



Cody's Original Roadhouse - Critical Line Check



Date: _____

AM Mgr. _____

PM Mgr. _____

Keep 28 days of line checks OH

Completed before 10am

Completed before 3pm

Temperature - hanging thermometer in each cooler is required				
	Top AM	Bottom AM	Top PM	Bottom PM
Bar Cooler/s	N/A		N/A	
Fry Standup				
Fry Cooler				
Flat Top Cooler				
Grill Cooler				
Expo Cooler				
Salad Cooler				
Pantry Cooler				
Meat Cooler				
Walk In Cooler				
Freezer				

Equipment	Temp
Heat Lamps if applicable	120°F
Flat Top	400°F
Bun Toaster if applicable	350°F
Fryers	350°F
Double Oven	350°F
Bread Warmer	120°F
Hand Sinks - HOH	110°F or <
Hand Sinks - R/R	110°F or <
Dish Machine	140°F or >
Steam Wells	Set to 7

**** NOTE **** 2 line checks per day required - 10am & 3pm written

**** NOTE **** take the temperature of at least 2 Potentially Hazardous Foods of both top & bottom coolers to ensure accuracy

Notes - Corrective Actions

Food Safety & Steritech			
	PPM's	Tape AM Test Strip	Tape PM Test Strip
Dish Machine	80-100		
Sanitizer Buckets	150-200		

AM - PM	
-	All food items contain a "Prep & Print Label"
-	All Ready to Eat Food contains a lid and is in a line ready pan
-	All cooling food is no more tha 2" deep and falls within the 6 hour cooling window
-	All food product is at least 6" off the ground
-	FIFO (First In First Out) - proper rotation of all food items
-	All hot (135°F - < HOT) & cold (33°F - 41°F COLD) food meet required internal temperature
-	All equipment and smallwares are in good/clean working condition
-	All chemicals are covered and contain the correct labels (spray bottles & dispensers)
-	Dumpster & Grease Trap lids are closed and area is cleaned/organized
-	All hand sinks are assessible, restocked & clean (soap, hot water, single use towel)
-	Proper handwashing practices observed & good hygiene in place
-	All HOH team members wearing hair restraints & gloves
-	All reheated food has met a required 165°F for at least 15 seconds
-	All Managers & team members are Food Safety Certified & Permits up to date

Notes - Corrective Actions

**** NOTE **** All hot held food 135°F or above not exceeding 180* - All cold hold food 41* or below not exceeding 32*



Quality Line Check



Product				10:00 >	3:00 >
Bar	Critical Control Points & Descriptions	Utensil/Storage	Temperature	AM Mgr.	PM Mgr.
Lemons	Cut shiftly, bright yellow color, not dried out	Small Tongs	41* or >		
Limes	Cut shiftly, bright green color, not dried out	Small Tongs	41* or >		
Oranges	Cut shiftly, bright orange color, not dried out	Small Tongs	41* or >		
Cherries	Bright red color, drained and contains stem	Small Tongs	41* or >		
Celery	Green, crisp in texture - 4" long	Small Tongs	41* or >		
Olives	Green pimento olives in its juice	Small Tongs	41* or >		
Bloody Mary Skewers	Lime, Olive, Onion, Pickle, Tomato, Pepperoncini		41* or >		
LTO Item if applicable					

Expo Station	Critical Control Points & Descriptions	Utensil/Storage	Temperature	AM Mgr.	PM Mgr.
Veggies	Weighed and portioned with garlic butter	5 oz portion	41* or >		
Broccoli	Weighed and bagged with garlic butter	5 oz portion	41* or >		
Mac & Cheese	Thawed	1/3rd Pan	41* or >		
Queso	portioned	8oz	41* or >		
Salsa	not too thick	2oz spoodle	41* or >		
Pulled Pork	premixed with bbq sauce and portioned in bags	4oz weight	41* or >		
Shredded Lettuce	Cold and crisp, not brown	1/6th pan	41* or >		
Sour Cream	Bright white, creamy and firm	#24 scoop	41* or >		
Guacamole	Bright green in color, plastic wrap to prevent browning	#24 scoop	41* or >		
Turmeric Sauce	Bright yellow in color, smooth horseradish taste	1.5 oz ladel	41* or >		
Horseradish Sauce	Bright white in color, smooth horseradish taste	1.5oz ladel	41* or >		
Dill Sauce	Creamy white color with green specs of dill	1.5 oz ladel	41* or >		
Tartar Sauce	Creamy white with visible relish	1.5 oz ladel	41* or >		
Coconut Sauce	Creamy off white color with visible cocount pieces.	1.5 oz ladel	41* or >		
Cocktail Sauce	Bright red color with bold horseradish flavor	1.5 oz ladel	41* or >		
LTO Item if applicable					

