Prep Sheet Instructions

The Menu Prep Sheet file is tabbed at the bottom.

The first tab after this instruction sheet is the "Weekly Prep Sheet". This is the Prep Sheet entry page.

- All prep items have a "Batch Yield" this is what a 1x recipe would make.
- On this page you enter your set/already determined pars for the week in the box labeled "PAR".
- Once you complete a daily morning count, you enter your on-hands in the box labeled "O\H".
- These two data entries will automatically calculate the amount of prep that you need to do for the day in the box labeled "DO".
- If it is a negative entry, there is no need to complete that prep item for the day. You have a surplus.
- Note: At this time, this sheet does not forecast for shelf life. It is calculating prep on a daily basis.

The following tabs are your posting sheet for each day. See specific days on each tab.

- Once the data is entered into the first tab, the "DO" amount transfers to the "Prep Amount" box.
- If the number is a negative a 0 will appear meaning, no prep is needed for this item.
- If the number is a positive, this number will transfer and this is what is needed to prep.
- All that is needed at this time is to print the sheet and post.
- Once the prep item is created, the manager can initial in the "Mgr" box acknowledging their validation.
- The "Waste" box is for the manager to communicate to the other managers how much was thrown away.
- The "911" box is to star or check when there is an item that needs to be completed as soon as possible.

Example: Black Beans- there are 6- 1/6 pans to a recipe.

- If on hands are completed and you have 3- 1/6 pans on the shelf your "O\H" amount is .5 (half of a recipe)
- If your par is 6 – 1/6 pans (a 1x recipe) then you put 1 in the "Par" box.
- This will automatically calculate that you need to "Do" .5 (half of a recipe) to meet your par for the day.

Another Example with Black Beans- there are 6- 1/6 pans to a recipe.

- If on hands are completed and you have 3 -1/6 pans on the shelf, your "O/H" amount is 3.
- If your par is 6 -1/6 pans (a 1x recipe) then you put 6 in the "Par" box.
- This will automatically calculate that you need to "Do" 3 to meet your par for the day.

With both of these examples ALL managers must be on the same page of how the items are counted- by the recipe or by the pan/each. At the same time, ALL prep team members must know how you are counting the items.

