



# **SPECIFICATIONS**

**CONFIDENTIAL OPERATIONS MANUAL # \_\_\_\_\_**



## OPERATIONS MANUAL

### PREFACE

The ShowBiz Pizza Place, Inc. Confidential Operations Manual contains the required minimum standards, procedures, rules, regulations, policies, and techniques of the ShowBiz Pizza Place System, which are subject to change, amendment, or supplement from time to time by ShowBiz Pizza Place, Inc. This manual has been established to supplement and carry out the provisions of the license agreement granted by ShowBiz Pizza Place, Inc. ShowBiz Pizza Place, Inc. has the responsibility and authority to insure compliance with the standards and grant exceptions as deemed appropriate and in the best interest of the ShowBiz Pizza Place System.

Strict adherence to all elements of the Confidential Operations Manual is necessary, essential, and required to maintain the System's high standards of quality and service and associated goodwill. All restaurants must comply with and maintain these standards at a level equal to or greater than the standards required in the Confidential Operations Manual. ShowBiz Pizza Place system restaurants are subject to identical standards. Violation of any of these standards shall be deemed a substantial and material violation of the franchisee agreement with ShowBiz Pizza Place, Inc.

NOTE: IN ALL INSTANCES STATE, LOCAL AND FEDERAL LAWS TAKE PRECEDENT OVER SHOWBIZ PIZZA PLACE POLICIES AND PROCEDURES. IF CONFLICTS ARE ENCOUNTERED, CONTACT THE DISTRICT MANAGER OR FRANCHISE REPRESENTATIVE IMMEDIATELY.

The Confidential Operations Manual is the property of ShowBiz Pizza Place, Inc., and shall be used and maintained in confidence. Additions and modifications will automatically be sent to the Manual holders in order to keep the Confidential Operations Manual up-to-date.

Questions regarding the Confidential Operations Manual may be referred to the ShowBiz Pizza Place, Inc. Quality Assurance Department at:

SHOWBIZ PIZZA PLACE, INC.  
Quality Assurance Department  
4401 West Airport Freeway  
Irving, Texas 75062  
U.S.A.



## OPERATIONS MANUAL

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## OPERATIONS MANUAL

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### FOOD, BEVERAGE AND PAPER SPECIFICATIONS

ShowBiz Pizza Place Management shall serve all approved products and only approved items as required in accordance with the Specifications Section. Adherence to food specifications and recipes is essential to protect the ShowBiz Pizza Place, Inc. marks and goodwill. This is to ensure a system wide quality.

The Specifications Section provides minimum requirements for all food, beverage and paper products to be used by ShowBiz Pizza Place restaurants. Included are sources and/or brands for the products. Other sources and/or brands that meet or exceed the specifications may be approved by ShowBiz Pizza Place, Inc.

It is recommended that a local distributor be contacted for supplies. The distributor must obtain a release from ShowBiz Pizza Place, Inc. for proprietary and trade secret items. The Director of Food Standards and Controls for ShowBiz Pizza Place, Inc. must approve all distributors. Contact:

Director of Food Standards & Controls  
ShowBiz Pizza Place, Inc.  
4441 West Airport Freeway  
Irving, TX 75062



Procedure # 11500  
 Title: Specifications  
 Almonds  
 Section: Specifications  
 Effective Date: 4-30-82

**OPERATIONS MANUAL**

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INGREDIENT: Almonds

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USAGE: Aloha Pizza

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DESCRIPTION:

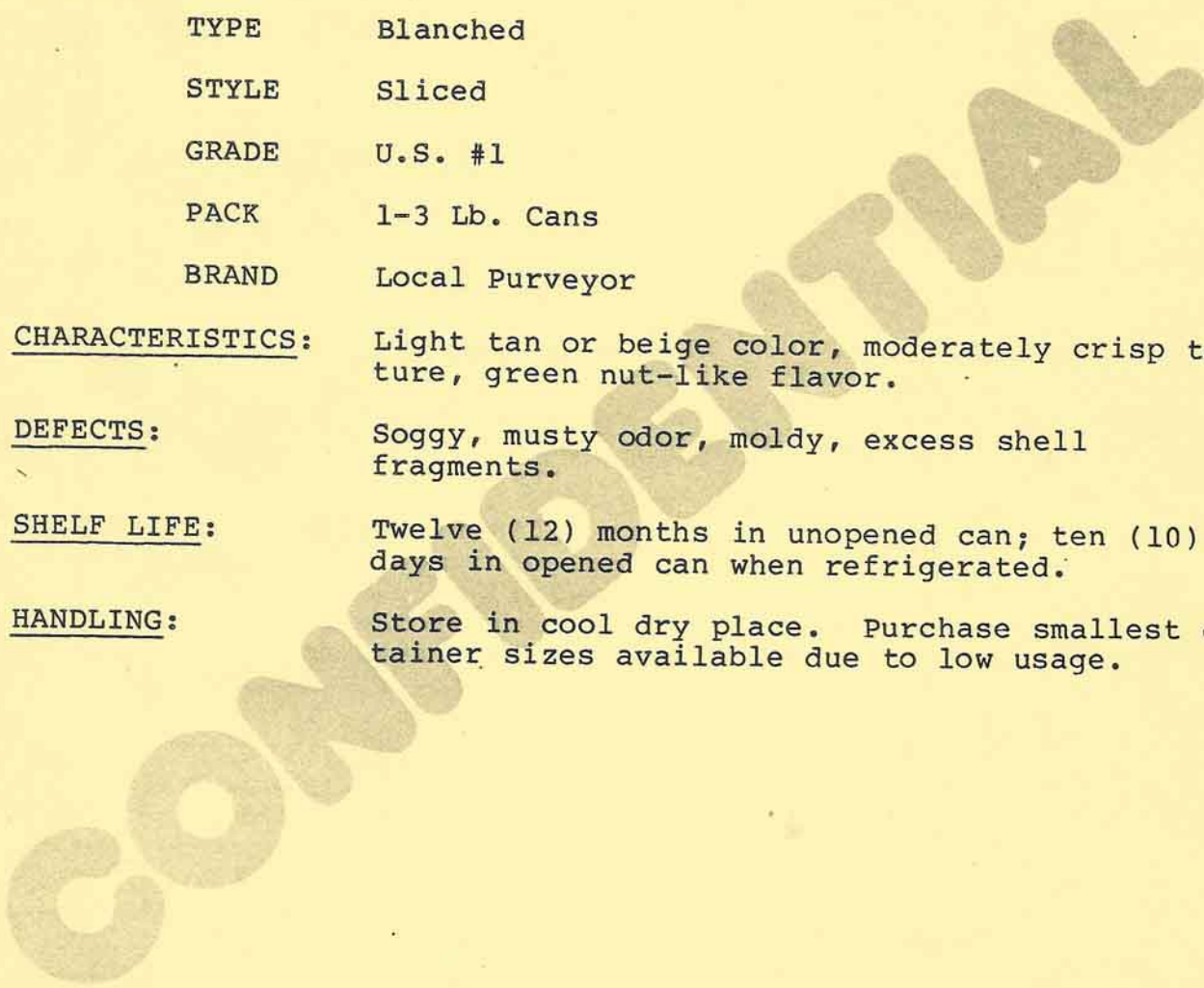
TYPE	Blanched
STYLE	Sliced
GRADE	U.S. #1
PACK	1-3 Lb. Cans
BRAND	Local Purveyor

CHARACTERISTICS: Light tan or beige color, moderately crisp texture, green nut-like flavor.

DEFECTS: Soggy, musty odor, moldy, excess shell fragments.

SHELF LIFE: Twelve (12) months in unopened can; ten (10) days in opened can when refrigerated.

HANDLING: Store in cool dry place. Purchase smallest container sizes available due to low usage.





Procedure # 11501  
Title: Alfalfa Sprouts  
Fresh  
Section: Specifications  
Effective Date: 3-16-84

**OPERATIONS MANUAL**

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INGREDIENT: Fresh Alfalfa Sprouts

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USAGE: Salad Bar

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DESCRIPTION:

TYPE	Fresh
STYLE	N/A
GRADE	A
PACK	12/4 oz. Plastic container or bag
BRAND	Any local produce purveyor

CHARACTERISTICS: Green in color

DEFECTS: Rotting at base

SHELF LIFE: 2 weeks under refrigeration

HANDLING: Store in refrigerator

CONFIDENTIAL





Title: Au Jus

Section: Specifications

Effective Date: 5-13-85

**OPERATIONS MANUAL**

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INGREDIENT: Au Jus

---

USAGE: Roast Beef Sandwich

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DESCRIPTION:

TYPE	Beef Stock seasoned for Au Jus
STYLE	Liquid
GRADE	N/A
PACK	12 - #5 cans
BRAND	Corporate locations: NA Franchised locations: Le Gout #80963 or equivalent

CHARACTERISTICS: Should have very salty beef flavor. Full strength with dark brown color.

DEFECTS: Rancid flavor, bulging or leaking cans.

SHELF LIFE: 1 year

HANDLING: Store in cool dry place. Refrigerate after opening.



Procedure # 11510  
Title: Specifications  
Bacon Bits  
Section: Specifications  
Effective Date: 5-13-85

## OPERATIONS MANUAL

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INGREDIENT: Bacon Bits

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USAGE: Salad Bar

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DESCRIPTION:

TYPE Natural, All Meat, Prefried, Real  
STYLE Crumbles or Bits  
GRADE U.S.D.A.  
PACK 2 - 10 lb boxes/case  
BRAND Corporate locations: Wilson  
Franchise locations: Wilson, Oscar Mayer, Hormel  
or equivalent

CHARACTERISTICS: Product should be dry, free flowing, with  
distinct fried, crisp bacon flavor.

DEFECTS: Stale, rancid, oily, lumpy or caked.

SHELF LIFE: Six (6) months in unopened can; one (1) week  
after container is opened.

HANDLING: Product should be stored in cool dry place.  
After opening, the product should be stored at  
room temperature. Rotate stock frequently.  
Product which is refrigerated will become soft  
and soggy and lose its crispness.

Note: Some local health departments may  
require refrigeration. Follow local  
dictates where necessary. Refer to  
Salad Bar Layout for alternate  
position.



Procedure # 11511  
 Title: Specifications  
 Bean Sprouts  
 Section: Specifications  
 Effective Date: 4-30-82

**OPERATIONS MANUAL**

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INGREDIENT: Bean Sprouts

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USAGE: Salad Bar

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DESCRIPTION:

TYPE	Canned
STYLE	Water Pack
GRADE	N/A
PACK	6 #10 Cans/Case
BRAND	Any local produce purveyor or approved distributor's house label.

CHARACTERISTICS: Sprouts should be firm and crisp. There should be a distinct bean flavor. Color should be white.

DEFECTS: Wilted or soft and mushy in texture. Sour taste, excessive amounts of seeds and pulp.

SHELF LIFE: Six months stored in unopened can in cool place. Three days after can is opened and stored under refrigeration.

HANDLING: Canned sprouts are to be drained and refrigerated after opening.



Procedure # 11512.02  
Title: Specifications  
Roast Beef  
Section: Specifications  
Effective Date: 5-13-85

## OPERATIONS MANUAL

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INGREDIENT: Roast Beef

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USAGE: Sandwiches

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### DESCRIPTION:

TYPE Eye of Round

STYLE Precooked, (Medium Rare to Rare) Dry Pack

GRADE U.S.D.A. Choice, IMPS No. 171C

PACK Cryovac, 5-7 lbs. each

BRAND Corporate locations: N/A  
Franchise locations:  
Zartic, Choice, Rare, #C54812  
MBP-XL, "Delite", Medium Rare, #S26940M  
R. Wilke Meats, "Gourmet Menu", Eye of Round  
Rare  
Wilson  
Dubuque  
Iowa  
or Equivalent

CHARACTERISTICS: Should have most of the fat removed. Roast will be 15-18" long and about 4" in diameter. Grain will run lengthwise only. The medium-rare to rare roast should be pink to red in color. The outside should be dark brown to black and seasoned. The flesh should be marbled with fat evenly throughout.

DEFECTS: Rancid or spoiled flavor or odor. Overcooked and greyish in color. Broken or ruptured package. More than ¼" fat cap.

SHELF LIFE: Six (6) months frozen; ten (10) days thawed and stored under 40° F.

HANDLING: Store in freezer. Accept only product which is frozen unless it is to be used within ten (10) days. Frozen roasts are to be thawed in the refrigerator for 48 hours prior to using.



Procedure # 11512.03  
Title: Specifications  
Beef Topping  
Section: Specifications  
Effective Date: 9-20-85

**OPERATIONS MANUAL**

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INGREDIENT:                    Precooked Beef Topping, Code 21000082

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USAGE:                         Pizza Topping

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DESCRIPTION:

TYPE            Precooked, individually frozen  
STYLE           Chunky #1 Size  
GRADE          U.S.D.A  
PACK            4-10lb. bags per carton  
ANALYTICAL     based on finished product

Chemical

Moisture       54 + 3%  
Fat             18 + 3%  
Protein        18 + 2%  
Salt            3.2 + .3%

CONTENT BY VOLUME:

Beef                       79.42  
Water                     7.45  
T.V.P.                    6.29  
Salt, Onion, HVP        6.84  
Spice, Flavoring

Microbiological properties:

Total Plate Count - 30,000 / gm.  
Coliform - 10 / gm. Max.  
Yeast and Mold - 50 / gm.  
E. Coli - Negative  
Staphylococcus (C.P.) - 50 / gm.  
Clostridium Perfringens - 10 / gm.



Procedure # 11513  
Title: Specifications  
          Sliced Beets  
Section: Specifications  
Effective Date: 4-30-82

## **OPERATIONS MANUAL**

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INGREDIENT:                Sliced Beets

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USAGE:                     Salad Bar

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DESCRIPTION:

TYPE                Sliced or serated, pickled  
STYLE               Sliced Medium  
GRADE              U.S. #1 or Grade A  
PACK                6 #10 Cans/Case (6 Lbs., 9 oz. per can net)  
BRAND               Any approved Distributor's House Label

CHARACTERISTICS:       Slices should be uniform, not more than 5/16" thick or 3¼" in diameter. Uniform color with typical beet flavor.

DEFECTS:                 Irregular slices in thickness and diameter, excess ends and pieces not round. Bulged or severely dented cans.

SHELF LIFE:               One (1) year in unopened can, five (5) days in opened and refrigerated container.

HANDLING:                Opened product must be kept covered in the refrigerator. This can be placed in either the manufacturer's containers or plastic inserts depending on the local health department standards. Store in natural juices.



Procedure # 11514  
Title: Specifications  
Bread Sticks  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

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INGREDIENT: Breadsticks (Assorted)

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USAGE: Salad Bar

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DESCRIPTION:

TYPE           Toasted  
STYLE          Assorted  
GRADE         N/A  
PACK          1000 Twin Stick Packs  
BRAND         Nabisco, Keebler, Sunshine, or equivalent

CHARACTERISTICS: Should be crisp, but tender and approximately 3½" in length with two per package, unbroken.

DEFECTS: Torn packages, broken sticks, stale flavor.

SHELF LIFE: Three (3) months stored in cool dry place.

HANDLING: Product is to be stored in cool dry area. Open containers must not be refrigerated or they will become soggy.



Procedure # 11515  
Title: Specifications  
          Broccoli  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

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INGREDIENT:            Broccoli

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USAGE:                 Salad Bar

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DESCRIPTION:

TYPE	Fresh
STYLE	N/A
GRADE	Grade A
PACK	Individual or by the Lb.
BRAND	Any Local Produce Purveyor

CHARACTERISTICS:    Should have even dark tops with lighter green stalk. Spears should be 90% less than 2" in length. Buds should be firm and well developed.

DEFECTS:             Uneven color from yellow to dark green. Tough, fibrous stems. Excess dirt, wilted and soft buds.

SHELF LIFE:            Depending on condition when received, may range from 3 to 5 days.

HANDLING:             Should be refrigerated immediately. Storage in a closed container is preferred.





Procedure # 11516.01  
Title: Specifications  
Bun-Hot Dog  
Section: Specifications  
Effective Date: 4-30-82

## OPERATIONS MANUAL

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INGREDIENT: Bun

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USAGE: Hot Dog

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DESCRIPTION:

TYPE Plain, White, 1½ to 2 oz.  
STYLE Sliced, 6"  
GRADE Enriched  
PACK 8 or 12 Per Pack  
BRAND Any local bakery

CHARACTERISTICS: Should be fresh and soft with golden brown crust, fully hinged.

DEFECTS: Open package, moldy, musty odor, broken pieces.

SHELF LIFE: Four days. Supplier should rotate twice per week.

HANDLING: Product is to be stored in cool, dry place. Rotate stock each time it is received. Refuse product which is crushed or has broken packages. Store one layer deep.



Procedure # 11516.02  
Title: Specifications  
French Roll  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

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INGREDIENT: French Roll

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USAGE: Sandwich

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DESCRIPTION:

TYPE French Roll with Sesame Seeds (Split Top)  
STYLE Hero, Sub or Hoagie, Cut  
GRADE N/A  
PACK 6 or 12 per Pack or Pillow Pack.  
BRAND IIT Continental  
Manor  
Rainbo  
American Bakeries  
Any local bakery able to supply according to  
this specification

CHARACTERISTICS: Product should be approximately 6"-6½" in length, 2½"-3" wide, and 1-3/4"-2" high. The crust should be soft and golden brown in color. The inside should be bright white with large to small cells or crumbly texture.

DEFECTS: Mold, stale or dried out. Broken or crushed rolls. Packages which are torn or open.

SHELF LIFE: Four days.

