

## **Safety**

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- Walk new Crew through things they should look out for such as spills, unsafe conditions, or items in need of repair
- Look out for food safety hazards
  - Wear blue gloves when handling raw items at the grill
  - Use dedicated tools for the grill station
  - Do not use expired food – Look for “Best Before” date on products in the station refrigerator and freezer
  - **If a product does not look cooked, do not serve it**

## **Overview**

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### **Stocking & Cleaning**

- Check and maintain stock levels during shift
- Wash hands and role model good hygiene.
- Station & floor cleanliness during shift
- Use the Station Guide as a visual during training
- Clean release sheets with a sanitizer-soaked grill cloth at least every 15 minutes

### **Staging Cabinet**

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- Familiarize new Crew with the staging cabinet and Simplified Breakfast Smallwares
- When batch cooking, build to eProduction Bake monitor insert levels
- Inserts are where product is placed after batch cooking. Inserts are then moved to the staging cabinet. There are different color insert rings for different products
  - White – Round eggs
  - Yellow – Folded eggs
  - Green – Scrambled eggs
  - Orange - Sausage

This is an optional resource for independent franchisees (who choose to use it). Franchisees are independent employers and each franchisee and each franchisee restaurant is unique. Therefore, Franchisees may choose to use all, some, or none of this resource in operating their own McDonald’s restaurant(s).

If you work for a franchisee organization, please check with your franchisee, or the person designated by your franchisee (for example your General Manager), to determine whether and which of these resources your franchisee has chosen to use, if any.

- Only batch cook once every 2 hours to maximize run sizes
- Recommend batch cooking: **begin 20-30 minutes before opening**. Example times if open at 5am: 4:30am, 6:30am, 8:30am – share your cook time schedule with new Crew **\*NOTE: After first cook – for peak cooking, begin cooking products that have the lowest amount of staging in the cabinet.**
- Fill each staging cabinet shelf to maximum capacity with the same product. Communicate to crew which products go on which shelf referring to the cabinet control panel.
- Select the product and set timer
- Shelf recommendations:
  - Avoid keeping scrambled eggs on top shelf
  - Rolled burritos should always be on the bottom shelves
- Maintain food safety and quality

## **UHC and eProduction**

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- Familiarize new Crew with the UHC eProduction monitors (Bake, UHC, and Tempering screen)
- Follow eProduction UHC monitor to determine the number of inserts of each product needed for 15-minute period and use current holding times
- Assembler moves product from the staging cabinet to the UHC.
- Toast/bake/Q person assist in transferring product

## Foundations

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**Verify the following products are cooked correctly:**

- Sausage
- Round Eggs on the Grill
- Folded Eggs
- Scrambled Eggs
- Burritos

## Equipment & Tools

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### Grill and Combi Oven

- Familiarize new Crew with the breakfast grill settings and Combi oven used in the restaurant

### Q-ing Oven

- Familiarize new Crew with the Q-ing oven, codes, proper product smallwares, and the different products it is used for

### Toasters

- Familiarize new Crew with toaster and settings. Refer to the target toast guide.

### Egg Tools

- Familiarize new Crew with the different smallwares that are used for cooking round eggs, folded eggs, and scrambled eggs

### Grill Tools

- Familiarize new Crew with the different smallwares that are used at the grill for breakfast

## Cleaning

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- Clean As You Go (CAYG): grill, grill tool organizers, area floor
- Grill equipment
  - Wash, rinse, and sanitize inserts and UHC trays every 4 hours
  - Empty and clean grill troughs daily
  - Steam cleaning the grill surface - grill surfaces should be cleaned before and after peak hours, and at least 4 times per day. This prevents the carbon buildup that happens over the regular course of cooking on the grill.

*\*This is a resource to use in addition to the Crew Academy Simplified Breakfast [Crew Trainer/Coach Guide](#) and the PQRG.*

### Additional Simplified Breakfast Resources

[Simplified Breakfast @McD Page](#)  
[Simplified Fundamentals Guide](#)  
[Simplified Breakfast Execution Manual](#)

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## **Training Checklist**

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Use this checklist to keep track of the modules you have completed.

- Keeping It Safe At The Grill Video
- 1. Batch Cooking
  - Round Eggs
  - Folded Eggs
  - Scrambled Eggs
  - Sausage
  - Burritos
- 2. Other Breakfast Meats
  - Strip Bacon
  - Canadian Bacon
  - Steak
- 3. Toasting & Baking
  - Toasting English Muffins & Bagels
  - Biscuits
  - McGriddles
- 4. Other Menu Items
  - Hotcakes

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