WEEKLY PREP SHEET

Week of: _____

			Monday			Tuesday			Wednesday			Thursday			Friday			Saturday			Sunday		
	Shelf Life	Batch Yield	/			/			/			/			/			/			/		
ITEM			O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO
HOT PREP																							
BLACK BEANS	3 Days	6- 1/6 Pans																					
FRENCH ONION SOUP	3 Days	3- 1/3 Pans																					
POTATO SOUP	2 Days	1- 1/3 Pan																					
WHITE GRAVY	3 Days	4- 1/6 Pans																					
QUESO	3 Days	16 Each																					
BEEF QUESO	3 Days	18 Each																					
AU JUS	3 Days	4- 1/3 Pans																					
BACON STRIPS	Daily	3 Sheets or 30 Strips or 1 Tray																					
RIBS (Prep and Cook)	2 Days	Case/12-14 Racks																					
1/2 CHICKEN (Prep and Cook)	Daily	Each																					
SAUTÉED MUSH, WHOLE	2 Days	1- 1/6 Pan																					
SAUTÉED MUSH, SLICED	2 Days	1 - 1/6 Pan																					
YELLOW RICE	3 Days	4- 1/3 Pans																					
MASHED POTATOES	Daily	3- 1/3 Pans																					
COLD PREP/BREAD PREP																							
YEAST ROLLS	2 Days	Racks																					
BROCCOLI	3 Days	5.5-6 Ounce Each																					
VEGGIES	3 Days	6.5-7 Ounce Each																					
VEGGIE BUTTER	7 Days	15#																					
WHIPPED BUTTER	7 Days	30#																					
CINNAMON BUTTER	7 Days	30#																					
MUSHROOM BUTTER	7 Days	16 Each																					
CHEESY SHRIMP BUTTER	7 Days	3#																					
GARLIC RANCH DRESSING	5 Days	4- 1/3 Pans																					
HORSERADISH SAUCE	5 Days	4- 1/6 Pans																					
TURMERIC SAUCE	5 Days	4- 1/6 Pans																					
COCONUT SAUCE	5 Days	2- 1/6 Pans																					
DILL SAUCE	5 Days	2- 1/6 Pans																					
TARTAR SAUCE	5 Days	2- 1/6 Pans																					
COCKTAIL SAUCE	5 Days	2- 1/6 Pans																					
BLUE CHEESE DRESSING	5 Days	2- 1/6 Pans																					
LOADED CHEESE MIX	3 Days	3- 1/6 Pans																					
PICO DE GALLO	2 Days	6 - 1/6 Pans/Drip																					
SLICED FAJITA ONIONS	2 Days	10#																					
SLICED FAJITA PEPPERS	2 Days	15 Each																					
DICED TOMATOES	Daily	1 Cs or 4-1/3 Pans/Drip																					
DICED CUCUMBERS	Daily	1 Cs or 5-1/3 Pans/Drip																					
SLICED RED ONION RINGS	2 Days	3 Each or 1/6 Pan																					
CHEESE LOGS	5 Days	48 Each																					
ONION RINGS	3 Days	25# or 20 Half Trays																					
COCONUT SHRIMP	3 Days	46 Each or 1 Half Tray																					
BUFFALO SHRIMP (21/25ct)	3 Days	Each- 7 Per Portion																					
CHEESY SHRIMP (21/25ct)	3 Days	Each- 6 Per Portion																					
FAJITA SHRIMP (31/40ct)	3 Days	Each- 6 Per Portion																					
SHRIMP, SKEWERED (21/25ct)	3 Days	Each- 4 Per Skewer																					
SHRIMP, PORTIONED (21/25ct)	3 Days	Each- 5 Per Portion																					
LINE PREP/PORTION PREP																							
MILD WING SAUCE	5 Days	1.5- Half Gallon Store & Pour																					
HOT WING SAUCE	5 Days	2- Half Gallon Store & Pour																					
REALLY, REALLY HOT WING SAUCE	5 Days	1- Quart Store & Pour																					
GARLIC WING SAUCE	5 Days	1.5- Quart Store & Pour																					
BBQ WING SAUCE	5 Days	2- Half Gallon Store & Pour																					
CELERY	2 Days	1 Bunch or 30 Sticks																					
BURGER LETTUCE	Daily	1/3 Pan																					
BURGER TOMATOES	Daily	1/6 Pan																					
BURGER ONIONS	2 Days	1/6 Pan																					
SHREDDED LETTUCE	Daily	1 Head or 1/6 Pan																					
GREEN ONIONS	2 Days	1 Bunch or 8 oz or 1 Cup																					
LEMONS	Daily	1/6 Pan																					
BACON BITS	2 Days	1/6 Pan																					
TORTILLA CHIPS	Daily	6 oz Portion																					
SEAFOOD BREADER	Daily	5 Cups																					
SEAFOOD WET BATH	Daily	1/3 Pan																					
CHICKEN BREADER	Daily	5 Cups																					
CHICKEN WET BATH	Daily	1/3 Pan																					
CINNAMON BUTTER CUPS	5 Days	Trays																					
TORTILLA WRAPS- 3 Each	Daily	Each																					
BLUE CHEESE PORTIONS	3 Days	Each																					
SOUP CROUTONS	2 Days	Each																					
WHITE ONION STRAWS	2 Days	1/6 Pan																					
WINGS, PORTION	3 Days	Each-5 Flats, 5 Drums per Portion																					

