Kitchen Set-Up – *Always start by filling out log sheet*

**Trained Sensory:**

- Turn on belt grill 1 h before start of panel (See sensory protocol for setup – typically use program F for 1” steaks)
  - Line bottom with foil to ease cleaning
  - Make sure you turn on hood
- Place pans in warmer without lids – set temperature at 140-150°F
- Rubber/Latex gloves – never handle product without gloves
- Tray near oven to place steaks prior to cooking
  - *Never get more than one bag of steaks out at a time.*
- Knife to open bags
- Some panels do not require pre-cook temperatures or cook loss measurements. It is your responsibility as the project coordinator to find out. If they do, you’ll need the following supplies in the pre-cook area:
  - Scale
  - Thermometer – *calibrate before each use*
  - Data sheet
  - Writing Utensil (pen) for data sheet
- Tongs to transfer steaks from grill to tray
- Tray on the counter at the end of the belt grill to place steaks while taking final temperature
- Calibrated Thermometer to check final temperature
- Cutting board (place on a tray to minimize mess) to cut steaks into cubes (0.5 in × 0.5 in × steak thickness)
- Knife to cut steaks
- Panel sheet to write corresponding ID and final temperature
- Writing Utensil (pen) for data sheet
- Sharpie to write ID on pan lids
- *If cook loss is needed, you’ll also need a second scale in the post-cook area*
- Sensory booth set-up can be found in the sensory protocol
  - 2-3 cups, 2 toothpicks, napkins, panel sheets, DI water (DO NOT use tap water for trained panels), pencil, apple juice (*not required*).

**Warner-Bratzler Shear Force:**

- Turn on belt grill 30 minutes before cooking (See protocol for setup – typically use program F for 1” steaks)
  - Line bottom with foil to ease cleaning
  - Make sure you turn on hood
- Pre-cook area:
  - If several people are working in the kitchen, get aprons from the meat lab instead of the kitchen
  - Tray to place steaks
    - *Never get more than one bag of steaks out at a time.*
  - Cutting board on tray in case steaks need trimmed
o Knife to cut open bag/trim steaks if needed
o Scale
o Calibrated Thermometer
o Data sheet for pre-cook temperature and weight
o Writing utensil (pen) for data sheet
o Towels to wipe hands and keep sheet clean

● Post-cook area:
  o Tray to place steaks for final temperature
  o Scale
    ▪ Find the smallest tray to place on scale to keep the area clean – there should be a small red plastic tray (~ 8 x 11) that works well. Larger trays make it harder to view the weight on the screen.
  o Calibrated Thermometer
    ▪ Place the thermometer in a container on the tray or keep off the tray to keep dry
  o Data sheet for post-cook temperature and weight
  o Writing utensil (pen) for data sheet
  o Towels to wipe hands and keep sheet clean
  o 2 sets tongs to transfer steaks from grill to tray and from tray to scale
  o Enough empty trays for cooked steaks
  o Plastic wrap to cover trays
  o Rack to place trays after cooking – you can’t use the one in the cooler if cooking on consecutive days
  o Spare ID tags in case tags are illegible when coming off the grill
  o Sharpie to write on tags

Slice Shear Force:
● Turn on belt grill 30 minutes before cooking (See protocol for setup – typically use program F for 1” steaks)
  o Line bottom with foil to ease with clean up
  o Make sure you turn on hood
● See protocol for computer and United machine set-up
● Pre-cook area:
  o If several people are working in the kitchen, get aprons from the meat lab instead of the kitchen
  o Tray to place steaks
    ▪ Never get more than one bag of steaks out at a time.
  o Cutting board on tray in case steaks need trimmed
  o Knife to cut open bag/trim steaks if needed
  o Scale
  o Calibrated Thermometer
  o Data sheet for pre-cook temperature and weight
  o Writing utensil (pen) for data sheet
  o Towels to wipe hands and keep sheet clean
● Post-cook area:
  o Tray (1) to place steaks for final temperature
  o Scale
- Find the smallest tray to place on scale to keep the area clean – there should be a small red plastic tray (~ 8 × 11) that works well. Larger trays make it harder to view the weight on the screen.
  - Calibrated Thermometer
    - Place the thermometer in a container on the tray or keep off the tray to keep dry
  - Data sheet for post-cook temperature and weight
  - Writing utensil (pen) for data sheet
  - Towels to wipe hands and keep sheet clean
  - 2 sets tongs to transfer steaks from grill to tray and from tray to scale
  - Tray (2)
    - Place a small cutting board on 1 side – to cut off the lateral end
    - Place the slice shear apparatus on the other
  - Knife to cut lateral end
  - Dual-blade slice shear knife
  - Spare ID tags in case tags are illegible when coming off the grill
  - Sharpie to write on tags

### Kitchen clean up
- Wipe counters with spray
- Wipe belt grill with warm wet towel
- Remove foil from underneath belt grill
- Clean what foil missed
- Mop floor if necessary
- Take out all trash
- Keep area cleaner than found

*Clean-Up Note:* Do not place research towels with kitchen laundry. Take to the meat lab and place immediately in the washer. Start a load of frocks if needed. Retrieve research towels from dryer and return to research towel tub. DO NOT leave research towels lying around the kitchen or collect in a bag over a period of time.