HANDLING: Product is to be stored in cool, dry place. Rotate stock each time it is received. Refuse product which is crushed or has broken packages. Store one layer deep.



Procedure # 11516.03  
Title: Specifications  
Hamburger Bun  
Section: Specifications  
Effective Date: 6-18-85

## **OPERATIONS MANUAL**

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INGREDIENT:                   Hamburger Bun

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USAGE:                         Hamburger

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DESCRIPTION:

TYPE	Hamburger bun
STYLE	3-1/2 - 3-3/4" diameter, sliced, enriched
GRADE	N/A
PACK	8 per package or Pillow Pack.
BRAND	Local Bakeries.

CHARACTERISTICS:       Baked, white, hamburger style bun. Should be split approximately through the middle.

DEFECTS:                   Moldy, stale odor or dry to the touch. Uneven slicing between top and bottom. Expired date or broken packages.

SHELF LIFE:                Four (4) days at room temperature.

HANDLING:                 Product is to be stored in cool, dry place. Rotate stock each time it is received. Refuse product which is crushed or has broken packages. Store one layer deep.



Procedure # 11521.01  
Title: Specifications  
Chocolate Cake  
Section: Specifications  
Effective Date: 5-13-85

## **OPERATIONS MANUAL**

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INGREDIENT:                    Birthday Cake

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USAGE:                         Birthday Parties

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DESCRIPTION:

TYPE                    Chocolate Cake with Butter Cream Icing  
STYLE                   3 Layers, 8" Diameter  
GRADE                   N/A  
PACK                    6 Cakes/Case  
BRAND                   Corporate locations:  
                         Sara Lee, Code #8531, or Awrey  
                         Franchise locations:  
                         Sara Lee, Awrey, or equivalent

CHARACTERISTICS:        Three layers frosted with whipped butter cream icing and multicolor "sprinkles" on top.

DEFECTS:                    Icing has been crushed, smeared or is absent

SHELF LIFE:                Six (6) months stored in freezer. One (1) day thawed.

HANDLING:                As soon as the product is received, it must be placed in the freezer. Do not accept product which is thawed. Rotate stock frequently. DO NOT remove from freezer more than 24 hours prior to serving.



Procedure # 11521.02  
Title: Specifications  
          Cake - Walnut  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

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INGREDIENT:            Birthday Cake

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USAGE:                Birthday Parties

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DESCRIPTION:

TYPE	Walnut
STYLE	3 Layers, 8" Diameter
GRADE	N/A
PACK	6 Cakes/Case
BRAND	Sara Lee, Code # 8518.

CHARACTERISTICS:    Three layers frosted with whipped cream icing and sprinkled with chopped walnuts.

DEFECTS:             Icing has been crushed, smeared or is absent. Absence of walnuts.

SHELF LIFE:           Six (6) months stored in freezer. One (1) day thawed.

HANDLING:            As soon as the product is received, it must be placed in the freezer. Do not accept product which is thawed. Rotate stock frequently. DO NOT remove from freezer more than 24 hours prior to serving.



Procedure # 11523  
Title: Specifications  
Carrots  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

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INGREDIENT: Carrots

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USAGE: Salad Bar

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DESCRIPTION:

TYPE Fresh  
STYLE Sticks or Whole  
GRADE Grade A, U.S. Fancy "Standard Sizing"  
PACK 1 Lb. Cello or bulk pack  
BRAND Any approved local purveyor

CHARACTERISTICS: Carrots should be uniform in size, from 1/2" to 3/4" in diameter at the base and 2" to 2 1/4" at the shoulder with 6" to 7" length. Should be bright, reddish orange color, firm with smooth skin.

DEFECTS: Wilted, split skin, irregularly shaped, moldy tops, freezer burned, excessively dirty.

SHELF LIFE: Seven (7) days under refrigeration.

HANDLING: Carrots must be refrigerated at all times. Wash and rinse upon receipt and check for quality. See Salad Bar Job Aid for preparation. Carrots can be stored in ice water under refrigeration to regain crispness.



Procedure # 11524  
Title: Specifications  
Catsup  
Section: Specifications  
Effective Date: 5-13-85

## **OPERATIONS MANUAL**

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INGREDIENT: Catsup

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USAGE: Condiment Bar

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DESCRIPTION:

TYPE	Canned or Individual Serving Packets
STYLE	N/A
GRADE	U.S. Fancy
PACK	6 #10 Cans (7 Lbs. 2 oz.); 200 count packets
BRAND	Hunt Wesson, H. J. Heinz, House Brands

CHARACTERISTICS: Should be bright, deep red, smooth in texture with no separation. Bulk should be pourable from bottle. Rich tomato and light vinegar flavor.

DEFECTS: Separation of liquid, dark reddish brown color, dented or bulged cans. Damage to individual packets.

SHELF LIFE: One (1) year in cool dry place.

HANDLING: Store in cool dry place. Bulk may be stored in covered plastic inserts or the manufacturer's container as per local health codes, rotate stock regularly.



Procedure # 11525  
 Title: Specifications  
Cauliflower  
 Section: Specifications  
 Effective Date: 4-30-82

**OPERATIONS MANUAL**

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INGREDIENT: Cauliflower

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USAGE: Salad Bar

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DESCRIPTION:

TYPE	Fresh
STYLE	N/A
GRADE	Grade A
PACK	Individually or by the Lb.
BRAND	Any Local Produce Purveyor

CHARACTERISTICS: Color should be white to light cream. Stalks may be a light green to white color. Leaves should be greenish yellow to green. Buds should be firm and crisp.

DEFECTS: Yellowing tops, soft or fragmented buds, excess dirt or insect infestation, moldy or mildew.

SHELF LIFE: Three (3) to five (5) days, depending on condition of product when received.

HANDLING: Should be refrigerated immediately. Storage in a closed container is preferred.





Procedure # 11526  
Title: Specifications  
Celery  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

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INGREDIENT: Celery

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USAGE: Salad Bar

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DESCRIPTION:

TYPE	Fresh
STYLE	Sticks
GRADE	U.S. Fancy #1
PACK	Whole stalks or cut/sliced sticks
BRAND	Any local produce purveyor

CHARACTERISTICS: Product should be firm and crisp, with bright yellow-green leaves. Sticks should be light green with minimum of stringy fiber, black heart, brown stem or soft root.

DEFECTS: Soft wilted stalks with decaying leaves. Pithy wood, stringy and bruised or blemished. Any rotting, mold or mildew.

SHELF LIFE: If received in excellent condition, five (5) days under refrigerator for whole stalks; for cut sticks, three days.

HANDLING: Celery stalks received in crates or cases should be sorted. Use minimum standard product first. Refrigerate at all times. Do not prepare any more than needed each day. Cut sticks must be refrigerated as soon as they are received. Keep bags closed at all times. Wilted product should be stored in ice water in the walk-in to regain crispness. See Salad Bar Job Aid for preparation.



Procedure # 11527.01  
Title: Specifications  
Cheese-American  
Section: Specifications  
Effective Date: 4-30-82

## OPERATIONS MANUAL

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INGREDIENT: Cheese - American

---

USAGE: Sandwiches

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DESCRIPTION:

TYPE	American, Processed
STYLE	Sliced (32 slices/lb.)
GRADE	U.S.D.A.
PACK	3-5 Lb. Bulk
BRAND	Kraft, Borden, Mid-America or Equivalent

CHARACTERISTICS: Product should be yellow in color with mild cheese flavor. Slices should be 3" x 3". Should possess good melting quality.

DEFECTS: Moldy or dry white powdery surface, broken or crumbled pieces.

SHELF LIFE: Refer to expiration date.

HANDLING: Store under refrigeration at all times. Keep covered tightly to prevent drying out or mold contamination.



Procedure # 11527.02  
 Title: Specifications  
Cheese Blend 80-10-10  
 Section: Specifications  
 Effective Date: 1-13-86

**OPERATIONS MANUAL**

INGREDIENT: Pizza Cheese Blend NOTE: Franchised locations have the choice of using this Cheese Blend or the 5 Cheese Blend used by company operated locations, see Specification #11527.10. CEC franchisees also see #11527.13.

USAGE: Pizza Topping

DESCRIPTION:

TYPE Mozzarella: Low moisture, part skim (80%)  
 Cheddar: Mild, 3 months or less (10%)  
 Provolone: Smoked, 3 months or less (10%)

GRADE U.S.D.A., Grade A

PACK 25 Lb. poly-lined nitrogen gas flushed, 150 - 200 lbs./carton (corrugated)

BRAND Corporate locations:  
 Mid American Farms, P.O. Box 1593,  
 Springfield, Missouri 65805 or equivalent  
 Code # 760  
 Franchise locations:  
 Mid America or equivalent.

CHARACTERISTICS: Product will be received frozen, diced, (not shredded) 1/8" cube cut and thoroughly blended. Product should be relatively free flowing when thawed.

DEFECTS: Evidence of mold, dirt, or any other foreign matter, lumpy wet product which cannot be easily broken up by hand, rancid or sour acid odor or flavor, excessively large pieces of cheese. When melted has a clear glassy appearance and is excessively runny.

SHELF LIFE: One (1) week thawed under refrigeration and covered to prevent drying and exposure to airborne mold spores. Forty-five (45) days when kept in the freezer tightly covered to prevent drying. Refer to Manufacturers code date.

HANDLING: Product will be received frozen. When using on a regular basis, product must be removed from the freezer and placed in the refrigerator to thaw. This will take 48 hours. After the cheese is thawed, remove from the carton and pour into full size, deep make-up station inserts. Cover, date and return to refrigerator until ready for use.



Procedure # 11527.03  
Title: Specifications  
Cheese-Cheddar  
Section: Specifications  
Effective Date: 1-13-86

## **OPERATIONS MANUAL**

---

INGREDIENT: Cheddar Cheese

---

USAGE: Pizza Topping

---

### DESCRIPTION:

TYPE Mild, aged 3 months or less

STYLE Diced 1/8" cube

GRADE U.S.D.A. Grade A

ANALYTICAL Moisture: 39% maximum  
Fat: 50% minimum  
pH: 5.4 maximum  
salt: 1.5 + 0.5  
Staph: 1,000 maximum/gram  
Salmonella: Neg.  
E. coli: 3.0 maximum/gram

SOURCE Mid America Farms, P.O. Box 1593,  
Springfield, Missouri 65805, or equivalent  
Code # 500

CHARACTERISTICS: Should be firm, smooth, fairly uniform, with even yellow-orange color. Should have mildly pungent odor with slightly aged flavor. Melt characteristics should be even with minimum of oil separation.

DEFECTS: Appearance of dirt, mold, non-uniform melting characteristics, soft, wet or sticky characteristics.

SHELF LIFE: This product is used in compounding the 80-10-10 Cheese Blend, Spec # 11527.02, and the 5 Cheese Blend, Spec # 11527.10. It will have the same shelf life characteristics. Please refer to those specs.



Procedure # 11527.04  
 Title: Specifications  
 Cheese-Cottage  
 Section: Specifications  
 Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Cottage Cheese

---

USAGE: Salad Bar

---

DESCRIPTION:

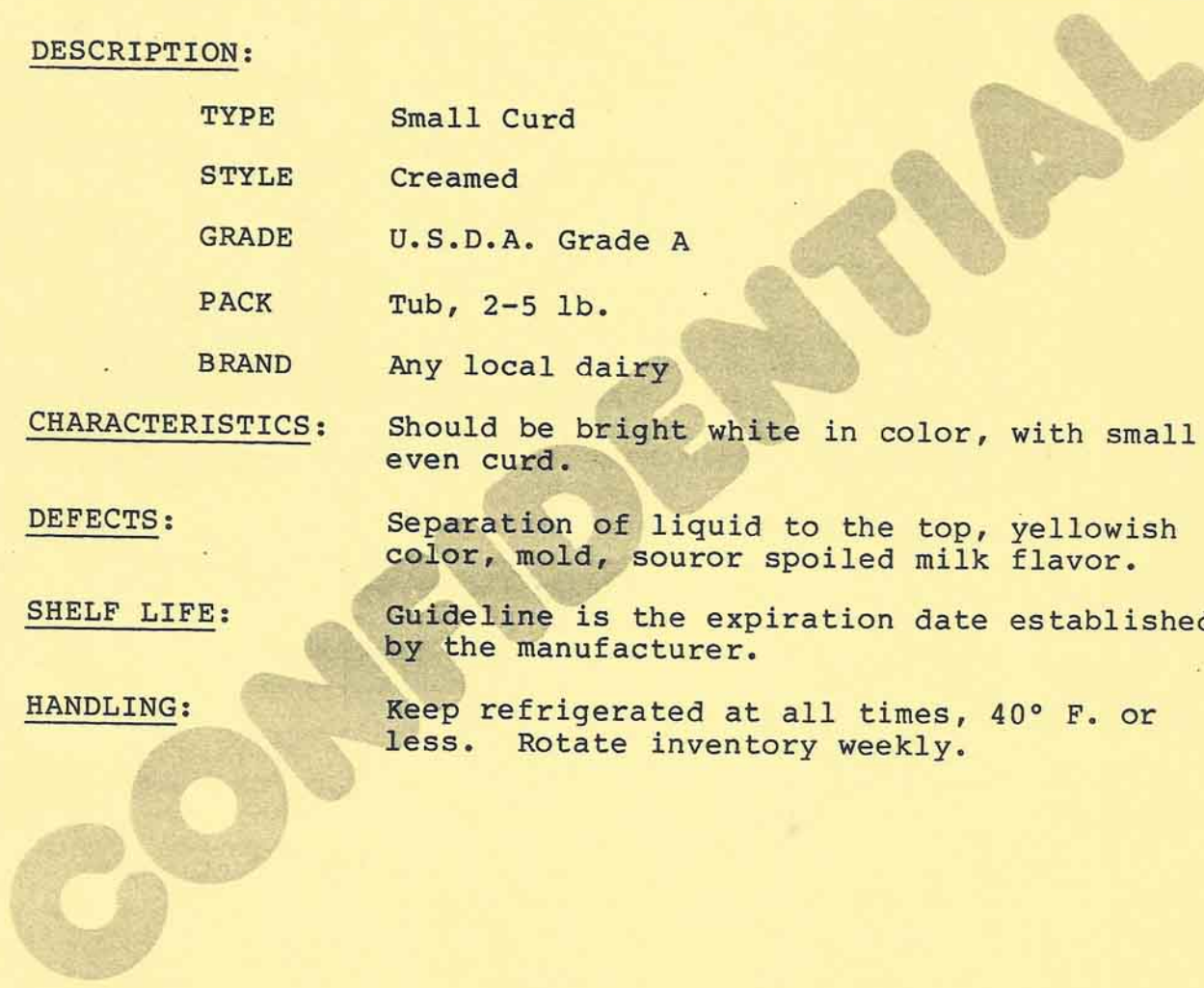
TYPE	Small Curd
STYLE	Creamed
GRADE	U.S.D.A. Grade A
PACK	Tub, 2-5 lb.
BRAND	Any local dairy

CHARACTERISTICS: Should be bright white in color, with small even curd.

DEFECTS: Separation of liquid to the top, yellowish color, mold, sour or spoiled milk flavor.

SHELF LIFE: Guideline is the expiration date established by the manufacturer.

HANDLING: Keep refrigerated at all times, 40° F. or less. Rotate inventory weekly.





Procedure # 11527.05  
Title: Specifications  
Mozzarella, Part Skim  
Section: Specifications  
Effective Date: 1-13-86

**OPERATIONS MANUAL**

---

INGREDIENT: Mozzarella, Low Moisture, Part Skim

---

USAGE: Pizza Topping

---

DESCRIPTION:

TYPE Low moisture, part skim  
STYLE Diced 1/8" cube  
GRADE U.S.D.A. Grade A

ANALYTICAL Moisture: 45 - 52%  
Fat: 30 - 45%  
pH: 5.1 - 5.4  
Salt 1.0 -1.7  
Coliform: 50 maximum  
Staph: Neg.  
Salmonella: Neg.  
E coli.: Less than .3  
Yeast and Mold 50 maximum/gram

SOURCE Mid America Farms, P.O. Box 1593  
Springfield, Missouri 65805 or equivalent  
Code #521

CHARACTERISTICS: Should be smooth, creamy white, with mild, nutty, salty flavor and mild, cheesy odor. Close knit, firm, compact, rindless. Should be soft textured and have total melt down on baking.

DEFECTS: Wet, sticky, soft, lumpy, mold or dirt present, rancid or sour acrid flavor. When melted, has a clear glassy appearance and is excessively runny.

SHELF LIFE: This product is used in compounding the 80-10-10 Cheese Blend, Spec # 11527.02, and the 5 Cheese Blend, Spec # 11527.10. It will have the same shelf life characteristics. Please refer to those specs.



Procedure # 11527.07  
Title: Specifications  
Cheese-Provolone  
Section: Specifications  
Effective Date: 1-13-86

**OPERATIONS MANUAL**

---

INGREDIENT: Provolone

---

USAGE: Pizza Topping

---

DESCRIPTION:

TYPE Natural, semi-soft, ripened  
STYLE Diced 1/8" cube  
GRADE U.S.D.A. Grade A  
ANALYTICAL Moisture: 45% maximum  
Fat: 45% minimum  
Age: 60 day minimum  
Staph: Neg.  
Salmonella: Neg.  
E. coli: 3.0 maximum  
SOURCE Mid America Farms, P.O. Box 1593, Springfield,  
Missouri 65805 or equivalent  
Code #582

CHARACTERISTICS: Creamy white, pungent, slightly smokey odor;  
creamy, smooth, semi-soft texture, soft but not  
wet.

DEFECTS: Evidence of mold or dirt, excessively wet or  
lumpy, objectionable rancid or acid flavor.