WEEKLY PREP SHEET

Week of: _____

			Monday			Tuesday			Wednesday			Thursday			Friday			Saturday			Sunday		
			/			/			/			/			/			/			/		
ITEM	Shelf Life	Batch Yield	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO
MEAT ROOM																							
8oz SALMON	2 Days	Each																					
14oz PORTERHOUSE PORK CHOPS	3 Days	Each																					
8oz BONELESS PORK CHOPS	3 Days	Each																					
8oz COUNTRY FRIED PORK, PREP	3 Days	Each																					
8oz PORK FAJITA	24hrs +3 Days	4 oz Portions- 20# or 80 Pieces																					
4oz PULLED PORK, PORTIONS	3 Days	Each																					
4oz CHICKEN TENDERS, PORTIONS	3 Days	10# or 32 Portions																					
9oz CHICKEN TENDERS, PORTIONS	3 Days	10# or 17 Portions																					
8oz COUNTRY FRIED CHICKEN, PREP	3 Days	Each																					
8oz MARINATED CHICKEN	24hrs +3 Days	20# or 40 Pieces																					
7oz CFS, PREP	3 Days	Each																					
6oz BACON WRAPPED FILET	3 Days	Each																					
9oz FILET MIGNON	3 Days	Each																					
8oz STEAK CHUNKS	3 Days	Each																					
8oz BEEF FAJITA	24hrs +3 Days	20# or 40 Pieces																					
8oz SIRLOIN	3 Days	Each																					
10oz SIRLOIN	3 Days	Each																					
14oz SIRLOIN	3 Days	Each																					
16oz KANSAS CITY STEAK	3 Days	Each																					
14oz RIBEYE	3 Days	Each																					
10oz CHOPPED SIRLOIN	3 Days	Each																					
14oz CHOPPED SIRLOIN	3 Days	Each																					
20oz PORTERHOUSE T-BONE	3 Days	Each																					
PRIME RIB	Daily	Each																					
DESSERTS																							
CARROT CAKE	3 Days	Each																					
CHOCOLATE CAKE	3 Days	Each																					
BROWNIES	3 Days	Each																					
CHEESECAKE	3 Days	Each																					
APPLE TART	3 Days	Each																					
DISH PREP																							
BAKED POTATOES	2 Days	60 Ea/Case or 7- 1/2 Trays																					
SWEET POTATOES	2 Days	40-50 Ea/Case or 5- 1/2 Trays																					

PULL THAW

			Monday			Tuesday			Wednesday			Thursday			Friday			Saturday			Sunday		
ITEM	Thaw Time	Shelf Life	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO
CARROT CAKE	1 Day	3 Days to Use																					
CHOCOLATE CAKE	1 Day	3 Days to Use																					
CHEESECAKE	1 Day	3 Days to Use																					
APPLE TART	1 Day	3 Days to Use																					
TURKEY BURGERS	1 Day	3 Days to Use																					
VEGGIE BURGERS	1 Day	3 Days to Use																					
GUACAMOLE	1 Day	3 Days to Use																					
HAMBURGER BUNS	1 Day	3 Days to Use																					
TEXAS TOAST	1 Day	3 Days to Use																					
KIDS HAMBURGER BUNS	1 Day	3 Days to Use																					
POTATO SOUP	1 Day	3 Days to Use																					
PORK PECTORAL	2 Days	3 Days to Use																					
RIBS	2 Days	3 Days to Use																					
SHRIMP (21/25ct)	1 Day	3 Days to Use																					
SHRIMP (31/40ct)	1 Day	3 Days to Use																					
HADDOCK	1 Day	3 Days to Use																					
PIZZA CRUST	1 Day	3 Days to Use																					

SUNDAY SPECIAL/HOLIDAY ITEMS/PROMOS

			Monday			Tuesday			Wednesday			Thursday			Friday			Saturday			Sunday		
ITEM	Shelf Life	Batch Yield	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO	O\H	PAR	DO

Monday Prep Sheet Posting

Day: Monday **Date:** _____ **Special Events:** _____

HOT PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	BLACK BEANS	3 Days	6- 1/6 Pans			
	FRENCH ONION SOUP	3 Days	3- 1/3 Pans			
	POTATO SOUP	2 Days	1- 1/3 Pan			
	WHITE GRAVY	3 Days	4- 1/6 Pans			
	QUESO	3 Days	16 Each			
	BEEF QUESO	3 Days	18 Each			
	AU JUS	3 Days	4- 1/3 Pans			
	BACON STRIPS	Daily	3 Sheets or 30 Strips or 1 Tray			
	RIBS (Prep and Cook)	2 Days	Case/12-14 Racks			
	1/2 CHICKEN (Prep and Cook)	Daily	Each			
	SAUTÉED MUSH, WHOLE	2 Days	1- 1/6 Pan			
	SAUTÉED MUSH, SLICED	2 Days	1 - 1/6 Pan			
	YELLOW RICE	3 Days	4- 1/3 Pans			
	MASHED POTATOES	Daily	3- 1/3 Pans			