Grill Station	Critical Control Points & Descriptions	Utensil/Storage	Temperature	AM Mgr.	PM Mgr.
BBQ Sauce	Caramel brown in color, thick in consistency	1/6 pan with brush	Room Temp		
Bacon Strips	Fully cooked and crisp but not burnt	1/3 pan	Room Temp		
Chicken Seasoning	No clumps	dredge	Room Temp		
Bleckening Seasoning	No clumps	dredge	Room Temp		
Cody's Steak Seasoning	No clumps	dredge	Room Temp		
Sliced American Cheese	Not dry/overstocked	1/6 pan	41* or >		
Blue Cheese	Not dry/overstocked	1/6 pan	41* or >		
4oz Burgers	Fresh color	1/3 pan	41* or >		
8oz Burgers	Fresh color	1/3 pan	41* or >		
Chopped Steak	Stacks of 5 covered in 1/3 pan	1/3 pan	41* or >		
Marinated Chicken	24 hour marinated	1/3 pan	41* or >		
4 Bone Rib - 16oz	not dried out, individually bagged	16oz portion	41* or >		
Porterhouse Pork Chop - 12oz	Pink in color, no dried edges	12oz weight	41* or >		
Steak Chunks - 8oz	Fresh red color, portioned	8oz weight	41* or >		
Porterhouse 24oz	Fresh color	sheet tray	41* or >		
Sirloins - (8, 10, 14oz)	1/4 inch fat max. Tender	1/3 pan	41* or >		
T-Bone 18oz	Fresh, bright red color	sheet tray	41* or >		
Fajita Beef (4oz or 8oz)	Pulled from marinade	1/3 pan	41* or >		
Ribeyes - (14oz, 20oz)	1/4 inch fat max	sheet tray	41* or >		
Filets - (6, 9oz)	Fresh color, 6oz is wrapped in bacon	1/3 pan	41* or >		
1/2 Chicken	Baked and Fully Cooked, not dried out	sheet tray	135* or <		
Ribs	Wrapped, tender	sheet tray	41* or >		
Pork Chops - 8oz	Fresh cut, individually wrapped	1/3 Pan	41* or >		
Prime Rib Loin	Cooked and held at 135*		135* or <		
LTO Item if applicable					

Hot Wells	Critical Control Points & Descriptions	Utensil/Storage	Temperature	AM Mgr.	PM Mgr.
Soup of the Day	Fresh	8oz ladel 1/3 pan	135* or <		
French Onion	Dark Brown in color, visible pieces of white onion	8oz ladel 1/3 pan	135* or <		
White Gravy	Bright white, fresh	1.5 oz ladel 1/6 pan	135* or <		
Mashed Potatoes	Bright white/creamy	#8 Scoop 1/3 pan	135* or <		
Black Beans	Not too thin or thick, beans evenly distributed throughout juices	2oz Slotted Spoodle	135* or <		
Rice	Fully cooked, not clumpy	3oz spoodle 1/6 pan	135* or <		
Au Jus	Brown in color, not diluted	2oz ladel 1/3 pan	135* or <		
Sliced Sauteed Mushrooms	Fully cooked, moist and firm in texture	2oz Slotted Spoodle	135* or <		
Sauteed Onions	Fully cooked, moist and firm in texture	2oz Slotted Spoodle	135* or <		
Sauteed Peppers	Fully cooked, moist and firm in texture	2oz Slotted Spoodle	135* or <		
Steak Sauce	Dark brown color	1/2oz ladel 1/6 pan	135* or <		
Baked Potatoes	Quality spuds, fluffy, salted skin, hot hold 1 hour	sheet tray	135* or <		
Sweet Potatoes	Quality spuds, fluffy, salted skin, hot hold 1 hour	sheet tray	135* or <		

Flat Top Station	Critical Control Points & Descriptions	Utensil/Storage	Temperature	AM Mgr.	PM Mgr.
Melted Garlic Butter	No food particles visible	1/2 oz ladel	135* or <		
Melted Margarine	No food particles visible	Butter Wheel	135* or <		
Seafood Seasoning	No clumps	Metal Shaker	Room Temp		
Blackening Seasoning	No clumps	Metal Shaker	Room Temp		
Soup Croutons	Round, toasted	1/3 pan	Room Temp		
Bread	Burger buns and kid buns	sheet tray	Room Temp		
Cheesy Shrimp butter	Whipped margarine, creamy and light yellow in color	1/9 pan	41* or >		
Veggie Burger	Thawed	1/6 pan	41* or >		
Fish of the Day	6oz filet, thawed	1/3 pan	41* or >		
Salmon	8 oz portion, firm, bright orange color, bagged ice on top	1/3 pan	41* or >		
Skewered Shrimp	4, 21-25 count shrimp on a skewer, drip tray and bagged ice on top	1/3 pan	41* or >		
Flour tortillas 6" & 12"	soft, wrapped and covered	1/3 pan	Room Temp		
LTO Item if applicable					