SHELF LIFE: This product is used in compounding the 80-10-10  
Cheese Blend, Spec # 11527.02, and the 5 Cheese  
Blend, Spec # 11527.10. It will have the same  
shelf life characteristics. Please refer to  
those specs.



Procedure # 11527.08  
Title: Specifications  
Swiss Cheese  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Cheese, Swiss

---

USAGE: Sandwiches

---

DESCRIPTION:

TYPE Swiss, Processed  
STYLE Sliced (32 slices/lb.)  
GRADE U.S.D.A.  
PACK 3-5 Lb. Bulk  
BRAND Any local Good Quality

CHARACTERISTICS: Product should be creamy white with typical creamy Swiss cheese flavor. Should have good melting properties. Slices should be approximately 3" x 3".

DEFECTS: Moldy or excessively dry and crumbly. Broken pieces.

SHELF LIFE: Refer to expiration date.

HANDLING: Store under refrigeration and keep tightly wrapped to prevent drying out or mold contamination.





Procedure # 11527.09  
Title: Specifications  
Cheddar Cheese Sauce  
Section: Specifications  
Effective Date: 5-13-85

## **OPERATIONS MANUAL**

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INGREDIENT: Cheddar Cheese Sauce

---

USAGE: Nacho Platter

---

DESCRIPTION:

TYPE Canned  
STYLE Sharp Cheddar Cheese Sauce  
PACK 6 #10 cans  
BRAND Corporate locations: Land-O-Lakes  
Franchise locations: Land-O-Lakes or equivalent

CHARACTERISTICS: Thick and creamy.

DEFECTS: Dented or leaking cans. Rancid or sour smell.

SHELF LIFE: 1 year in cool dry place. 5 days refrigerated in air tight container.

HANDLING: Product is to be kept in cool dry place. After opening keep product hot and well covered or refrigerate in air tight container.



Procedure # 11527.10  
 Title: Specifications  
5 Cheese Blend  
 Section: Specifications  
 Effective Date: 1-13-86

**OPERATIONS MANUAL**

INGREDIENT: 5 Cheese Blend

USAGE: Pizza Topping

DESCRIPTION:

NOTE: Franchised locations have the choice of using this Cheese Blend or the 80-10-10 Cheese Blend referenced in Spec #11527.02. This Cheese Blend will be used in Company locations. CEC franchisees also see #11527.13

TYPE	Mozzarella: Low moisture, part skim	48.0%
	Mozzarella: Wholemilk	27.5%
	Provolone:	16.0%
	Cheddar: Mild, 3 months or less	6.0%
	Parmesan:	2.5%

GRADE U.S.D.A., Grade A  
 PACK 1-25 Lb. nitrogen gas flushed bag per case  
 BRAND Corporate locations:  
 Mid American Farms, P.O. Box 1593,  
 Springfield, Missouri 65805 or equivalent  
 Code # 713  
 Franchise locations:  
 Mid America or equivalent.

CHARACTERISTICS: Product will be received frozen, diced, (not shredded) 1/8" cube cut and thoroughly blended. Product should be relatively free flowing when thawed.

DEFECTS: Evidence of mold, dirt, or any other foreign matter, lumpy wet product which cannot be easily broken up by hand, rancid or sour acid odor or flavor, excessively large pieces of cheese. When melted has a clear glassy appearance and is excessively runny.

SHELF LIFE: 14 days thawed under refrigeration and covered to prevent drying and exposure to air-borne mold spores. Six (6) months when kept in the freezer tightly covered to prevent drying.

HANDLING: Product will be received frozen. When using on a regular basis, product must be removed from the freezer and placed in the refrigerator to thaw. This will take 48 hours. After the cheese is thawed, remove from the carton and pour into full size, deep make-up station inserts. Cover, date and return to refrigerator until ready for use.



Procedure # 11527.11  
Title: Specifications  
Mozzarella, Wholemilk  
Section: Specifications  
Effective Date: 1-13-86

## OPERATIONS MANUAL

---

INGREDIENT: Mozzarella, Wholemilk

---

USAGE: Pizza Topping

---

DESCRIPTION:

TYPE	Wholemilk
STYLE	Diced 1/8" cube
GRADE	U.S.D.A. Grade A
ANALYTICAL	Moisture: 45% - 48%
	Fat: 45% minimum
	pH: 5.2 - 5.4
	Salt 1.1 - 1.7
	Staph: Negative
	Salmonella: Neg.
	E. coli: 0.3 maximum
	Piece Size (Shred) 1/8" X 1/8" X 2-2 1/2"
	Coliform: 50 maximum
	Yeast/Mold 50 maximum
SOURCE	Mid America Farms, P.O. Box 1593, Springfield, Missouri 65805 or equivalent Code # 523

CHARACTERISTICS: Should be smooth, creamy white, with mild, nutty, salty flavor and mild, cheesy odor. Close knit, firm, compact, rindless. Should be soft textured and have total melt down on baking.

DEFECTS: Wet, sticky, soft, lumpy, mold or dirt present, rancid or sour acid flavor. When melted, has a clear glassy appearance and is excessively runny.

SHELF LIFE: This product is used in compounding the 80-10-10 Cheese Blend, Spec # 11527.02, and the 5 Cheese Blend, Spec # 11527.10. It will have the same shelf life characteristics. Please refer to those specs.



Procedure # 11527.12  
Title: Specifications  
Cheese-Parmesan for Blend  
Section: Specifications  
Effective Date: 1-13-86

## OPERATIONS MANUAL

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INGREDIENT: Parmesan

---

USAGE: Pizza Topping

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DESCRIPTION:

TYPE	Natural, hard grating
STYLE	NA
GRADE	U.S.D.A. Grade A
ANALYTICAL	Moisture: 34% maximum Fat: 38 -42% pH: 5.0 - 5.4 Salt: 2.0 - 5.0 Staph: Negative Salmonella: Negative E. coli: Negative
SOURCE	Mid America Farms, P.O. Box 1593, Springfield, Missouri 65805 or equivalent Code # 773

CHARACTERISTICS: Straw colored cheese with the flavor of typical Parmesan cheese. Very firm and slightly dry.

DEFECTS: Evidence of mold or dirt, excessively wet or lumpy, objectionable rancid or strong flavor.

SHELF LIFE: This product is used in compounding the 80-10-10 Cheese Blend, Spec # 11527.02, and the 5 Cheese Blend, Spec # 11527.10. It will have the same shelf life characteristics. Please refer to those specs.



Procedure # 11527.13  
Title: Specifications  
CEC Cheese Blend  
Section: Specifications  
Effective Date: 1-13-86

## OPERATIONS MANUAL

---

INGREDIENT: CEC Cheese Blend

---

USAGE: Pizza Topping

---

In addition to specification numbers 11527.02 and 11527.10, Chuck E. Cheese franchised locations also have the choice of preparing their cheese blend in house.

### FORMULAS

1. BASE CHEESE - 100% Part Skim Mozzarella Cheese  
(see specification #11527.05)
2. TOPPING CHEESE - 77% Part Skim Mozzarella Cheese = 1 - 23 lb. block  
(see specification #11527.05)  
23% Provolone = 1 - 7 lb block  
(see specification #11527.07)

### PROCEDURES

1. BASE CHEESE
  - a. Grate approximately 1/16" thick. Cheese that is grated too thin will clump together and will be difficult to portion and spread. Cheese that is grated too thick will look like noodles and will not melt properly while being cooked.
  - b. After cheese is grated, place in covered pan, label, and place in the walk-in.
2. TOPPING CHEESE
  - a. Grate each cheese approximately 1/16" thick. Cheese that is grated too thin will clump together and will be difficult to portion and spread. Cheese that is grated too thick will look like noodles and will not melt properly while being cooked.
  - b. Toss cheese together to mix evenly.
  - c. Place in covered pan, label, and place in the walk-in.

NOTE: the base and topping cheese look alike. Be sure to label each pan as to which cheese it is.



Procedure # 11528  
Title: Specifications  
Chow Mein Noodles  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Chow Mein Noodles

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE	Canned
STYLE	N/A
GRADE	N/A
PACK	24 oz. Cans, 12/Case
BRAND	LaChoy, Chung King or equivalent

CHARACTERISTICS: Should be dry, crisp crunchy texture with fresh flavor.

DEFECTS: Ruptured or severely dented cans, stale or musty odor, rancid flavor, burned or irregular color.

SHELF LIFE: One year in cool, dry storage.

HANDLING: Store both opened and canned in a cool dry place. Not in the refrigerator.

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Procedure # 11529.01  
Title: Specifications  
Coffee  
Section: Specifications  
Effective Date: 5-13-85

## **OPERATIONS MANUAL**

---

INGREDIENT: Coffee

---

USAGE: Beverage

---

DESCRIPTION:

TYPE	Ground
STYLE	N/A
GRADE	Hotel and Restaurant
PACK	2 to 2½ oz. Pouches
BRAND	Corporate locations: La Touraine, Farmer Brothers Franchise locations: La Touraine, Farmer Brothers or equivalent

CHARACTERISTICS: Typical dry grind coffee. Should be rich in aroma and flavor when freshly brewed.

DEFECTS: Bland, underweight pouches, lack of flavor and aroma.

SHELF LIFE: One (1) month.

HANDLING: Product is to be rotated weekly by DineMor Foods representative. Insist on regular rotation. See recipe book for brewing procedure.

Note: Pack size will be dictated by local preference.



Procedure # 11529.02  
Title: Specifications  
Coffee-Decaffeinated  
Section: Specifications  
Effective Date: 5-13-85

## **OPERATIONS MANUAL**

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INGREDIENT: Instant Coffee

---

USAGE: Beverage

---

### DESCRIPTION:

TYPE	Instant
STYLE	Decaffeinated
GRADE	N/A
PACK	1 Cup Serving Size
BRAND	Corporate locations: La Touraine, Farmer Brothers Franchise locations: La Touraine, Farmer Brothers or equivalent

CHARACTERISTICS: Should have rich coffee aroma when brewed.  
Should be dark brown and free flowing.

DEFECTS: Product which is caked will not be dissolved readily. Return for credit.

SHELF LIFE: Three (3) months.

HANDLING: Store in cool dry place. Rotate stock regularly.





Procedure # 11529.03  
Title: Specifications  
Coffee Creamer  
Section: Specifications  
Effective Date: 5-13-85

## **OPERATIONS MANUAL**

---

INGREDIENT: Coffee Creamer

---

USAGE: Beverage Station

---

### DESCRIPTION:

TYPE	Nondairy Whitener
STYLE	Powder
GRADE	N/A
PACK	Individual Portion Packs
BRAND	Corporate locations: La Touraine, Farmer Brothers Franchise locations: La Touraine, Farmer Brothers or equivalent

CHARACTERISTICS: Product is packaged in individual serving pouches. Should be creamy yellow in color, free flowing and readily soluble in hot water. Reject product which is caked.

DEFECTS: Caked or not soluble in hot water.

SHELF LIFE: Six (6) months.

HANDLING: This product is handled by DineMor Foods. It must be stocked and rotated on a regular basis by the DineMor representative.



Procedure # 11530  
Title: Specifications  
Corn  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

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INGREDIENT:                      Cut Corn

---

USAGE:                              Pizza Topping

---

DESCRIPTION:

TYPE	Cut Corn, Kernels, Frozen
STYLE	Sweet
GRADE	U.S. Fancy #1
PACK	Bulk, 2-3 lb. Bags
BRAND	Any

CHARACTERISTICS:      Should be bright yellow, frozen, free flowing.

DEFECTS:                      Thawed, frozen lumps, discolored.

SHELF LIFE:                      Three months in the freezer; three days thawed.

HANDLING:                      Place in the freezer as soon as it is received.  
Refuse product which is thawed. Rotate stock in the freezer.

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Procedure # 11531  
Title: Specifications  
Croutons  
Section: Specifications  
Effective Date: 4-30-82

## OPERATIONS MANUAL

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INGREDIENT: Croutons

---

USAGE: Salad Bar

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DESCRIPTION:

TYPE            ½" Cubes  
STYLE           Seasoned, Toasted  
GRADE          N/A  
PACK            10 lb. polybag in box.  
BRAND           Brownberry, Keebler, Nabisco, or equivalent

CHARACTERISTICS: Should be dry, toasted with slight brownish color.

DEFECTS: Too many crumbs, moldy, damp, lack of spice or seasoning.

SHELF LIFE: One (1) month, stored in cool dry place.

HANDLING: Store in cool dry place. Do not refrigerate as they will become soggy.



Procedure # 11532  
Title: Specifications  
Cucumbers  
Section: Specifications  
Effective Date: 4-30-82

## **OPERATIONS MANUAL**

---

INGREDIENT: Cucumbers

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE Fresh  
STYLE Sliced, 3/16" thick  
GRADE U.S. Fancy #1  
PACK Bulk, 10 lbs.  
BRAND Any Local Produce Purveyor

CHARACTERISTICS: Should be crisp, firm with dark green skin and white pulp. Slices should be even and uniform.

DEFECTS: Soft, wilted, excess liquid in bag, yellowing in color, pulpy, pithy or slimy to the touch.

SHELF LIFE: Seven days whole; two days sliced.

HANDLING: Keep under refrigeration at all times. Slices are to be kept covered and drained. Prepare only what will be used each day. See Salad Bar Job Aid for preparation.



Procedure # 11540  
Title: Specifications  
Dough  
Section: Specifications  
Effective Date: 11-4-83

**OPERATIONS MANUAL**

---

INGREDIENT: ShowBiz Pizza Place, Inc. Dough Mix

---

USAGE: Pizza Dough

---

DESCRIPTION:

TYPE Dry  
STYLE N/A  
GRADE N/A  
PACK 50 pounds, Multiwall Kraft Poly Laminated Bag  
BRAND General Mills, Inc. Code #11-860  
Customer Order Service  
1-612-540-7356

ANALYTICAL: Moisture: 10.50  $\pm$  .50%  
Salt: 1.00  $\pm$  .05  
Sugar 2.50  $\pm$  .12  
Soda .90  $\pm$  .05  
Fat 1.375  $\pm$  .07

CHARACTERISTICS: This product is a secret dry blend of flour, shortening, yeast, salt, sugar and leavenings. This formula is considered privileged and confidential and is the sole property of ShowBiz Pizza Place, Inc.

DEFECTS: Lumpy caked, torn bags, will not rise when mixed with water.

SHELF LIFE: Three (3) months from date of manufacture. See production code.

HANDLING: Product should be stored in a cool dry place off of the floor surface. It should be checked frequently for insect infestation.



Procedure # 11541.01  
Title: Specifications  
Dressing - Bleu Cheese  
Section: Specifications  
Effective Date: 12-20-85

**OPERATIONS MANUAL**

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INGREDIENT: Bleu Cheese Dressing

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE Institutional Pack  
STYLE Chunky, Product Code # 31  
GRADE N/A  
PACK 6 Gallon Pur Pak Containers/Case  
BRAND Corporate Locations: Eastern Foods, Inc. ONLY  
P.O. Drawer L  
Atlanta, GA 30337  
Franchised Locations: Eastern Foods or  
Equivalent

CHARACTERISTICS: Egg-shell white color. Extra thick blend of mayonnaise, real cream, buttermilk, eggs, herbs, spices, and large chunks of bleu cheese.

DEFECTS: Too thick, too thin, separation of any of the oils, yellowish in color, sour in taste, too acidic.

SHELF LIFE: 120 days from date stamped on container.

HANDLING: Product must be stored under refrigeration at all times. Product is "READY TO SERVE", no cutting or diluting is necessary.



Procedure # 11541.02  
Title: Specifications  
Dressing - French  
Section: Specifications  
Effective Date: 12-20-85

## **OPERATIONS MANUAL**

---

INGREDIENT: French Dressing

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE Institutional Pack

STYLE Naturally Fresh Honey French, Product Code #11  
Catalina Style

GRADE N/A

PACK 6 Gallon Plastic Containers/Case

BRAND Corporate Locations: Eastern Foods, Inc. ONLY  
P.O. Drawer L  
Atlanta, GA 30337

Franchised Locations: Eastern Foods or  
Equivalent

CHARACTERISTICS: Rich, glistening red color. A Catalina style with honey, oil, lemon, juice, tomato paste, special herbs and spices.

DEFECTS: Too thick, too thin, separation of any of the oils.

SHELF LIFE: 120 days from date stamped on container.

HANDLING: Product must be stored under refrigeration at all times. Product is "READY TO SERVE", no cutting or diluting is necessary.



Procedure # 11541.03  
Title: Specifications  
Dressing - Italian  
Section: Specifications  
Effective Date: 12-20-85

## **OPERATIONS MANUAL**

---

INGREDIENT: Italian Dressing

---

USAGE: Salad Bar

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DESCRIPTION:

TYPE Institutional Ready to Use

STYLE Creamy Italian, Product Code # 41

GRADE N/A

PACK 6 Gallon Pur Pak Containers/Case

BRAND Corporate Locations: Eastern Foods, Inc. ONLY  
P.O. Drawer L  
Atlanta, GA 30337

Franchised Locations: Eastern Foods or  
Equivalent

CHARACTERISTICS: A soft yellow hue. A creamy blend of whole eggs and mayonnaise, fine Italian herbs and spices with the distinct flavor of garlic and just the right amount of vinegar to bring out the best in any salad.

DEFECTS: Too thick, too thin, rancid oil.

SHELF LIFE: 120 days from date stamped on container.

HANDLING: Product must be stored under refrigeration at all times. Product is "READY TO SERVE", no cutting or diluting is necessary.