COLD PREP/BREAD PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	YEAST ROLLS	2 Days	Racks			
	BROCCOLI	3 Days	5.5-6 Ounce Each			
	VEGGIES	3 Days	6.5-7 Ounce Each			
	VEGGIE BUTTER	7 Days	15#			
	WHIPPED BUTTER	7 Days	30#			
	CINNAMON BUTTER	7 Days	30#			
	MUSHROOM BUTTER	7 Days	16 Each			
	CHEESY SHRIMP BUTTER	7 Days	3#			
	GARLIC RANCH DRESSING	5 Days	4- 1/3 Pans			
	HORSERADISH SAUCE	5 Days	4- 1/6 Pans			
	TURMERIC SAUCE	5 Days	4- 1/6 Pans			
	COCONUT SAUCE	5 Days	2- 1/6 Pans			
	DILL SAUCE	5 Days	2- 1/6 Pans			
	TARTAR SAUCE	5 Days	2- 1/6 Pans			
	COCKTAIL SAUCE	5 Days	2- 1/6 Pans			
	BLUE CHEESE DRESSING	5 Days	2- 1/6 Pans			
	LOADED CHEESE MIX	3 Days	3- 1/6 Pans			
	PICO DE GALLO	2 Days	6 - 1/6 Pans/Drip			
	SLICED FAJITA ONIONS	2 Days	10#			
	SLICED FAJITA PEPPERS	2 Days	15 Each			
	DICED TOMATOES	Daily	1 Cs or 4-1/3 Pans/Drip			
	DICED CUCUMBERS	Daily	1 Cs or 5-1/3 Pans/Drip			
	SLICED RED ONION RINGS	2 Days	3 Each or 1/6 Pan			
	CHEESE LOGS	5 Days	48 Each			
	ONION RINGS	3 Days	25# or 20 Half Trays			
	COCONUT SHRIMP	3 Days	46 Each or 1 Half Tray			
	BUFFALO SHRIMP (21/25ct)	3 Days	Each- 7 Per Portion			
	CHEESY SHRIMP (21/25ct)	3 Days	Each- 6 Per Portion			
	FAJITA SHRIMP (31/40ct)	3 Days	Each- 6 Per Portion			
	SHRIMP, SKEWERED (21/25ct)	3 Days	Each- 4 Per Skewer			
	SHRIMP, PORTIONED (21/25ct)	3 Days	Each- 5 Per Portion			

LINE PREP/PORTION PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	MILD WING SAUCE	5 Days	1.5- Half Gallon Store & Pour			
	HOT WING SAUCE	5 Days	2- Half Gallon Store & Pour			
	REALLY, REALLY HOT WING SAUCE	5 Days	1- Quart Store & Pour			
	GARLIC WING SAUCE	5 Days	1.5- Quart Store & Pour			
	BBQ WING SAUCE	5 Days	2- Half Gallon Store & Pour			
	CELERY	2 Days	1 Bunch or 30 Sticks			
	BURGER LETTUCE	Daily	1/3 Pan			
	BURGER TOMATOES	Daily	1/6 Pan			
	BURGER ONIONS	2 Days	1/6 Pan			
	SHREDDED LETTUCE	Daily	1 Head or 1/6 Pan			
	GREEN ONIONS	2 Days	1 Bunch or 8 oz or 1 Cup			
	LEMONS	Daily	1/6 Pan			
	BACON BITS	2 Days	1/6 Pan			
	TORTILLA CHIPS	Daily	6 oz Portion			
	SEAFOOD BREADER	Daily	5 Cups			
	SEAFOOD WET BATH	Daily	1/3 Pan			
	CHICKEN BREADER	Daily	5 Cups			
	CHICKEN WET BATH	Daily	1/3 Pan			
	CINNAMON BUTTER CUPS	5 Days	Trays			
	TORTILLA WRAPS- 3 Each	Daily	Each			
	BLUE CHEESE PORTIONS	3 Days	Each			
	SOUP CROUTONS	2 Days	Each			
	WHITE ONION STRAWS	2 Days	1/6 Pan			
	WINGS, PORTION	3 Days	Each-5 Flats, 5 Drums per Portion			

