



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 with clean up
 - 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 with clean up
 - 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



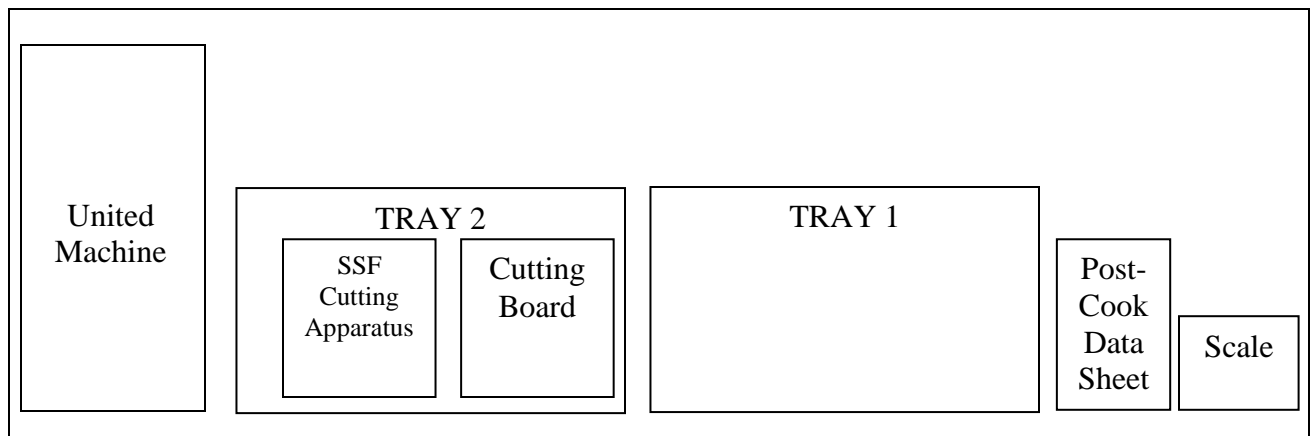
- Knife to cut open bag/trim steaks if needed
- Scale
- Calibrated Thermometer
- Data sheet for pre-cook temperature and weight
- Writing utensil (pen) for data sheet
- Towels to wipe hands and keep sheet clean
- Post-cook area:
 - Tray to place steaks for final temperature
 - Scale
 - Find the smallest 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
 - Enough empty trays for cooked steaks
 - Plastic wrap to cover trays
 - Rack to place trays after cooking – *you can't use the one in the cooler if cooking on consecutive days*
 - Spare ID tags in case tags are illegible when coming off the grill
 - 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)
 - Line bottom with foil to ease with clean up
 - Make sure you turn on hood
- See protocol for computer and United machine set-up
- 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
 - Knife to cut open bag/trim steaks if needed
 - Scale
 - Calibrated Thermometer
 - Data sheet for pre-cook temperature and weight
 - Writing utensil (pen) for data sheet
 - Towels to wipe hands and keep sheet clean
- Post-cook area:
 - Tray (1) to place steaks for final temperature
 - 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.