Procedure # 11541.04  
Title: Specifications  
Dressing - Thousand Island  
Section: Specifications  
Effective Date: 12-20-85

## **OPERATIONS MANUAL**

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INGREDIENT: 1000 Island Dressing

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE Institutional Pack  
STYLE Product Code #21  
GRADE N/A  
PACK 6 Gallon Pur Pak Containers/Case  
BRAND Corporate Locations: Eastern Foods, Inc. ONLY  
P.O. Drawer L  
Atlanta, GA 30337  
Franchised Locations: Eastern Foods or  
Equivalent

CHARACTERISTICS: Coral appearance. Crisp pieces of sweet dill relish and fresh chopped vegetables are combined with a delicious base of tomato paste, mayonnaise, and selected herbs and spices for rich tropical taste.

DEFECTS: Too thick, too thin, rancid oil, or separation of oil.

SHELF LIFE: 120 days from date stamped on container.

HANDLING: Product must be stored under refrigeration at all times. Product is "READY TO SERVE", no cutting or diluting is necessary.



Procedure # 11541.05  
Title: Reduced Calorie  
Ranch Dressing  
Section: Specifications  
Effective Date: 12-20-85

## **OPERATIONS MANUAL**

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INGREDIENT: Reduced Calorie Ranch Dressing

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE Institutional Pack  
STYLE Product Code #81  
GRADE N/A  
PACK 6 Gallon Plastic Containers/Case  
BRAND Corporate Locations: Eastern Foods, Inc. ONLY  
P.O. Drawer L  
Atlanta, GA 30337  
Franchised Locations: Eastern Foods or  
Equivalent

CHARACTERISTICS: Off-white in color. Perfect blend of buttermilk, diet mayonnaise, and spices with only 31 calories per serving.

DEFECTS: Too thick, too thin, rancid oil, or separation of oil.

SHELF LIFE: 120 days from date stamped on container.

HANDLING: Product must be stored under refrigeration at all times. Product is "READY TO SERVE", no cutting or diluting is necessary.



Procedure # 11541.06  
Title: Italian Reduced  
Calorie  
Section: Specifications  
Effective Date: 5-13-85

## OPERATIONS MANUAL

---

INGREDIENT: Italian Reduced Calorie

---

USAGE: Salad Bar

---

### DESCRIPTION:

TYPE Institutional Pack  
STYLE N/A  
GRADE N/A  
PACK 4 - 1 gallon jars  
BRAND Corporate locations: Doxsee-Bennett Label  
Franchise locations: Doxsee-Bennett Label or equivalent

CHARACTERISTICS: Product should be non separating; slightly thickened.

### DEFECTS:

SHELF LIFE: Six months unopened - one month opened under refrigeration.

HANDLING: After jars are opened, they must be refrigerated.



Procedure # 11550  
Title: Specifications  
Egg - Diced  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Eggs (Diced)

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE Diced, Cooked  
STYLE I.Q.F. (Individually Quick Frozen)  
GRADE U.S.D.A. Grade A  
PACK Half Gallon Carton  
BRAND Ralston Purina Gourm-egg, Sunnytime, Key,  
or equivalent

CHARACTERISTICS: Product should be diced evenly, bright yellow yolk, free flowing when poured from carton.

DEFECTS: Egg yolk which has been mashed or caked, uneven dice, frozen into one lump indicates freeze thaw cycle. Dark layer between yolk and white.

SHELF LIFE: Three (3) months frozen; three (3) days thawed under refrigeration.

HANDLING: Product must be stored frozen at all times. When ready for use, remove from freezer and place in refrigerator overnight. Product may be used frozen but must be allowed to thaw for 30 minutes in insert before placing on salad bar.



Procedure # 11560  
Title: Specifications  
          Flossugar  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

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INGREDIENT:           Flossugar

---

USAGE:                Cotton Candy

---

DESCRIPTION:

TYPE	Granulated
STYLE	Pink, Silly Nilly Vanilla
GRADE	N/A
PACK	Waxed Carton 6 (3.5) lbs.
BRAND	Gold Medal Products Co., Cincinnati, Ohio

CHARACTERISTICS: . Premixed, free flowing, ready to use.

DEFECTS:            Caked or lumpy.

SHELF LIFE:         Twelve (12) months stored in cool, dry place.

HANDLING:         Upon receipt, place in dry, cool storage.  
Refuse any cartons which are broken or opened.

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Procedure # 11561  
Title: Specifications  
Flour  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT:                      Flour, High Gluten

---

USAGE:                              Dough Production

---

DESCRIPTION:

TYPE                      High Gluten, Hard Wheat

PACK                        50 lb. bags

ANALYTICAL                      Moisture: 10.0 + .75%  
   Protein: 12.0 + .5%  
   Ash: .46 + .20%

BRAND                        General Mills, Pillsbury, Peavey, International Milling, \*Other

CHARACTERISTICS:              High Protein, free flowing, high gluten flour which is white, hard wheat flour.

DEFECTS:                        Lumpy stale odor, contaminated with visual presence of foreign matter such as rodent hair, insect fragments, dirt, etc.

SHELF LIFE:                      Six (6) months stored in cool dry place.

HANDLING:                      Examine product when received for torn bags or signs of rodent or insect infestation. Refuse suspect samples. Rotate stock weekly.

\*Any flour which meets the analytical and performance standards is acceptable.



Procedure # 11563

Title: Fudge Brownies

Section: Specifications

Effective Date: 8-24-84

## **OPERATIONS MANUAL**

---

INGREDIENT: Fudge Brownie

---

USAGE: Chocolate Fudge Brownie Ala Mode

---

DESCRIPTION:

TYPE

STYLE

GRADE

PACK 8 - 8" X 12" trays

BRAND Awrey Bakeries

CHARACTERISTICS: Chocolate brown in color with icing on top

DEFECTS: Moldy or broken-up in appearance

SHELF LIFE: Six (6) months frozen; twenty-one (21) days thawed under refrigeration; five (5) days covered at room temperature.

HANDLING: Thaw under refrigeration until ready to use

CONFIDENTIAL



Procedure # 11570  
Title: Specifications  
Garbanzo Beans  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Garbanzo Beans

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE Canned, Cooked  
STYLE N/A  
GRADE Grade A  
PACK #10 Cans, Water Pack  
BRAND Any

CHARACTERISTICS: Should be uniform with light brown color and packed in relatively clear liquid. Tender, but firm in texture. Reasonably uniform in size.

DEFECTS: Loose skins, tough or sprouted beans, broken and/or random and varied sizes. Starchy or cloudy liquid.

SHELF LIFE: One (1) year unopened; 3 days opened, covered and refrigerated.

HANDLING: Rotate stock regularly. Opened cans must be transferred to food storage containers, covered and refrigerated. Store in natural juices. Drain before placing on salad bar.





Procedure # 11571  
Title: Specifications  
Green Peppers  
Section: Specifications  
Effective Date: 4-30-82

## **OPERATIONS MANUAL**

---

INGREDIENT: Bell or Green Peppers

---

USAGE: Salad Bar/Pizza Topping

---

DESCRIPTION:

TYPE	Fresh
STYLE	Whole
GRADE	U.S. Fancy #1
PACK	Bulk or by the pound.
BRAND	Any Local Product Purveyor

CHARACTERISTICS: Should be bright green color, crisp, with good flavor and aroma.

DEFECTS: Soft, molded, mushy or discolored (bleached out). Excessive pulp or seeds present.

SHELF LIFE: Seven (7) days. They must be kept under refrigeration at all times.

HANDLING: Refrigerate immediately after receipt. Rotate stock regularly. Do not stack more than one layer. See Job Aid for preparation of green peppers for salad bar.



Procedure # 11580  
Title: Specifications  
Canadian Style Bacon  
Section: Specifications  
Effective Date: 10-28-85

## OPERATIONS MANUAL

---

INGREDIENT: Canadian Style Bacon

---

USAGE: Pizza - Sandwiches

---

DESCRIPTION:

TYPE Smoked and cured whole pork loin muscle

STYLE Stick - presliced 62-66 slices per pound  
95% lean.

GRADE USDA #1 Hogs

FAT COVER 1/8" maximum. Stick ends may have slightly more

DIAMETER 3"

CURE Water, salt, sugar, corn syrup, sodium phosphates,  
flavoring, sodium nitrate

PACK 5 pound box

BRAND Rose's Packing Company or equivalent

CHARACTERISTICS: Should have a typical sweet, ham flavor and odor.  
Should hold its shape after slicing. Should have  
smooth, even surfaces.

DEFECTS: Rancid, flavor or odor, slimy surface, discolora-  
tion, excess fat, gristle or connective tissue,  
ruptured package.

SHELF LIFE: Three (3) months frozen; ten (10) days thawed;  
three (3) days after package is opened and in use.

HANDLING: Keep frozen. Thaw in refrigerator for 48 hours.  
Accept only product which is frozen unless it  
is to be used within ten (10) days.



Procedure # 11581  
Title: Specifications  
Hot Dog  
Section: Specifications  
Effective Date: 9-10-84

**OPERATIONS MANUAL**

---

INGREDIENT: Hot Dog

---

USAGE: Torpedo Dogs

---

DESCRIPTION:

TYPE All Beef Weiners  
(7" long; 6 to 1)

GRADE U.S.D.A. Approved

PACK 10 lb Carton

BRAND David Berg, or equivalent

CHARACTERISTICS: Should be firm, straight and slightly pink in color.

DEFECTS: Ruptured skin, white spots indicating freezer burn, sour or rancid flavor.

SHELF LIFE: Sixty (60) days frozen; three (3) days thawed.

HANDLING: Keep frozen while in storage. Remove from freezer and place in make station as needed day to day.

CONFIDENTIAL



Procedure # 11582  
Title: Hamburger Patty  
Section: Specifications  
Effective Date: 6-18-85

**OPERATIONS MANUAL**

---

INGREDIENT:                   Hamburger Patty

---

USAGE:                         Hamburger

---

DESCRIPTION:

TYPE           80/20; 1.6 oz. frozen patty  
STYLE           -  
GRADE         N/A  
PACK           20 lbs. per case  
BRAND         Wisconsin Packing

CHARACTERISTICS:   Individual quick frozen, red in color.

DEFECTS:             Gray in color, thawed, broken patties.

SHELF LIFE:           3 months in freezer.

HANDLING:            Keep frozen at all times. Cook from frozen state through pizza oven.



Procedure # 11590.01  
 Title: Specifications  
 Cone (Ice Cream)  
 Section: Specifications  
 Effective Date: 4-30-82

**OPERATIONS MANUAL**

INGREDIENT: Cone, Natural

USAGE: Ice Cream Cone

DESCRIPTION:

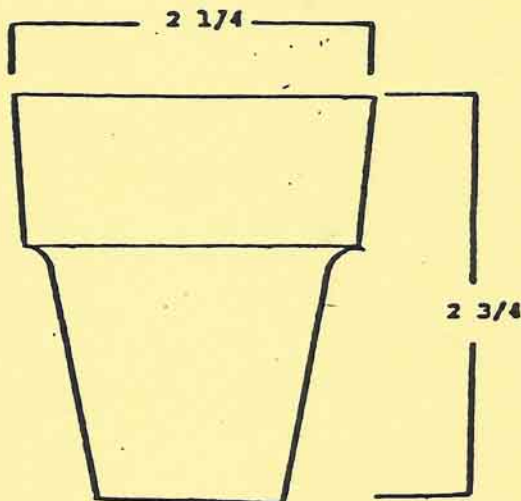
TYPE Natural (No. 2 or capacity 2-2.5 oz. level to rim)  
 STYLE Flat Bottom, Soft Serve Cone  
 GRADE N/A  
 PACK Minimum Available  
 BRAND Local Dairy Supplier or Master Distributor

CHARACTERISTICS: Should be crisp, but tender, slightly sweet.

DEFECTS: Stale tasting, soft texture, broken or fragmented.

SHELF LIFE: Product should be stored in a cool dry place.

HANDLING: Reclose container after use. Order minimum quantities. Some local agencies require dispensers. These may be available thru dairy supplier, master distributor or local equipment house.





Procedure # 11590.02  
Title: Specifications  
Ice Cream Mix  
Section: Specifications  
Effective Date: 4-30-82

## **OPERATIONS MANUAL**

---

INGREDIENT: Ice Cream Mix

---

USAGE: Soft Serve Ice Cream

---

DESCRIPTION:

TYPE Vanilla  
STYLE Soft Serve  
GRADE U.S.D.A.; 5% B.F. Minimum  
PACK 1/2 or 1 Gallon Carton or Plastic Bottle  
BRAND Bordons, Beatrice, Carnation, Meadow Gold

CHARACTERISTICS: Thick, creamy, homogeneous, sweet, clear, vanilla aroma.

DEFECTS: Curdled, sour, heterogeneous, broken seal or container, discolored.

SHELF LIFE: Guideline is the expiration date on carton.

HANDLING: Refrigerate as soon as it is received. Rotate stock.



Procedure # 11595  
Title: Specifications  
Jalapeno Peppers  
Section: Specifications  
Effective Date: 1-17-83

## **OPERATIONS MANUAL**

---

INGREDIENT: Jalapeno Peppers

---

USAGE: Salad Bar - Nacho Platter

---

DESCRIPTION:

TYPE	Canned
STYLE	Green, Sliced
GRADE	Grade A or U.S. #1
PACK	Canned 6 #10 Cans
BRAND	Any (Canned)

CHARACTERISTICS: Peppers will be dark green or in color. Should be firm and crisp in texture. Flavor should be hot to very hot pepper.

DEFECTS: Wilted or shriveled appearance. Blemishes in the skin surface. Crushed or leaking cans.

SHELF LIFE: 1 year in can, 3 days open.

HANDLING: Cans should be stored in cool dry place. Once open, store in air tight container. Rotate regularly. Care should be taken when handling. Avoid contact with eyes, ears, nose, lips and do not handle if employee has any cuts or abrasions.



Procedure # 11596

Title: Kale

Section: Specifications

Effective Date: 3-16-84

## OPERATIONS MANUAL

INGREDIENT: Kale

USAGE: Salad Bar (decoration only)

DESCRIPTION:

TYPE	Kale
STYLE	Crisp head
GRADE	A
PACK	24 heads per carton
BRAND	Any produce purveyor

CHARACTERISTICS: Firm with dark green leaves that are crisp.

DEFECTS: Excess dirt, insect infestation, soft or wilted, stack rot (slimy) or moldy.

SHELF LIFE: One week

HANDLING: Open each case upon receipt and examine contents. Refuse any product with above defects; refrigerate immediately.





Procedure # 11600  
Title: Specifications  
Iceberg Lettuce  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Iceberg (Crisp Head) Lettuce

---

USAGE: Sandwiches and Salads

---

DESCRIPTION:

TYPE	Fresh
STYLE	Iceberg-Crisp Head
GRADE	A
PACK	24 heads per carton
BRAND	Any local produce pruveyor

CHARACTERISTICS: Firm with medium dark green wrapper leaves. After removal of wrappers (normally 4-6 outer leaves), the lettuce should be light green. Leaves should be crisp to a pure white core.

DEFECTS: Excess dirt, insect infestation, soft or wilted, stack rot (slimy) or moldy.

SHELF LIFE: Should be ordered at least twice per week. Three (3) to five (5) days under normal refrigeration.

HANDLING: Open each case upon receipt and examine contents. Refuse any product with above defects. Refrigerate immediately.



Procedure # 11611  
Title: Specifications  
Liquid Margarine  
Section: Specifications  
Effective Date: 4-30-82

## OPERATIONS MANUAL

---

INGREDIENT: Liquid Margarine

---

USAGE: Sandwiches

---

DESCRIPTION:

TYPE	Liquid
STYLE	N/A
GRADE	N/A
PACK	1 Gallon Plastic Bottles
BRAND	Any

CHARACTERISTICS: Should be liquid at room temperature, with color and flavor similar to butter.

DEFECTS: Rancid flavor, separation of liquid, too thick to pour.

SHELF LIFE: Three months.

HANDLING: After opening, store in refrigerator.



Procedure # 11612  
Title: Specifications  
Milk  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Milk

---

USAGE: Beverage Station

---

DESCRIPTION:

TYPE Whole Homogenized  
STYLE Pasteurized  
GRADE A  
PACK 1/2 pint  
BRAND Any Local Dairy

CHARACTERISTICS: Creamy white, clean, sweet milk taste.

DEFECTS: Curdled, separated, sour tasting.

SHELF LIFE: Guideline is manufacturer's expiration date.

HANDLING: Keep under constant refrigeration, less than 40°  
F. Rotate stock.

CONFIDENTIAL



Procedure # 11614  
Title: Specifications  
Mushrooms  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Mushrooms

---

USAGE: Pizza - Salad Bar

---

DESCRIPTION:

TYPE Canned Domestic or Imported Straw Mushrooms  
STYLE Sliced Stems and Pieces  
GRADE U.S. Fancy #1, Grade A  
PACK 6 #10 Cans/Case (68 oz. minimum drained wt.)  
BRAND Any Approved Distributor's House Label

CHARACTERISTICS: Mushrooms should be uniform slices of both stems and tops. Color should be between straw yellow and beige. Should all be tender but firm in texture.

DEFECTS: Irregular sizes, dark beige to black gills. Bulged cans or severely dented cans must not be used but returned for credit.

SHELF LIFE: One (1) year in unopened cans; three (3) days opened and refrigerated.

HANDLING: Store in cool dry place. Opened cans must be stored under refrigeration. Reclose all opened containers after use.