MEAT ROOM

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	8oz SALMON	2 Days	Each			
	14oz PORTERHOUSE PORK CHOPS	3 Days	Each			
	8oz BONELESS PORK CHOPS	3 Days	Each			
	8oz COUNTRY FRIED PORK, PREP	3 Days	Each			
	8oz PORK FAJITA	24hrs +3 Days	4 oz Portions- 20# or 80 Pieces			
	4oz PULLED PORK, PORTIONS	3 Days	Each			
	4oz CHICKEN TENDERS, PORTIONS	3 Days	10# or 32 Portions			
	9oz CHICKEN TENDERS, PORTIONS	3 Days	10# or 17 Portions			
	8oz COUNTRY FRIED CHICKEN, PREP	3 Days	Each			
	8oz MARINATED CHICKEN	24hrs +3 Days	20# or 40 Pieces			
	7oz CFS, PREP	3 Days	Each			
	6oz BACON WRAPPED FILET	3 Days	Each			
	9oz FILET MIGNON	3 Days	Each			
	8oz STEAK CHUNKS	3 Days	Each			
	8oz BEEF FAJITA	24hrs +3 Days	20# or 40 Pieces			
	8oz SIRLOIN	3 Days	Each			
	10oz SIRLOIN	3 Days	Each			
	14oz SIRLOIN	3 Days	Each			
	16oz KANSAS CITY STEAK	3 Days	Each			
	14oz RIBEYE	3 Days	Each			
	10oz CHOPPED SIRLOIN	3 Days	Each			
	14oz CHOPPED SIRLOIN	3 Days	Each			
	20oz PORTERHOUSE T-BONE	3 Days	Each			
	PRIME RIB	Daily	Each			

SUNDAY SPECIALS/HOLIDAY ITEMS

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr

DESSERTS

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	CARROT CAKE	3 Days	Each			
	CHOCOLATE CAKE	3 Days	Each			
	BROWNIES	3 Days	Each			
	CHEESECAKE	3 Days	Each			
	APPLE TART	3 Days	Each			

DISH PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	BAKED POTATOES	2 Days	60 Ea/Case or 7- 1/2 Trays			
	SWEET POTATOES	2 Days	40-50 Ea/Case or 5- 1/2 Trays			

PULL THAW

911	Item	Thaw Time	Shelf Life	Pull Amount	Waste	Mgr
	CARROT CAKE	1 Day	3 Days to Use			
	CHOCOLATE CAKE	1 Day	3 Days to Use			
	CHEESECAKE	1 Day	3 Days to Use			
	APPLE TART	1 Day	3 Days to Use			
	TURKEY BURGERS	1 Day	3 Days to Use			
	VEGGIE BURGERS	1 Day	3 Days to Use			
	GUACAMOLE	1 Day	3 Days to Use			
	HAMBURGER BUNS	1 Day	3 Days to Use			
	TEXAS TOAST	1 Day	3 Days to Use			
	KIDS HAMBURGER BUNS	1 Day	3 Days to Use			
	POTATO SOUP	1 Day	3 Days to Use			
	PORK SHOULDER	2 Days	3 Days to Use			
	RIBS	2 Days	3 Days to Use			
	SHRIMP (21/25ct)	1 Day	3 Days to Use			
	SHRIMP (31/40ct)	1 Day	3 Days to Use			
	HADDOCK	1 Day	3 Days to Use			
	PIZZA CRUST	1 Day	3 Days to Use			

