Kitchen Master List for MSA Style Consumer Panels

1. 1 Silex grill with grease pan and grill surround
   - **Old Silex settings:** Left to right on grill knobs = 2 ¾, just over 215 (between 215 and 220), in the middle of 7 and 7.5.
   - **New Silex settings:** 125 on Top; 130 on Bottom

2. 2 cans of non-stick cooking spray (NO flavored cooking spray) per pick (60 people)

3. 1 MSA Cook time schedule

4. 2 Digital timers (need to be able to count up)
   - Both timers are started together
   - One timer is used as the main timer and the other is used as a back-up

5. 2 rolls of paper towels per pick (60 people)

6. 4 dishcloths (per night)
   - 3 dishcloths are used for general clean-up
   - 1 dishcloth is used for cleaning the grill
   - Dishcloths should be dark in color (black, blue, or grey)

7. 2 knives
   - One for raw side and one for cooked side

8. 2 pair of tongs
   - One for raw side and one for cooked side

9. 1 cutting board (to cut steaks on cooked side for consumers)

10. 2 large baking trays
    - 1 tray on raw side to open bags and place the steaks on
    - 1 tray underneath the cutting board on the cooked side to catch the juice from the steaks after cutting

11. 5 serving trays
    - 4 consumer plates are placed per tray
    - Therefore if feeding 20 consumers per session 5 trays are needed

12. Rubber/disposable (latex) gloves

13. Trash can with liner

14. 3 people
    - One person to open packages of raw steaks, unwrap steaks, place steaks on grill, open and close grill, clean and oil grill
    - One person to remove cooked steaks from grill, cut steaks for consumers, and plate consumer steaks
    - One person to place plates on serving trays and transport trays to servers

15. Sturdy table (6-8 x 3 ft²) for raw product, grill, and plating
<table>
<thead>
<tr>
<th>Raw tray</th>
<th>Grill</th>
<th>Cooked tray with cutting board</th>
<th>Serving trays with consumer plates</th>
</tr>
</thead>
</table>

**Kitchen layout**

**Cooking table**
Serving Room Master List for MSA Style Consumer Panels

1. Sign-in sheets (numbered to 20) so you know when enough people have arrived to start cooking
2. Pencils (60)
3. Pencil sharpener (electric preferred)
4. Laminated numbers (1-60) to identify stations
5. Ballots (prelabeled and stapled together as ballot packets with demographic sheets)
   a. Label dimensions (1.75 x .5 in²). Eight labels are required for each packet – one for each of the 7 samples served per person plus 1 label placed on the front page that identifies the consumer number.
6. Screening forms (we provide)
7. Plates for samples (prelabeled)
   a. Label dimensions (1.75 x .5 in²). Seven labels/plates are required for each person – one for each of the 7 samples.
8. Extra plates (in case any get misplaced, dropped, broken, etc.)
9. Sharpie – to write label on plates if needed
10. Napkins – 1 or 2 per person
11. Plastic knives – 1/person
12. Plastic forks – 1/person
13. Toothpicks – 1/person
14. Cups – three 8 oz. cups per person
   a. One for water
   b. One for diluted apple juice
   c. One expectorant (spit) cup
15. Serving pitchers – 4
   a. Two for water
   b. Two for apple juice
16. Apple juice
   a. Needs to be diluted to 10% AJ / 90% water
17. Measuring cup needed for dilution
18. Crackers (min. 5/person)
19. Aprons for servers (2 servers needed in the testing room)
20. Clorox wipes or cleaning supplies to wipe tables
21. Trash cans (2) with liners
22. Booth panels
   a. Long panel is 8 ft long x 2 ft tall
   b. Divider panels are 4 ft long x 2 ft tall
   c. 1 long panel + 3 divider panels creates 8 consumer stations
   d. 20 stations are needed per consumer session
   e. We set up 2 sessions (seats 40 consumers) at once so we can start a new session every hour
23. Money (cash) to pay consumers
24. Candy – provided at conclusion of session to consumers for their participation