Procedure # 11614.01  
 Title: Mushrooms Fresh  
 Section: Specifications  
 Effective Date: 3-16-84

**OPERATIONS MANUAL**

---

INGREDIENT: Fresh Mushrooms

---

USAGE: Salad Bar

---

DESCRIPTION:

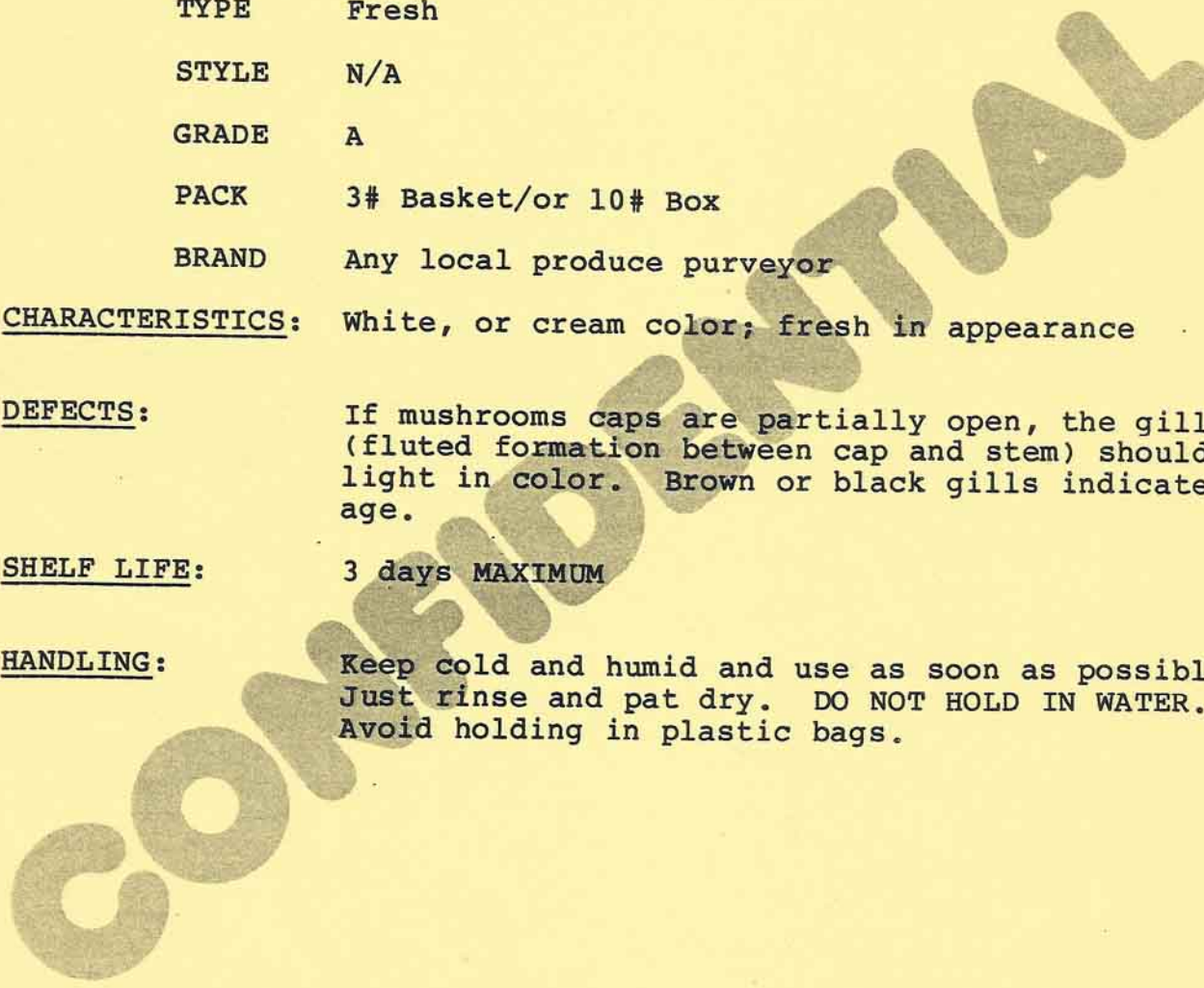
TYPE Fresh  
 STYLE N/A  
 GRADE A  
 PACK 3# Basket/or 10# Box  
 BRAND Any local produce purveyor

CHARACTERISTICS: White, or cream color; fresh in appearance

DEFECTS: If mushrooms caps are partially open, the gills (fluted formation between cap and stem) should be light in color. Brown or black gills indicate old age.

SHELF LIFE: 3 days MAXIMUM

HANDLING: Keep cold and humid and use as soon as possible. Just rinse and pat dry. DO NOT HOLD IN WATER. Avoid holding in plastic bags.





Procedure # 11615  
Title: Specifications  
Mustard  
Section: Specifications  
Effective Date: 5-13-85

## **OPERATIONS MANUAL**

---

INGREDIENT: Mustard

---

USAGE: Condiment Bar

---

DESCRIPTION:

TYPE Prepared, bulk or individual packets  
STYLE Salad Style, Tumeric Yellow  
GRADE N/A  
PACK (4) One Gallon (8 lbs.); 200 count packets  
BRAND French's, Kraft, House Brand

CHARACTERISTICS: Smooth, creamy texture, bright yellow color.

DEFECTS: Pale yellow color, separation of liquid.

SHELF LIFE: Six (6) months in cool dry place.

HANDLING: Store in cool dry place. Rotate stock regularly. Refrigerate opened containers.



Procedure # 11620  
Title: Specifications  
          Olives  
Section: Specifications  
Effective Date: 4-30-82

## **OPERATIONS MANUAL**

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INGREDIENT:           Olives

---

USAGE:                Pizza Toppings

---

DESCRIPTION:

TYPE	Canned
STYLE	Ripe, Pitted and Sliced
GRADE	U.S.D.A. Grade A or Fancy
PACK	6 #10 Cans/Case (55 oz. drained wt.)
BRAND	Any Approved Distributor's House Label

CHARACTERISTICS:   Product should be uniform dark brown to black color, even slices with firm berry and distinctive nut flavor.

DEFECTS:            Bulged or badly dented cans, smashed or finely diced or minced berry, pits exceeding 4 pieces per can unacceptable.

SHELF LIFE:         Twelve (12) months unopened; three (3) days opened, covered and refrigerated.

HANDLING:          After can is opened, store under refrigeration. Recover containers after opened.



Procedure # 11621.01  
Title: Specifications  
Onions - Green  
Section: Specifications  
Effective Date: 4-30-82

## OPERATIONS MANUAL

---

INGREDIENT: Green Onions

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE	Fresh
STYLE	Clipped
GRADE	U.S. #1
PACK	Bundles
BRAND	Any Local Produce Purveyor

CHARACTERISTICS: Tops should be dark green, even in color to the neck. Bottoms or bulbs should be white. Both tops and bulbs are to be firm and crisp. Bulb diameter should be 1/2" to 3/4".

DEFECTS: Wilted or discolored tops, sprouting, moldy or excessive dirt.

SHELF LIFE: Depending on condition when received, 3 to 5 days.

HANDLING: Refrigerate as soon as received. Sort through entire order for defective or substandard bunches. Store in closed container.





Procedure # 11621.02  
Title: Specifications  
Onions - Red  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Onions, Red

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE Fresh  
STYLE Red, "Southport Glove"  
GRADE U.S. Fancy, Grade A, Medium  
PACK Each or by the Pound  
BRAND Any Local Produce Purveyor

CHARACTERISTICS: Firm, red with smooth even rings, mild onion flavor.

DEFECTS: Avoid onions with soft necks, thick pulpy centers, surface blemishes or fresh sprouts.

SHELF LIFE: Onions of standard acceptable quality will have several weeks storage under refrigeration. Buy on a weekly basis. Sliced onions will have two (2) days shelf life. Keep in closed container.

HANDLING: Whole onions can be stored in bulk in the walk-in. See Procedure #11032, page 18 for preparation of red onions for the salad bar.



Procedure # 11621.03  
Title: Specifications  
Onions - Yellow or White  
Section: Specifications  
Effective Date: 4-30-82

## OPERATIONS MANUAL

---

INGREDIENT: Onions, Yellow or White

---

USAGE: Pizza Topping

---

DESCRIPTION:

TYPE Fresh yellow or white  
STYLE Whole  
GRADE U.S. Fancy #1  
PACK Bulk or by the pound.  
BRAND Any Local Produce Purveyor

CHARACTERISTICS: These onions should be crisp and white or yellow-white in color. Package should be free of dirt.

DEFECTS: Browning, excessively pulpy or soft.

SHELF LIFE: Seven (7) days under refrigeration.

HANDLING: Refrigerate immediately after receipt. Rotate stock regularly. See Procedure #11032, page 17 for preparation of onions for salad bar.



Procedure # 11630  
Title: Specifications  
Parfait  
Section: Specifications  
Effective Date: 5-13-85

## **OPERATIONS MANUAL**

---

INGREDIENT: Parfait

---

USAGE: Salad Bar

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DESCRIPTION:

TYPE Gelatin and Whipped Cream with Fruit Added

STYLE Gelatin Base with Whipped Cream

PACK 7 Lb. Plastic Tubs or Trays

BRAND Corporate locations: N/A  
Franchise locations:  
Orval Kent, Mrs. Giles, Alex, or equivalent

CHARACTERISTICS: Should be thick and firm with distinct pieces of either pineapple or strawberries. Should be sweet tasting.

DEFECTS: Weeping or break down of creamed filling. Sour tasting or rancid.

SHELF LIFE: Ninety (90) days in sealed container; seven (7) days after opened.

HANDLING: Refrigerate at all times. Rotate stock weekly. Reclose and refrigerate after seal is broken.



Procedure # 11630  
Title: Specifications  
Parfait  
Section: Specifications  
Effective Date: 4-30-82

## **OPERATIONS MANUAL**

---

INGREDIENT: Parfait

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE Gelatin and Whipped Cream with Fruit Added  
STYLE Gelatin Base with Whipped Cream  
PACK 7 Lb. Plastic Tubs or Trays  
BRAND Orval Kent, Mrs. Giles, Alex, or equivalent

CHARACTERISTICS: Should be thick and firm with distinct pieces of either pineapple or strawberries. Should be sweet tasting.

DEFECTS: Weeping or break down of creamed filling. Sour tasting or rancid.

SHELF LIFE: Ninety (90) days in sealed container; seven (7) days after opened.

HANDLING: Refrigerate at all times. Rotate stock weekly. Reclose and refrigerate after seal is broken.



Procedure # 11631.01

Title: Specifications

Pepper - Black

Section: Specifications

Effective Date: 4-30-82

## **OPERATIONS MANUAL**

---

INGREDIENT:                      Black Pepper

---

USAGE:                              Table Shakers

---

DESCRIPTION:

TYPE	Medium-Coarse Ground
STYLE	Black
GRADE	N/A
PACK	5 Lb. Plastic Jars or Cans
BRAND	Any

CHARACTERISTICS:              Should have typical pepper aroma and taste, free flowing and complete absence of stems and pieces.

DEFECTS:                              Bland flavor and aroma, contaminated with stems, leaves or other foreign matter.

SHELF LIFE:                              Six (6) months in tightly closed container.

HANDLING:                              Store in cool dry place. Reclose containers after each use. Wash hands after handling to avoid irritation of eyes and nose.



Procedure # 11631.02  
Title: Specifications  
Pepper - Red  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Red Pepper

---

USAGE: Table Shakers

---

DESCRIPTION:

TYPE	Crushed Red
STYLE	N/A
GRADE	N/A
PACK	1-5 Lb. Jars or Cans
BRAND	Any

CHARACTERISTICS: Product should be free flowing mixture of flat red and brown berries. Should have a hot taste and chili powder aroma.

DEFECTS: Bland aroma, lack of flavor, contaminated with stems and pieces.

SHELF LIFE: Six (6) month in tightly closed container.

HANDLING: Product should be stored in cool dry place. Always reclose containers after use. Always wash hands well after handling. Will cause severe irritation of eyes, nose, lips if contact is made with hands.



Procedure # 11632  
 Title: Specifications  
Pepperoni  
 Section: Specifications  
 Effective Date: 6-09-83

**OPERATIONS MANUAL**

---

INGREDIENT: Pepperoni

---

USAGE: Pizza Topping

---

DESCRIPTION:

TYPE Sliced Frozen  
 STYLE 14-16 per oz., 1 3/4" + 1/8" in diameter  
 Casing to be removed by manufacturer  
 GRADE U.S.D.A. Approved  
 PACK 25 Lbs. per case

ANALYTICAL based on finished product

Chemical:

Fat 42 + 2%  
 Moisture 29% Max.  
 Protein 20% + 1%

Microbiological:

Total Plate Count - Less than 1,000  
 Coliform - Less than 1,000  
 Coagulase Staph Positive - Less than 1,000  
 Salmonella - Negative  
 Trichina - Negative

BRAND Hormel, Swift, Swiss American Sausage (#906),  
 Patrick Cudahy

CHARACTERISTICS: Slices must be uniform in thickness and  
 diameter, heavy spice flavor, salty, with  
 slight sweetness.

DEFECTS: Excessive fat which will detract from appearance  
 of pizza, curling or cupping of slices is also  
 undesirable. Moldy, rancid or spoiled.



Procedure # 11632 Page 2  
Title: Specifications  
Pepperoni  
Section: Specifications  
Effective Date: 06/09/83

**OPERATIONS MANUAL**

---

SHELF LIFE:

Forty-five (45) days frozen; ten (10) days refrigerated.

HANDLING:

Product must be kept in the freezer during normal storage. Place under refrigeration for 48 hours prior to use on make station. Rotate stock each week.

CONFIDENTIAL





Procedure # 11633  
Title: Specifications  
Pickles  
Section: Specifications  
Effective Date: 4-30-82

## OPERATIONS MANUAL

---

INGREDIENT: Pickle Spears

---

USAGE: Sandwiches

---

DESCRIPTION:

TYPE	Pickled
STYLE	Spears, Kosher
GRADE	U.S. Fancy, Grade A
PACK	Bulk
BRAND	Any good quality, master distributor house label.

CHARACTERISTICS: Firm, crisp, even colored, light to dark green. Should have good dill-vinegar flavor.

DEFECTS: Limp, shriveled, large soft seeds or internal flesh, tough skin, yellow blemishes, grit or dirt.

SHELF LIFE: One (1) year closed in refrigerator; thirty (30) days opened in refrigerator.

HANDLING: Examine product for above characteristics. After opening, place in refrigerator.



Procedure # 11633.01  
Title: Specifications  
Pickle Slices  
Section: Specifications  
Effective Date: 6-18-85

## **OPERATIONS MANUAL**

---

INGREDIENT: Pickle Slices

---

USAGE: Hamburgers

---

DESCRIPTION:

TYPE	Sliced pickles
STYLE	Dill; straight or crinkle cut; slices approximately 1/16" - 1/8" thick.
GRADE	N/A
PACK	Bulk
BRAND	Heinz, or equivalent

CHARACTERISTICS: Crisp pickle slices, light to dark green color. Good dill-vinegar flavor. Even slices.

DEFECTS: Shriveled, tough skin, grit or dirt, "slimy", rancid flavor.

SHELF LIFE: One (1) year unopened; thirty (30) days opened in refrigerator.

HANDLING: Place day's need in small plastic insert in sandwich area. Keep all opened product under refrigeration.



Procedure # 11634  
Title: Specifications  
Pineapple Tidbits  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Pineapple Tidbits

---

USAGE: Pizza Topping

---

DESCRIPTION:

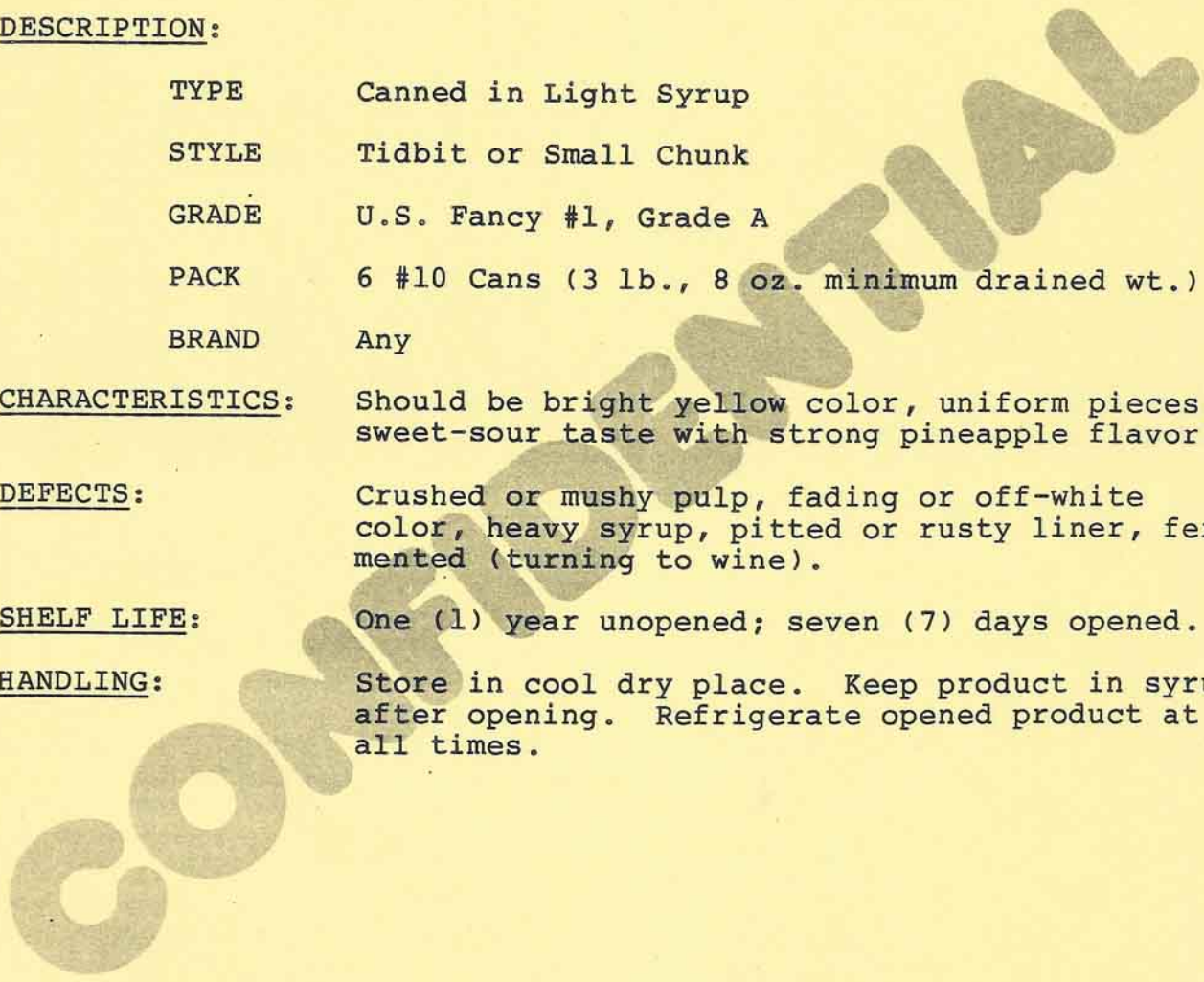
TYPE Canned in Light Syrup  
STYLE Tidbit or Small Chunk  
GRADE U.S. Fancy #1, Grade A  
PACK 6 #10 Cans (3 lb., 8 oz. minimum drained wt.)  
BRAND Any

CHARACTERISTICS: Should be bright yellow color, uniform pieces, sweet-sour taste with strong pineapple flavor.