Fry Station	Critical Control Points & Descriptions	Utensil/Storage	Temperature	AM Mgr.	PM Mgr.
Garlic Romano Seasoning	Shaker, kept dry, no clumps	IOC	Room Temp		
Wing Sauces	Mild/Hot- Orange in color, Really Hot- Red in color	1.5oz ladel 1/6 pan	Room Temp		
BBQ Wing Sauce	Caramel brown in color, thick in consistency	1.5oz ladel 1/6 pan	Room Temp		
Garlic Wing Sauce	Yellow in color, Thick consistency with visible chunks of garlic	1.5oz ladel 1/6 pan	Room Temp		
Salt	Table salt, bright white in color	Shaker	Room Temp		
Chicken Wet Bath	Well mixed, not separated, on ice	1/3 pan	41* or >		
Chicken Breading	Clean and free of raw pieces of meat	full pan	41* or >		
Seafood Wet Bath	Well mixed, not separated, on ice	1/3 pan	41* or >		
Seafood Breading	Clean and free of raw pieces of meat	full pan	41* or >		
Corn Dogs	Kept Frozen, covered	1/3 pan	32* or >		
Onion Rings	Kept Frozen, covered with film	sheet tray	32* or >		
Coconut Shrimp	Kept frozen, covered with film	IOC	32* or >		
Sweet Potato Fries	Kept frozen, not clumped together	IOC	32* or >		
French Fries	Kept frozen, not clumped together	IOC	32* or >		
Beer Battered Cod	Kept frozen, not stuck together	1/3 pan	32* or >		
Haddock 9oz filet	Thawed, firm in texture, bright white in color	1/3 pan	41* or >		
Pico de Gallo	Crisp and red, visible onions and cilantro. Not mushy	2oz scoop 1/6 pan	41* or >		
Provolone Cheese Slices	White in color, no dried out edges	1/6 pan	41* or >		
Bacon Bits	Brown in color, smoky flavor	2oz portioned 1/6 pan	41* or >		
Shredded Mix Cheese	Yellow and white shreds of cheese, not dry or clumpy	2oz portioned 1/6 pan	41* or >		
Cheese Logs	Consistent size, properly breaded, not frozen	1/6 pan	41* or >		
Country Fried Chicken 8oz	Tenderized, single cubed	1/3 pan	41* or >		
Country Fried Steak 7oz	tenderized, double cubed	1/3 pan	41* or >		
Wings - 10 Each	Pre-portioned, 5 drums-5 flats	1/3 pan	41* or >		
Chicken Tenders 5oz bag	Pre-cut portions. Strips weight approx 1 oz each. Bagged and portioned.	1/3 pan	41* or >		
Buffalo Shrimp - 7 Each	21-25 count, butterflied, bagged and portioned	1/6 pan	41* or >		
Fried Shrimp - 8 Each	21-25 count bagged with drain tray in pan	1/6 pan	41* or >		
White Onion Straws	Crisp, fresh, white 1/8th inch cut and soaking in water	1/3 pan	41* or >		
LTO Item if applicable					

Fry Steam Well	Critical Control Points & Descriptions	Utensil/Storage	Temperature	AM Mgr.	PM Mgr.
Marinara Sauce	Red in color, chunky tomato blend- not runny, served in an amber pan	1.5oz ladel 1/3 pan	135* or <		
Queso	White in color, creamy medium consistency, served in an amber pan	1.5oz ladel 1/6 pan	135* or <		
LTO Item if applicable					