DEFECTS: Crushed or mushy pulp, fading or off-white color, heavy syrup, pitted or rusty liner, fermented (turning to wine).

SHELF LIFE: One (1) year unopened; seven (7) days opened.

HANDLING: Store in cool dry place. Keep product in syrup after opening. Refrigerate opened product at all times.





Procedure # 11635  
Title: Specifications  
Potato Chips  
Section: Specifications  
Effective Date: 4-30-82

## OPERATIONS MANUAL

---

INGREDIENT: Potato Chips

---

USAGE: Sandwiches

---

DESCRIPTION:

TYPE	Regular, Flat
STYLE	1/2 Ounce Portion Pack
GRADE	Individual
BRAND	Frito-Lay, Guys or Equivalent

NOTE: The use of bulk chips is not permitted.

CHARACTERISTICS: The packages should be sealed and loose packed when received. Chips should be whole and unbroken. Color should be even light brown in color with even distribution of salt. Should be crisp and tender.

DEFECTS: Torn bags, rancid flavor, stale or soft texture.

SHELF LIFE: See Manufacturers expiration date.

HANDLING: Store in cool dry place. Do not stack.



Procedure # 11636  
Title: Specifications  
Potato Salad  
Section: Specifications  
Effective Date: 4-30-82

## OPERATIONS MANUAL

---

INGREDIENT: Potato Salad

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE	Mayonnaise or Mustard Base
STYLE	Diced Potatoes
GRADE	N/A
PACK	Tubs, Trays, Wax Cartons
BRAND	Orval Kent, Mrs. Giles, Alex, or equivalent

CHARACTERISTICS: Product should have smooth base with firm potato cubes.

DEFECTS: Separation of base, soft or mushy potatoes, expired production dates.

SHELF LIFE: Thirty (30) days total from date of manufacture. It is important to note expiration date on container and refuse product which has less than one week of usable life remaining at time of receipt.

HANDLING: Refrigerate product at all times. Close container after use. Rotate stock at least once per week. Place day old product on top of new-- never new on old.



Procedure # 11640  
Title: Specifications  
Radishes  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Radishes

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE	Fresh
STYLE	N/A
GRADE	U.S. Fancy
PACK	8 oz. bags
BRAND	Any local purveyor

CHARACTERISTICS: Should be bright red, even in size, firm, crisp with a mild flavor. Tops, if attached, should be fresh and bright green.

DEFECTS: Large, irregular shaped, split or pithy, pulpy product.

SHELF LIFE: If received in good condition, seven (7) days under refrigeration.

HANDLING: Examine upon receipt and refuse produce which is unacceptable. Store under refrigeration as soon as possible. Product may be trimmed and stored in ice water if they become soft.



Procedure # 11641  
Title: Specifications  
Relish-Sweet  
Section: Specifications  
Effective Date: 5-13-85

## **OPERATIONS MANUAL**

---

INGREDIENT: Sweet Relish

---

USAGE: Condiment Bar

---

DESCRIPTION:

TYPE	Bulk or individual packets
STYLE	Sweet Cucumber, Pickle
GRADE	N/A
PACK	(4) One Gallon; 200 count packets
BRAND	Any

CHARACTERISTICS: Small uniform pieces, minimal separation of syrup, bright green color.

DEFECTS: Moldy, fermented, sour or vinegar taste.

SHELF LIFE: Six (6) months in cool dry place; fourteen (14) days after opening.

HANDLING: Store in cool dry place. Rotate stock regularly. Refrigerate after opening.



Procedure # 11642  
Title: Specifications  
Refried Beans  
Section: Specifications  
Effective Date: 5-13-85

## **OPERATIONS MANUAL**

---

INGREDIENT:            Refried Beans

---

USAGE:                Taco Pizza

---

### DESCRIPTION:

TYPE        Canned  
STYLE       N.A.  
GRADE      N.A.  
PACK        #303 cans; #10 cans only if sales warrant  
BRAND       Any Canned

### CHARACTERISTICS:

Product should be brown in color with some whole beans mixed in.

### DEFECTS:

Dented or bulged cans, brownish in color, separation at the top of can, pitted or eroded liner.

### SHELF LIFE:

One (1) year in cool dry place. Seven (7) days opened under refrigeration.

### HANDLING:

Check material when received. Store in cool dry place.





Procedure # 11643  
Title: Red Wine Vinegar

Section: Specifications  
Effective Date: 3-16-84

## OPERATIONS MANUAL

---

INGREDIENT: Red Wine Vinegar

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE	Wine vinegar
STYLE	N/A
GRADE	N/A
PACK	4/1 gallon
BRAND	Regina

CHARACTERISTICS: Red in color

DEFECTS: Broken jars

SHELF LIFE: Product should be stored in cool place.

HANDLING: Keep container closed at all times; rotate stock regularly.

CONFIDENTIAL



Procedure # 11650  
Title: Specifications  
Salami  
Section: Specifications  
Effective Date: 5-13-85

## **OPERATIONS MANUAL**

---

INGREDIENT: Salami

---

USAGE: Submarine Sandwich

---

DESCRIPTION:

TYPE	Genoa
STYLE	Hard, Unsliced, 2½"-3" Diameter, Artificial Casing
GRADE	U.S.D.A.
PACK	3-5 lbs.
BRAND	Corporate locations: N/A Franchise locations: Hormel, #23159 Rath, #05101 Morrell, #02633 or equivalent

CHARACTERISTICS: Product should be moderately spicy and firm in texture. Should hold together well when slicing.

DEFECTS: Moldy, rancid, excessively fatty, slimy to the touch.

SHELF LIFE: Refer to expiration date if possible; thirty (30) days maximum after receipt.

HANDLING: Store under refrigeration at all times. Keep tightly wrapped.



Procedure # 11651  
 Title: Specifications  
Salt  
 Section: Specifications  
 Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Salt

---

USAGE: Kitchen and Dining Room

---

DESCRIPTION:

TYPE	N/A
STYLE	Granulated
GRADE	N/A
PACK	Bulk, 10-25 lb. bags (24) 1 lb. cans
BRAND	Any

CHARACTERISTICS: Free flowing, pure white.

DEFECTS: Caked or contaminated with dirt.

SHELF LIFE: Unlimited.

HANDLING: Store in cool dry place. Reclose opened containers. Rotate stock frequently during summer months.

CONFIDENTIAL



Procedure # 11652.01  
Title: Specifications  
Sauce-Barbeque  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Barbeque Sauce

---

USAGE: Condiment Bar

---

DESCRIPTION:

TYPE	N/A
STYLE	Smoked
GRADE	N/A
PACK	(4) One Gallon Jars
BRAND	Cattleman's (French's)

CHARACTERISTICS: Should be dark reddish brown in color with distinct smoke flavor.

DEFECTS: Separation, blackened or dark brown surface of newly opened container.

SHELF LIFE: Six (6) months in cool dry place; fourteen (14) days for opened containers.

HANDLING: Store in cool dry place. Rotate stock regularly. Refrigerate after opening.



Procedure # 11652.02  
Title: Specifications  
Sauce-Horseradish  
Section: Specifications  
Effective Date: 4-30-82

## OPERATIONS MANUAL

---

INGREDIENT: Horseradish Sauce

---

USAGE: Condiment Bar

---

### DESCRIPTION:

TYPE Creamy  
STYLE Mild-Strong  
GRADE N/A  
PACK (12) 8 Oz. Bottles  
BRAND Tulkoffs Tiger Sauce or equivalent

CHARACTERISTICS: Off white, creamy with slight grainy texture.

DEFECTS: Separation.

SHELF LIFE: Six (6) months in cool dry place; fourteen (14) days after containers are opened.

HANDLING: Store in cool dry place. Rotate stock regularly. Refrigerate after opening.



Procedure # 11652.02  
Title: Specifications  
Sauce-Horseradish  
Section: Specifications  
Effective Date: 4-30-82

## OPERATIONS MANUAL

---

INGREDIENT: Horseradish Sauce

---

USAGE: Condiment Bar

---

### DESCRIPTION:

TYPE	Creamy
STYLE	Mild-Strong
GRADE	N/A
PACK	(12) 8 Oz. Bottles
BRAND	Tulkoffs Tiger Sauce or equivalent

CHARACTERISTICS: Off white, creamy with slight grainy texture.

DEFECTS: Separation.

SHELF LIFE: Six (6) months in cool dry place; fourteen (14) days after containers are opened.

HANDLING: Store in cool dry place. Rotate stock regularly. Refrigerate after opening.



Procedure # 11652.03

Title: Pizza Sauce

Section: Specifications

Effective Date: 5-13-85

## **OPERATIONS MANUAL**

---

INGREDIENT: ShowBiz Pizza Place Sauce

---

USAGE: Pizza Sauce

---

DESCRIPTION:

TYPE	Pre-Made, Canned Pizza Sauce
STYLE	N/A
GRADE	N/A
PACK	6 Number 10 Cans to the Case
BRAND	Carnation

CHARACTERISTICS: Should be thick but easily pourable. Deep red in color with small flecks of spices visible.

DEFECTS: Damaged cans, off odor.

SHELF LIFE: Five (5) days opened, one (1) years, unopened.

HANDLING: To use, open can and pour into make table insert. Open product must be stored in stainless steel or plastic inserts.



**OPERATIONS MANUAL**

Procedure # 11653  
Title: Specifications  
Sausage  
Section: Specifications  
Effective Date: 9-20-85

INGREDIENT:                    Precooked Sausage Topping, Code 20000152

USAGE:                         Pizza Topping

DESCRIPTION:

TYPE                    Precooked, individually frozen  
STYLE                   Chunky #1 Size  
GRADE                  U.S.D.A.  
PACK                    4-10 Lb. bags per carton  
ANALYTICAL             based on finished product

Chemical:

Moisture                48 + 3%  
Fat                      28 + 3%  
Protein                 15 + 2%  
Salt                     2.3 + 3%

CONTENTS BY VOLUME

Pork                     82.64  
Water                    8.02  
T.V.P.                   6.50  
Spices, salt, sugar     2.84  
  Flavorings and MSG

Microbiological properties:

Total Plate Count - 30,000 / gm.  
Coliform - 10 / gm. Max.  
Yeast and Mold - 50 / gm.  
E. Coli - Negative  
Staphylococcus (C.P.) - 50 / gm.  
Clostridium Perfringens - 10 / gm.





Procedure # 11655  
Title: Specifications  
Spice Blend  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: ShowBiz Pizza Place, Inc. Spice Blend

---

USAGE: Pizza Sauce, F#908-0282

---

DESCRIPTION:

TYPE Dry Spice Blend  
STYLE N/A  
GRADE N/A  
PACK Bags (24) 1 lb., 12 oz. per case  
BRAND Griffith Laboratories, 12200 S. Central Avenue,  
Alsip, Illinois 60658

CHARACTERISTICS: This product is a blend of seven spices. It is a free flowing mixture. Label should read:

Net Weight 1 Lb. 12 Ozs.  
Pizza Sauce  
F#908-0282

Processed from sugar, monosodium glutamate, spices, and garlic powder.

Production Code Date

DEFECTS: Product is lumpy or caked. Bags are torn or seal is broken.

SHELF LIFE: Six (6) months when stored in cool dry place.

HANDLING: Store in air conditioned area or under refrigeration if humidity is excessively high (over 60%).



Procedure # 11656  
Title: Specifications  
Spinach, Leaf  
Section: Specifications  
Effective Date: 4-30-82

## **OPERATIONS MANUAL**

---

INGREDIENT: Spinach, Leaf

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE	Fresh
STYLE	Leaf
GRADE	U.S. Fancy Grade A
PACK	8 to 10 oz.
BRAND	Any Local Produce Purveyor

CHARACTERISTICS: Should be bright, dark green in color and have crisp firm leaves with stems attached.

DEFECTS: Wilted, brown rot, moldy, excessive dirt or broken stems, yellow-green leaves.

SHELF LIFE: Three (3) days under refrigeration.

HANDLING: Each package should be examined upon receipt. Refuse product which appears defective. Place under refrigeration. Do not stack other items on top of spinach. Rotate stock frequently.



Procedure # 11657  
Title: Specifications  
Sweetener  
Section: Specifications  
Effective Date: 4-30-82

## OPERATIONS MANUAL

---

INGREDIENT: Sweetener

---

USAGE: Beverage Station

---

### DESCRIPTION:

TYPE	Saccharin
STYLE	Powder
GRADE	N/A
PACK	1 Gram Pouches
BRAND	Sweet N' Low. (Will be private label packed by any number of distributors. Should be available from local distributor under house brand.)

CHARACTERISTICS: Bright white, free flowing.

DEFECTS: Caked or lumpy.

SHELF LIFE: One (1) year.

HANDLING: Keep in cool dry place. Rotate stock regularly.



Procedure # 11658  
Title: Sunflower Seeds

Section: Specifications  
Effective Date: 3-16-84

## OPERATIONS MANUAL

---

INGREDIENT: Sunflower Seeds

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE	Institutional Pack
STYLE	N/A
GRADE	N/A
PACK	5# tin
BRAND	N/A

CHARACTERISTICS: Dry Pack

DEFECTS: Open containers - moldy

SHELF LIFE:

HANDLING: Store at room temperature in tightly covered container.

CONFIDENTIAL



Procedure # 11660.01

Title: Specifications

Tea, Hot

Section: Specifications

Effective Date: 5-13-85

## **OPERATIONS MANUAL**

---

INGREDIENT: Tea, Hot

---

USAGE: Beverage Station

---

### DESCRIPTION:

TYPE	Fresh
STYLE	Flow Thru
GRADE	Orange Pekoe
PACK	Individual Cup Portion Packs
BRAND	Corporate locations: La Tourine, Farmer Brothers Franchise locations: La Tourine, Farmer Brothers, or equivalent

CHARACTERISTICS: Should be conventional, one cup flow thru tea bags. Should have typical tea aroma and flavor.

DEFECTS: Old product will be stale and will lack flavor and aroma.

SHELF LIFE: One (1) month.

HANDLING: Product is to be rotated weekly by DineMor Foods representative. Insist on regular rotation. See recipe book for brewing procedure.



Procedure # 11660.02  
Title: Specifications  
Tea, Iced  
Section: Specifications  
Effective Date: 5-13-85

## **OPERATIONS MANUAL**

---

INGREDIENT:                    Tea, Iced

---

USAGE:                         Beverage

---

### DESCRIPTION:

TYPE	Fresh
STYLE	Orange Pekoe
GRADE	N/A
PACK	1 oz. Pouches
BRAND	Corporate locations: La Tourine, Farmer Brothers Franchise locations: La Tourine, Farmer Brothers or equivalent

CHARACTERISTICS:        Product is packaged in flow thru 1 oz. pouches. This is a free flowing mixture which should have a rich tea aroma.

DEFECTS:                    Old product will lack aroma and flavor when hot brewed.

SHELF LIFE:                One (1) month.

HANDLING:                 Product is to be rotated weekly by the DineMor Foods representative. Insist on regular inventory rotation. See recipe book for brewing procedure.



Procedure # 11661.01  
Title: Specifications  
Tomatoes - Fresh  
Section: Specifications  
Effective Date: 4-30-82

## OPERATIONS MANUAL

---

INGREDIENT: Tomato

---

USAGE: Pizza, Sandwiches, Salad Bar

---

### DESCRIPTION:

TYPE Fresh, ripe  
STYLE Whole  
GRADE U.S. Fancy, Grade A, "Light Red"  
PACK 6 x 6, 2½" to 2-¾" diameter, 2 Layer  
BRAND Any Local Produce Purveyor

CHARACTERISTICS: Firm, red and uniform in color. Smooth, shiny skin with absence of bruises, yellow spots and scars. Free from dirt, stems or insect infestation.

DEFECTS: Soft, (does not slice and hold flesh to walls), scars, insect infestation, mold, dirt, skin cracks.

SHELF LIFE: Order as often as possible each week, but at least twice per week. Red ripens will have only 3-5 days.

HANDLING: Refrigerate as soon as received. Keep in shipping container until used. See Job Aid for preparation.



Procedure # 11661.02  
Title: Specifications  
Tomato Paste  
Section: Specifications  
Effective Date: 4-30-82

## OPERATIONS MANUAL

---

INGREDIENT: Tomato Paste

---

USAGE: Pizza Sauce

---

DESCRIPTION:

TYPE	Canned
STYLE	Paste, 26 - 28% Solids
GRADE	A, U.S. Fancy
PACK	6 #10 Cans
BRAND	Hunt Wesson, H.J. Heinz, Contadina, House Brand

CHARACTERISTICS: Product should be thick, creamy, deep red color with rich tomato flavor and slightly acid flavor.

DEFECTS: Dented or bulged cans, brownish in color, separation at the top of can, pitted or eroded liner.

SHELF LIFE: One (1) year in cool dry place.

HANDLING: Check material when received. Store in cool dry place. Rotate stock.

NOTE: The use of imported paste is not permitted unless first evaluated by the Food Standards Department of ShowBiz Pizza Place, Inc.





Procedure # 11661.03  
Title: Cherry Tomatoes

Section: Specifications  
Effective Date: 3-16-84

## OPERATIONS MANUAL

---

INGREDIENT: Cherry Tomatoes

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE Fresh Ripe  
STYLE Cherry  
GRADE U.S. Fancy Grade A, Light Red  
PACK 12 pint flat - 16# net - 18# gross  
BRAND Any local produce purveyor

CHARACTERISTICS: Good red color, well formed 1" to 1½" in diameter, free from decay.

DEFECTS: Soft, scars, insect infestation, mold, dirt and skin cracks.

SHELF LIFE: Order as often as possible each week, but at least twice per week. Red ripers will have only 5-7 days.

HANDLING: Refrigerate as soon as possible. Keep in shipping container until used.



Procedure # 11662.01  
Title: Specifications  
Topping - Butterscotch  
Section: Specifications  
Effective Date: 9-10-84

## **OPERATIONS MANUAL**

---

INGREDIENT: Butterscotch Topping

---

USAGE: Ice Cream Sundae

---

### DESCRIPTION:

TYPE	Canned
STYLE	Thick and Creamy
GRADE	N/A
PACK	6 #10 or 6 #5 Cans
BRAND	Hersheys, Hungerfords, Lyons Magnus or equivalent

CHARACTERISTICS: Product should be smooth, creamy and shiny in texture with rich butterscotch flavor and light brown or caramel color.

DEFECTS: Stiff, unpourable, dull appearance, streaks of or uneven colors, granular separation at the bottom.

SHELF LIFE: One (1) year unopened.

HANDLING: Product is to be kept in cool dry place. After opening keep well covered with tight fitting cover and refrigerate.



Procedure # 11662.02  
Title: Specifications  
Topping - Fudge  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Fudge Topping

---

USAGE: Ice Cream Sundae

---

DESCRIPTION:

TYPE	Canned
STYLE	Smooth and Creamy
GRADE	N/A
PACK	6 #10 or #5 Cans
BRAND	Hersheys, Hungersford, Lyons Magnus, or equivalent

CHARACTERISTICS: Should be dark cocoa brown color, with rich chocolate flavor, smooth glossy sheen and smooth creamy texture.

DEFECTS: Lumps, moldy, grainy, dull sheen, grayish color, separation of oil.

SHELF LIFE: One (1) year unopened; seven (7) days opened.

HANDLING: Product is to be stored in cool dry place. After can is opened, it must be protected at all times against moisture contamination. Either keep hot or in tightly closed container under refrigeration.



Procedure # 11662.03  
Title: Specifications  
Topping - Strawberry  
Section: Specifications  
Effective Date: 4-30-82

## **OPERATIONS MANUAL**

---

INGREDIENT: Strawberry Topping

---

USAGE: Ice Cream Sundae

---

DESCRIPTION:

TYPE	Canned
STYLE	Crushed Strawberries in Heavy Syrup
GRADE	N/A
PACK	6 #5 Cans/Case
BRAND	Hersheys, Hungersford, Lyons Magus, or equivalent

CHARACTERISTICS: Berries should be bright red in color with rich sweet strawberry flavor.

DEFECTS: Darkened strawberry color, sour taste or a fermenting yeasty odor, granular separation of sugar to the bottom. Bulged or dented cans.

SHELF LIFE: One (1) year unopened; five (5) days opened and refrigerated.

HANDLING: Product is to be kept in cool dry place. After opening keep well covered with tight fitting cover and refrigerate.



Procedure # 11663  
Title: Specifications  
Turkey  
Section: Specifications  
Effective Date: 5-13-85

## **OPERATIONS MANUAL**

---

INGREDIENT: Turkey Breast

---

USAGE: Sandwich

---

DESCRIPTION:

TYPE	Cooked Whole or Half Breast
STYLE	Boneless
GRADE	U.S.D.A. Grade A
PACK	Cryovac, 4-7 lbs.
BRAND	Corporate locations: N/A Franchise locations: Jennie-O, Land-O-Lakes, Tyson, Ralston, Purina, Louis Rich or Equivalent

CHARACTERISTICS: This turkey breast should be the precooked whole boned breast with the skin on. The color should be very even white with absence of blood clots or bruises. Flavor should be lightly seasoned, moist and tender.

DEFECTS: Ruptured skin, torn package, bruised flesh, blood clots, spoiled flavor or odor, over-cooked and dry.

SHELF LIFE: Six (6) months frozen, five (5) days thawed or three (3) days opened and thawed.

HANDLING: Keep frozen. Thaw under refrigeration for 48 hours. Accept only product which is frozen.



Procedure # 11664  
Title: Specifications  
Tortilla Chips  
Section: Specifications  
Effective Date: 1-17-83

**OPERATIONS MANUAL**

---

INGREDIENT: Tortilla or Taco Chips

---

USAGE: Nacho Platter

---

DESCRIPTION:

TYPE	Bagged
STYLE	Round
PACK	1 lb bulk bags
BRAND	Frito Lay or Bordens

CHARACTERISTICS: Round Chips lightly salted. Should be crisp and unbroken.

DEFECTS: Ripped or crushed bags, with broken chips. Stale or moldy chips.

SHELF LIFE: Refer to expiration date on manufacturers bag.

HANDLING: Store in dry place. Avoid handling to reduce breakage. After opening store in air tight container.

CONFIDENTIAL



Procedure # 11665  
Title: Specifications  
Taco Flavored Dorritos or  
Chips  
Section: Specifications  
Effective Date: 12-30-83

## **OPERATIONS MANUAL**

---

### INGREDIENT:

Taco Flavored Dorritos or Chips

---

### USAGE:

Taco Pizza

---

### DESCRIPTION:

TYPE	Bagged
STYLE	Triangle or Round
GRADE	N.A.
PACK	One (1) pound bulk bags
BRAND	Any brand

### CHARACTERISTICS:

Round or triangular, seasoned with Taco Seasoning. Should be crisp.

### DEFECTS:

Broken open bags that are stale.

### SHELF LIFE:

Refer to expiration date on manufacturer's bag.

### HANDLING:

Store in dry place. After opening, store in air tight container.



Procedure # 11666  
Title: Three Bean Salad  
Section: Specifications  
Effective Date: 3-16-84

**OPERATIONS MANUAL**

---

INGREDIENT: Three Bean Salad

---

USAGE: Salad Bar

---

DESCRIPTION:

TYPE Canned, cooked  
STYLE N/A  
GRADE A  
PACK #10 cans  
BRAND

CHARACTERISTICS:

DEFECTS: Severely dented cans

SHELF LIFE: One year unopened - three days opened, covered and refrigerated.

HANDLING: Rotate stock regularly.

CONFIDENTIAL





Procedure # 11680.01  
Title: Specifications  
Wine, Red  
Section: Specifications  
Effective Date: 2-21-84

**OPERATIONS MANUAL**

---

INGREDIENT: Wine

---

USAGE: Beverage Station

---

DESCRIPTION:

TYPE	Red, Rose
STYLE	Burgundy
GRADE	N/A
PACK	3 Liter Bottles
BRAND	Cella, Lambrusco and Rosato

CHARACTERISTICS: Wine should be dark, deep red-burgundy color, slightly sweet and lightly effervescent.

DEFECTS: Flat, sour or vinegared, sediment on bottom.

SHELF LIFE: One (1) year unopened stored in dark place. Five (5) days after opening and under refrigeration.

HANDLING: Store in cool dark place. Reclose containers at all times to avoid odor contamination.



Procedure # 11680.02  
Title: Specifications  
Wine, White  
Section: Specifications  
Effective Date: 2-21-84

**OPERATIONS MANUAL**

---

INGREDIENT: Wine

---

USAGE: Beverage

---

DESCRIPTION:

TYPE White, Domestic  
STYLE Cella Bianco  
GRADE N/A  
PACK 3 Liter Bottles  
BRAND Cella Bianco

CHARACTERISTICS: Should be crystal clear, light golden color. Moderate fruity aroma and slightly dry.

DEFECTS: Sediment on bottom, cloudy, sour vinegar flavor.

SHELF LIFE: One (1) year stored in dark cool place. Seven (7) days after opened.

HANDLING: Store in cool dark place. After opening, store under refrigeration. Keep closed to avoid pick up of odors.



Procedure # 11900  
Title: Specifications  
Aluminum Foil  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Aluminum Foil

---

USAGE: Sandwiches

---

DESCRIPTION:

TYPE Institutional Potato Wraps  
STYLE 10" x 12", minimum  
PACK 250-500 Per Box  
BRAND Any

NOTE: Light gauge 12" roll foil is permissible but not recommended as it will be more costly.

CONFIDENTIAL



Procedure # 11910.01  
 Title: Specifications  
 Box - Carry Out  
 Section: Specifications  
 Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

ITEM: Carry Out Box

---

USAGE: To Go Pizza

---

DESCRIPTION: The box is constructed of 175 Lb. spray white corrugated paper. Plain inside. It is to be used for carry out pizza.

SIZE 14½ x 14½ x 1½" Inside Dimension

PACK 50 per carton

MFG Stone Container.

CODE

SPECIAL  
PRINTING

The top of the carton shall have the ShowBiz Pizza Place logo printed in Pantone 185 Red. Reheat instructions are to be printed on top cover and shall read:



TO REHEAT: PREHEAT OVEN TO 450° F.  
 PLACE PIZZA ON COOKIE SHEET OR FOIL.  
 HEAT FOR 6 - 8 MINUTES.



Procedure # 11910.02

Title: Specifications

Box - Carry Out

Section: Specifications

Effective Date: 4-30-82

## OPERATIONS MANUAL

---

ITEM: Carry Out Box

---

USAGE: To Go Pizza

---

DESCRIPTION: The box is constructed of 175 Lb. spray white corrugated paper. Plain inside. It is to be used for carry out pizza.

SIZE 12 $\frac{1}{4}$  X 12 $\frac{1}{4}$  X 1 $\frac{1}{2}$ " Inside Dimension

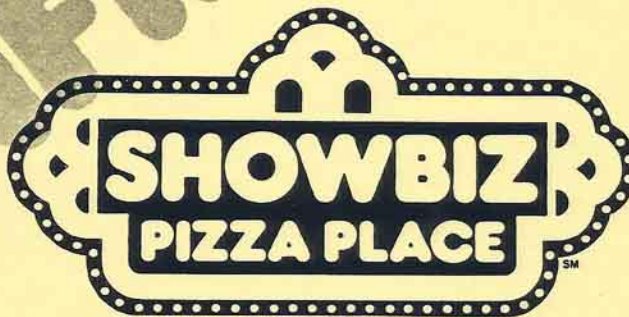
PACK 50 per carton

MFG Stone Container.

CODE

SPECIAL  
PRINTING

The top of the carton shall have the ShowBiz Pizza Place logo printed in Pantone 185 Red. Reheat instructions are to be printed on top cover and shall read:



TO REHEAT: PREHEAT OVEN TO 450° F.  
PLACE PIZZA ON COOKIE SHEET OR FOIL.  
HEAT FOR 6 - 8 MINUTES.



Procedure # 11910.03  
 Title: Specifications  
 Box - Carry Out  
 Section: Specifications  
 Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

ITEM: Carry Out Box

---

USAGE: To Go Pizza

---

DESCRIPTION: The box is constructed of 175 Lb. spray white corrugated paper. Plain inside. It is to be used for carry out pizza.

SIZE 10¼ x 10¼ x 1½" Inside Dimension

PACK 100 per carton

MFG Stone Container.

CODE

SPECIAL  
PRINTING

The top of the carton shall have the ShowBiz Pizza Place logo printed in Pantone 185 Red. Reheat instructions are to be printed on top cover and shall read:



TO REHEAT: PREHEAT OVEN TO 450° F.  
 PLACE PIZZA ON COOKIE SHEET OR FOIL.  
 HEAT FOR 6 - 8 MINUTES.



Procedure # 11910.04  
Title: Specifications  
"To Go" Box  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

ITEM: Styrofoam "To Go" Box

---

USAGE: Sandwiches

---

DESCRIPTION:

TYPE	Styrofoam, One Piece, Hinged
SIZE	7" x 8" x 3" Deep
PACK	500 Per Carton
BRAND	Any
SPECIAL PRINTING	None

CONFIDENTIAL



Procedure # 11911.01  
 Title: Specifications  
 Cup - Cold  
 Section: Specifications  
 Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

ITEM: Cold Cup

---

USAGE: Soft Drinks

---

DESCRIPTION: The cup is made from paper. It has rolled rim and full side seam. The inside and outside are coated with petroleum wax.

SIZE 12 Oz.

PACK 2400 per case

MFG Dixie Marathon

CODE #348-1037 DV

SPECIAL  
 PRINTING

Cup to be printed with approved logo below.  
 Both sides. Color to be Pantone 185 Red.



NOTE: This item is purchased from Dixie Marathon under contract. No other container is permitted while this contract is binding without permission from the Food Standards and Controls Department of ShowBiz Pizza Place, Inc.





Procedure # 11911.02  
Title: Specifications  
Cup - Cold  
Section: Specifications  
Effective Date: 4-30-82

## **OPERATIONS MANUAL**

---

ITEM: Cold Cup

---

USAGE: Soft Drinks

---

DESCRIPTION: The cup is made from paper. It has rolled rim and full side seam. The inside and outside are coated with petroleum wax.

SIZE 16 Oz.  
PACK 1000 per case  
MFG Dixie Marathon  
CODE 120XX-1412

SPECIAL  
PRINTING

Cup to be printed with approved logo below.  
Both sides. Color to be Pantone 185 Red.



**NOTE:** This item is purchased from Dixie Marathon under contract. No other container is permitted while this contract is binding without permission from the Food Standards and Controls Department of ShowBiz Pizza Place, Inc.



Procedure # 11911.03  
Title: Specifications  
Cup - Hot  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

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ITEM: Hot Cup

---

USAGE: Coffee

---

DESCRIPTION: The cup is made from paper. It has rolled rim and full side seam. The inside has a bonded poly liner.

SIZE 8 Oz. 3" dia. at the top  
3 1/2" high

PACK 1000 per case

MFG Dixie Marathon

CODE 2338-1033AN

SPECIAL  
PRINTING

Cup to be printed with approved logo below.  
Both sides. Color to be Pantone 185 Red.



NOTE: This item is purchased from Dixie Marathon under contract. No other container is permitted while this contract is binding without permission from the Food Standards and Controls Department of ShowBiz Pizza Place, Inc.



Procedure # 11930  
Title: Specifications  
Glass, Beer  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

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ITEM: Beer Glass

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USAGE: Beverage Station

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DESCRIPTION: This glass is constructed of polystyrene and is used for serving beer to the guest. It is translucent to clear.

SIZE 16 oz. to the rim

PACK 1000 per case

MFG Dixie Marathon  
Solo Cup #P-125  
Lilly Tulip 14-16

SPECIAL PRINTING None

NOTE: This glass should be sized such that it will hold 14 oz. of beer with a 3/4" head. It will often be referred to as a "16 oz.", a "14-16 oz.", or "16 oz. to the rim".

CONFIDENTIAL



Procedure # 11940.01  
 Title: Specifications  
Plate, Pizza  
 Section: Specifications  
 Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

ITEM: Pizza plate

---

USAGE: Pizza Service

---

DESCRIPTION: This plate is made of white paper point board and is to be used as a pizza plate offered to the customer at the pickup window.

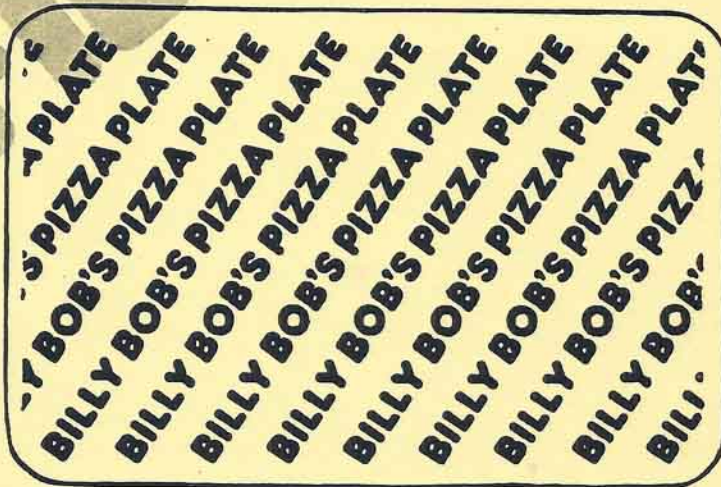
SIZE 6" x 9" with 1/2" radius corners, .0195 thickness, polycoat

PACK 500 per case

MFG Dixie Marathon

CODE 697P-1001

SPECIAL PRINTING Plate to be printed with "Billy Bob's Pizza Plate" and wax coated. Printing to be diagonal across the plate at a 30° slant in Pantone 185 Red.