Assembly Station	Critical Control Points & Descriptions	Utensil/Storage	Temperature	AM Mgr.	PM Mgr.
Shredded Mix Cheese	Yellow and white shreds of cheese, not dried out or clumpy	2 oz portion 1/3 pan	41* or >		
Loaded Mix	Cheese, bacon and green onions	2oz spoodle 1/6 pan	41* or >		
Jalapenos	Green , not dried out	1/6 pan	41* or >		
Lemons	Fresh cut, juicy, not browning	1/6 pan	41* or >		
Pico de Gallo	Crisp and fresh with visible onions and cilantro	#24 scoop 1/6 pan	41* or >		
Diced Red Onions	Firm with no clear or brown pieces	tsp 1/6 pan	41* or >		
Green Onions	Bright green, 1/4 inch cut on the bias	tsp 1/6 pan	41* or >		
Celery	light green, 4 inches in length, ice and water	1/6 pan	41* or >		
Applesauce	light green in color	1.5 oz ladel 1/6 pan	41* or >		
Mayonnaise	Creamy white in color	Spatula 1/6 pan	41* or >		
Honey Mustard	Golden yellow in color, sweet and tangy flavor	1.5 oz ladel 1/6 pan	41* or >		
Blue Cheese Dressing	White with visible chunks of blue cheese	1.5 oz ladel 1/6 pan	41* or >		
LTO Sets	1-Leaf lettuce, 1-sliced tomato, 2- red onion rings & 3-pickles	1/3 pan	41* or >		
Pickles	In juice, firm not mushy	1/6 pan	41* or >		
Cole Slaw	Mixed thoroughly	3 oz spoodle 1/6 pan	41* or >		
Whipped Margarine	Creamy and light yellow	#40 Scoop 1/6 pan	41* or >		
Cinnamon Butter	Thoroughly mixed with no visible chunks	#40 Scoop 1/3 pan	41* or >		
LTO Item if applicable					

Bread Area	Critical Control Points & Descriptions	Utensil/Storage	Temperature	AM Mgr.	PM Mgr.
Yeast Rolls	1 1/2 ounces in weight, soft, golden brown and not burnt				
Cinnamon Butter	Pre-portioned, smooth texture, soft, cinnamon and sugar evenly mixed	#40 scoop 1/3 pan	Room Temp		
Melted Butter	Yellow in color, thin consistency	#40 scoop 1/3 pan	Room Temp		
LTO Item if applicable					

Salad Station	Critical Control Points & Descriptions	Utensil/Storage	Temperature	AM Mgr.	PM Mgr.
Salad Mix	Light green in color, fresh, cold, and crisp.	Half pan	41* or >		
Chopped Romaine	Bright green in color, fresh, cold, and crisp.	1/3 pan	41* or >		
Pizza Crusts	Thawed, covered and wrapped. Not dried out.	1/3 pan	41* or >		
Marinara	Red, chunky tomato blend	1oz ladel 1/6 pan	41* or >		
Garlic Ranch Dressing	Reddish pink in color, creamy buttermilk with a tang, smooth & thick	1oz ladel 1/3 pan	41* or >		
Pepperoncini	Bright yellow/green in color, not dried out	Tongs 1/6 pan	41* or >		
Pepperoni	Red/brown in color, not dried out	1/6 pan	41* or >		
Diced Eggs	1/4 inch dice. Not dried out.	2oz spoodle 1/6 pan	41* or >		
Caesar Dressing	Creamy parmesan with garlic, anchovy and pepper flavor	2oz ladel 1/6 pan	41* or >		
Shredded Mixed Cheese	Yellow and white shreds of cheese, not dry or clumpy	2oz spoodle 1/3 pan	41* or >		
Diced Tomatoes	Fresh & bright red in color, 1/4" dice, firm not mushy W/ drip insert	2oz spoodle 1/3 pan	41* or >		
Red Onion Rings	Bright purple in color, 1/4 inch thick, no broken pieces	1/6 pan	41* or >		
Parmesan Cheese	Pale white in color, dry and not clumpy	2oz spoodle 1/6 pan	41* or >		
Diced Cucumbers	Fresh, 1/4" dice, firm not mushy W/ drip insert	2oz spoodle 1/3 pan	41* or >		
Shredded Carrots	Bright orange in color, fresh looking	2oz spoodle 1/6 pan	41* or >		
Shredded Cabbage	Bright purple and white in color, not dried out	2oz spoodle 1/6 pan	41* or >		
Chilled Salad Plates			41* or >		
Mixing Bowls			Room Temp		
Croutons	Fresh and crunchy, full pieces not broken or bottom of bag	1/3 pan	Room Temp		
LTO Item if applicable					

Dessert Station	Critical Control Points & Descriptions	Utensil/Storage	Temperature	AM Mgr.	PM Mgr.
Vanilla Ice Cream	Covered and frozen firm, no ice crystals/burn	#10 Scoop	32* or >		
Brownies	Individually wrapped and day dotted	1/3 pan	41* or >		
Whipped Cream	Bagged, bright white in color. Not watery	IOC	41* or >		
Strawberry Topping	Fresh-frozen strawberries in juice.	1oz ladel 1/6 pan	41* or >		
Chocolate Cake	Thawed, individually portioned on a 10" plate		41* or >		
Carrot Cake	Thawed, individually portioned on a 10" plate		41* or >		
Original NY Cheesecake	Thawed, individually portioned on a 10" plate		41* or >		
Key Lime Pie	Thawed, individually portioned on a 10" plate		41* or >		
Chocolate Ice Cream	Covered and frozen firm, no ice crystals/burn	#10 Scoop	32* or >		