NOTE: This item is purchased under contract from Dixie Marathon. No other product is permitted unless approved by the Food Standards and Controls Department of ShowBiz Pizza Place, Inc.



Procedure # 11940.02  
 Title: Specifications  
 Plate, Salad  
 Section: Specifications  
 Effective Date: 4-30-82

**OPERATIONS MANUAL**

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ITEM: Salad Plate

---

USAGE: Salad Service

---

DESCRIPTION: This plate is constructed of bleached pressed paper fiber. It is treated with a repellent to retard soakage and penetration. The plate shall be used for the small salad.

SIZE 6 3/4" round by 5/8" deep

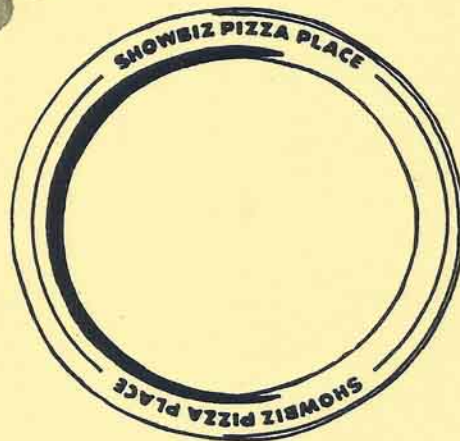
PACK 1000 per case

MFG Keyes Fiber

CODE 21616

SPECIAL PRINTING

This plate shall have "ShowBiz Pizza Place" printed on the top rim of the plate. Color of printing to be Pantone 185 Red.



**NOTE:** This product is purchased under contract from Keyes Fiber. No other container is permitted without permission from the Food Standards and Controls Department of ShowBiz Pizza Place, Inc.



Procedure # 11940.03  
 Title: Specifications  
Platter  
 Section: Specifications  
 Effective Date: 4-30-82

**OPERATIONS MANUAL**

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ITEM: Platter

---

USAGE: Food Service

---

DESCRIPTION: This plate is constructed of bleached pressed paper fiber. It is treated with a repellent to retard soakage and penetration. The plate shall be used for the large salad and sandwiches.

SIZE 7½" X 10" Oval by 5/8" deep

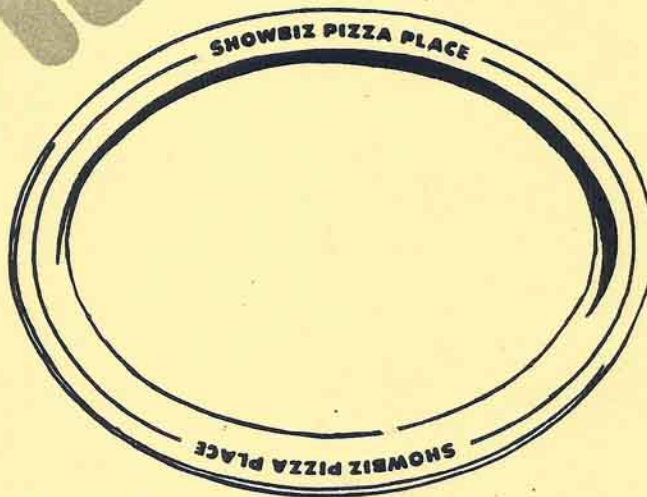
PACK 500 per case

MFG Keyes Fiber

CODE 21617

SPECIAL PRINTING

This plate shall have "ShowBiz Pizza Place" printed on the top rim of the plate. Color of printing to be Pantone 185 Red.



NOTE: This product is purchased under contract from Keyes Fiber. No other container is permitted without permission from the Food Standards and Controls Department of ShowBiz Pizza Place, Inc.



Procedure # 11945  
Title: Specifications  
Sandwich Picks  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

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ITEM: Sandwich Picks

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USAGE: Sandwiches

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DESCRIPTION:

TYPE Cello Topped or Frill Packs, Assorted Colors  
SIZE 4" Long  
PACK 1000 Per Box  
BRAND Any  
NOTE: Under no circumstances are plain or shorter picks to be used. They can be dangerous to the customer.

CONFIDENTIAL



Procedure # 11950.01

Title: Specifications

Beer - Premium

Section: Specifications

Effective Date: 4-30-82

## **OPERATIONS MANUAL**

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INGREDIENT: Beer

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USAGE: Beverage Station

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DESCRIPTION:

TYPE	Draft
STYLE	Premium
GRADE	N/A
PACK	15½ Gallon Barrel (Keg) Note: 1 gallon = 128 oz.
BRAND	Local brand approved by Showbiz Pizza Place, Inc.

CHARACTERISTICS: Product will be full bodied, with rich beer flavor and definite carbonation.

DEFECTS: Product is stale, lacks carbonation and will not hold proper head.

SHELF LIFE: Three (3) weeks under constant refrigeration.

HANDLING: Refrigerate as soon as received. Do not tap until needed. Store under 40° F. Store away from door to walk-in. Rotate weekly.





Procedure # 11950.02  
Title: Specifications  
Beer (Low Calorie)  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Beer

---

USAGE: Beverage Station

---

DESCRIPTION:

TYPE Draft  
STYLE Low Calorie  
GRADE N/A  
PACK 15½ Gallon Barrel (Keg)  
Note: 1 gallon = 128 oz.  
BRAND Local brand approved by ShowBiz Pizza Place, Inc.

CHARACTERISTICS: Should be crystal clear, cold, with yellowish color. Distinct beer flavor with definite carbonation. Will not be as full bodied as regular.

DEFECTS: Product is stale, lacks carbonation and cloudy. Will not hold proper head.

SHELF LIFE: Three (3) weeks under constant refrigeration.

HANDLING: Refrigerate as soon as it is received. Do not tap until needed. Keep temperature below 40° F. Store away from door to walk-in. Rotate weekly.



Procedure # 11950.03  
Title: Specifications  
Beer (Regular)  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

---

INGREDIENT: Beer

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USAGE: Beverage Station

---

DESCRIPTION:

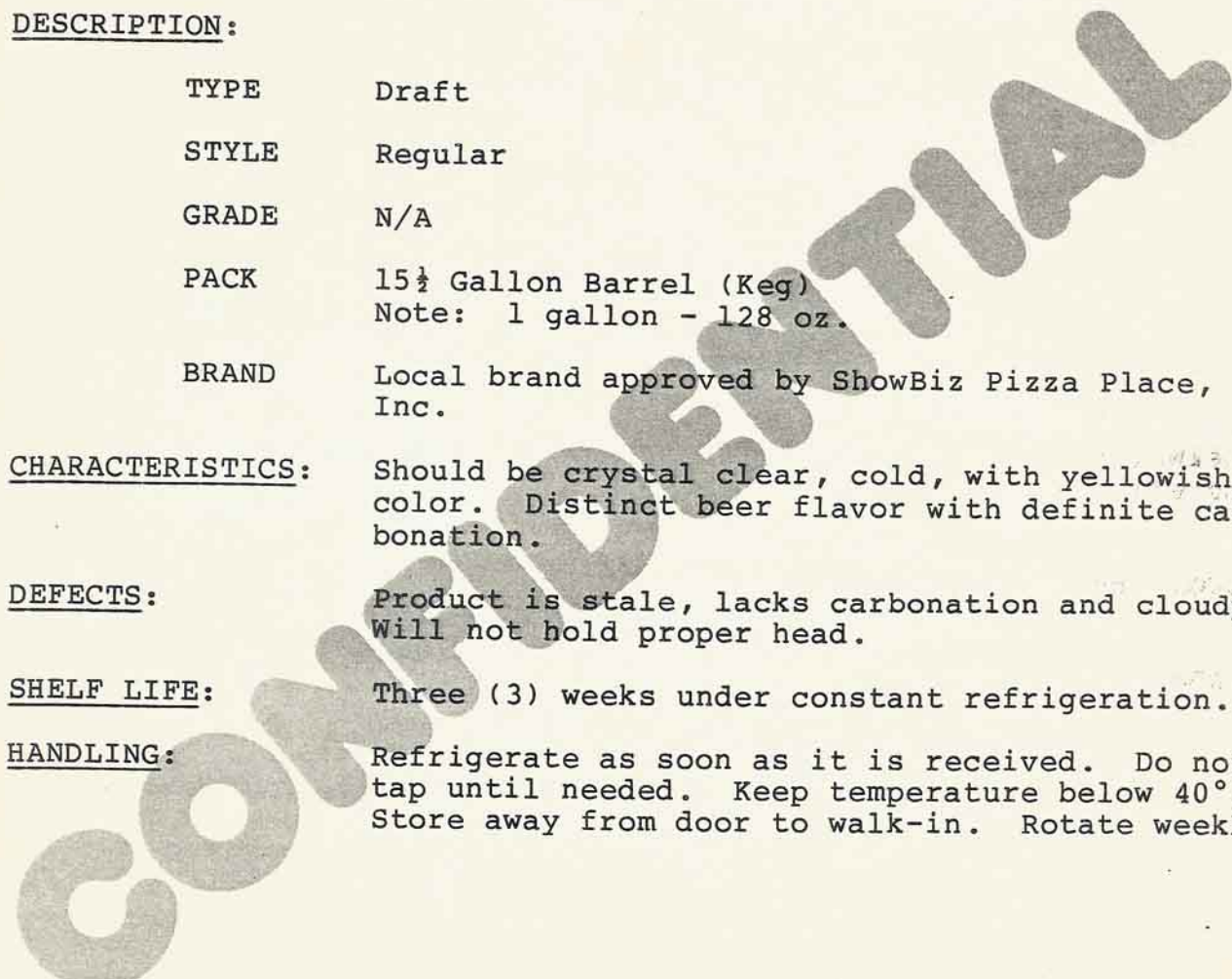
TYPE	Draft
STYLE	Regular
GRADE	N/A
PACK	15½ Gallon Barrel (Keg) Note: 1 gallon - 128 oz.
BRAND	Local brand approved by ShowBiz Pizza Place, Inc.

CHARACTERISTICS: Should be crystal clear, cold, with yellowish color. Distinct beer flavor with definite carbonation.

DEFECTS: Product is stale, lacks carbonation and cloudy. Will not hold proper head.

SHELF LIFE: Three (3) weeks under constant refrigeration.

HANDLING: Refrigerate as soon as it is received. Do not tap until needed. Keep temperature below 40° F. Store away from door to walk-in. Rotate weekly.





Procedure # 11960  
Title: Specifications  
Coconut Oil Bar  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

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INGREDIENT: Coconut Oil Bar

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USAGE: Popcorn

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DESCRIPTION:

TYPE Mixture of Coconut Oil, Partially Hydrogenated Soy Bean and Cottonseed Oil

STYLE Solid, 1/4 Lb. or 4 Oz. Bars

GRADE 4 Sticks or Bars per Package

PACK "Coco-Pop", Louana Foods, Inc.

CHARACTERISTICS: This product should be a dark yellowish color, darker than butter and lightly seasoned, with rich butter flavor.

DEFECTS: Oil separation, rancid flavor.

SHELF LIFE: Six (6) months in cool dry place.

HANDLING: Store in cool dry place or walk-in. Rotate stock monthly.



Procedure # 11970  
Title: Specifications  
          Flavacol  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

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INGREDIENT: Flavacol

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USAGE: Popcorn Seasoning

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DESCRIPTION:

TYPE	Flavacol
STYLE	Granular
GRADE	N/A
PACK	(12) 35 Oz. Waxed Cartons/Case
BRAND	Gold Medal

CHARACTERISTICS: Product should be free flowing and bright orange in color.

DEFECTS: Caked, lack of viable seasoning.

SHELF LIFE: Twelve (12) months in dry cool storage.

HANDLING: Cartons should be reclosed after each use. Keep in cool dry place. Do not refrigerate.

CONFIDENTIAL



Procedure # 11980  
Title: Specifications  
Popcorn  
Section: Specifications  
Effective Date: 4-30-82

**OPERATIONS MANUAL**

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INGREDIENT: Popcorn

---

USAGE: Popcorn

---

DESCRIPTION:

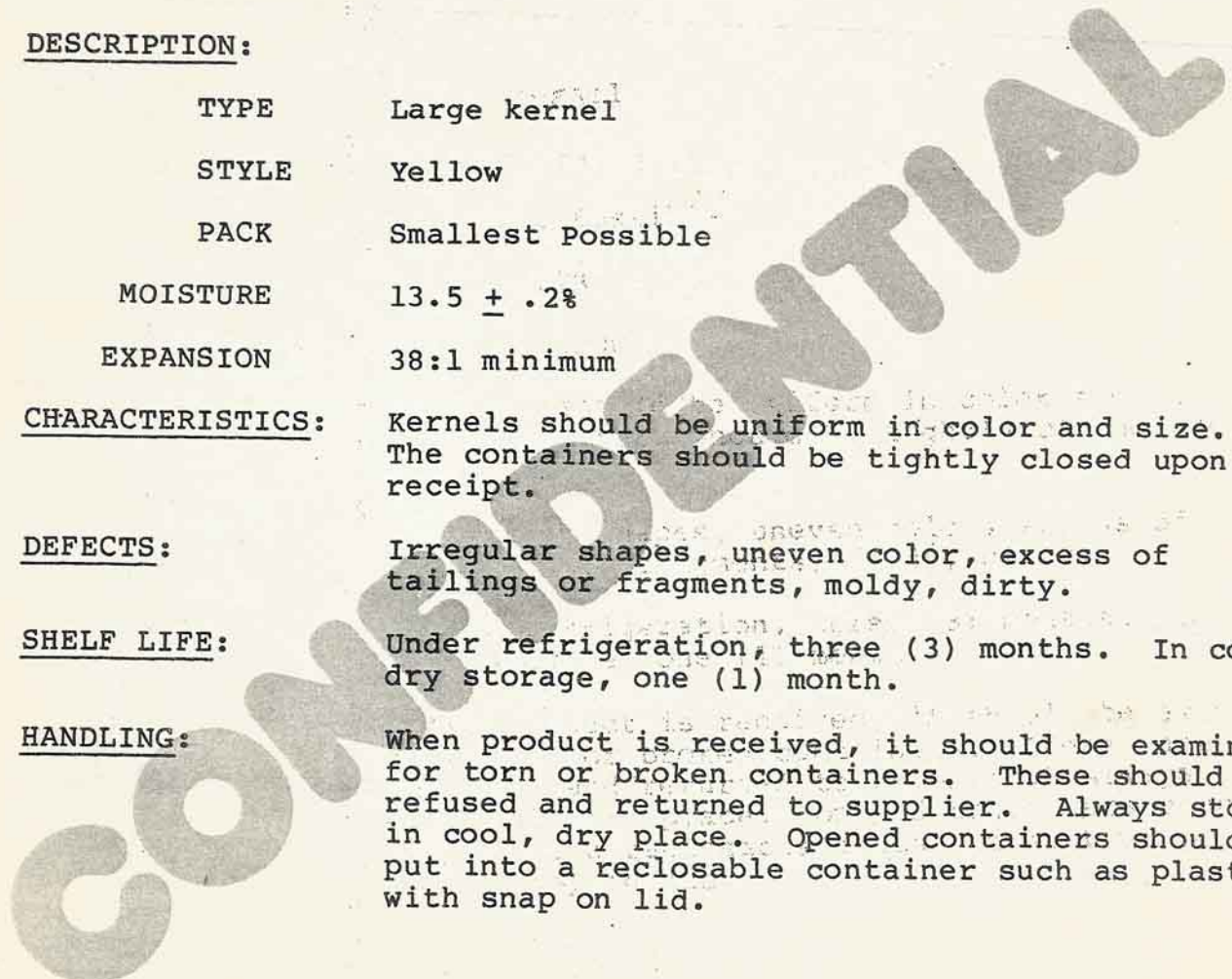
TYPE	Large kernel
STYLE	Yellow
PACK	Smallest Possible
MOISTURE	13.5 + .2%
EXPANSION	38:1 minimum

CHARACTERISTICS: Kernels should be uniform in color and size. The containers should be tightly closed upon receipt.

DEFECTS: Irregular shapes, uneven color, excess of tailings or fragments, moldy, dirty.

SHELF LIFE: Under refrigeration, three (3) months. In cool, dry storage, one (1) month.

HANDLING: When product is received, it should be examined for torn or broken containers. These should be refused and returned to supplier. Always store in cool, dry place. Opened containers should be put into a reclosable container such as plastic with snap on lid.





Procedure # 11985  
Title: Birthday Candles  
Section: Specifications  
Effective Date: 11-22-82

**OPERATIONS MANUAL**

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ITEM: Birthday Candle #1525 YB

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USAGE: Birthday Cakes

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DESCRIPTION:

Medium Spiral Birthday Candles

CODE	#1525 YB
SIZE	1/4" x 2 1/2" Long
COLOR	Yellow
MATERIAL	Paraffin Wax
WEIGHT	320 candles per lb. $\pm$ 1%
PACK	500 candles per box - 3000 case

CHARACTERISTICS: Candles should be of uniform construction with a consistent yellow color.

DEFECTS: Irregular color or sizes. Melted or fused together. Broken candles.

SHELF LIFE: Indefinite

HANDLING: Do not crush, drop or store in a hot place.

# SPP OPERATIONS MANUAL: SPECIFICATIONS

Date of Origin: 1982-1986

Archived: 12-30-17

Submission by Sptweb

Version 1.0

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