MISC

911	Item	Thaw Time	Shelf Life	Prep Amount	Waste	Mgr

Tuesday Prep Sheet Posting

Day: Tuesday **Date:** _____ **Special Events:** _____

HOT PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	BLACK BEANS	3 Days	6- 1/6 Pans			
	FRENCH ONION SOUP	3 Days	3- 1/3 Pans			
	POTATO SOUP	2 Days	1- 1/3 Pan			
	WHITE GRAVY	3 Days	4- 1/6 Pans			
	QUESO	3 Days	16 Each			
	BEEF QUESO	3 Days	18 Each			
	AU JUS	3 Days	4- 1/3 Pans			
	BACON STRIPS	Daily	3 Sheets or 30 Strips or 1 Tray			
	RIBS (Prep and Cook)	2 Days	Case/12-14 Racks			
	1/2 CHICKEN (Prep and Cook)	Daily	Each			
	SAUTÉED MUSH, WHOLE	2 Days	1- 1/6 Pan			
	SAUTÉED MUSH, SLICED	2 Days	1 - 1/6 Pan			
	YELLOW RICE	3 Days	4- 1/3 Pans			
	MASHED POTATOES	Daily	3- 1/3 Pans			

COLD PREP/BREAD PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	YEAST ROLLS	2 Days	Racks			
	BROCCOLI	3 Days	5.5-6 Ounce Each			
	VEGGIES	3 Days	6.5-7 Ounce Each			
	VEGGIE BUTTER	7 Days	15#			
	WHIPPED BUTTER	7 Days	30#			
	CINNAMON BUTTER	7 Days	30#			
	MUSHROOM BUTTER	7 Days	16 Each			
	CHEESY SHRIMP BUTTER	7 Days	3#			
	GARLIC RANCH DRESSING	5 Days	4- 1/3 Pans			
	HORSERADISH SAUCE	5 Days	4- 1/6 Pans			
	TURMERIC SAUCE	5 Days	4- 1/6 Pans			
	COCONUT SAUCE	5 Days	2- 1/6 Pans			
	DILL SAUCE	5 Days	2- 1/6 Pans			
	TARTAR SAUCE	5 Days	2- 1/6 Pans			
	COCKTAIL SAUCE	5 Days	2- 1/6 Pans			
	BLUE CHEESE DRESSING	5 Days	2- 1/6 Pans			
	LOADED CHEESE MIX	3 Days	3- 1/6 Pans			
	PICO DE GALLO	2 Days	6 - 1/6 Pans/Drip			
	SLICED FAJITA ONIONS	2 Days	10#			
	SLICED FAJITA PEPPERS	2 Days	15 Each			
	DICED TOMATOES	Daily	1 Cs or 4-1/3 Pans/Drip			
	DICED CUCUMBERS	Daily	1 Cs or 5-1/3 Pans/Drip			
	SLICED RED ONION RINGS	2 Days	3 Each or 1/6 Pan			
	CHEESE LOGS	5 Days	48 Each			
	ONION RINGS	3 Days	25# or 20 Half Trays			
	COCONUT SHRIMP	3 Days	46 Each or 1 Half Tray			
	BUFFALO SHRIMP (21/25ct)	3 Days	Each- 7 Per Portion			
	CHEESY SHRIMP (21/25ct)	3 Days	Each- 6 Per Portion			
	FAJITA SHRIMP (31/40ct)	3 Days	Each- 6 Per Portion			
	SHRIMP, SKEWERED (21/25ct)	3 Days	Each- 4 Per Skewer			
	SHRIMP, PORTIONED (21/25ct)	3 Days	Each- 5 Per Portion			

LINE PREP/PORTION PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	MILD WING SAUCE	5 Days	1.5- Half Gallon Store & Pour			
	HOT WING SAUCE	5 Days	2- Half Gallon Store & Pour			
	REALLY, REALLY HOT WING SAUCE	5 Days	1- Quart Store & Pour			
	GARLIC WING SAUCE	5 Days	1.5- Quart Store & Pour			
	BBQ WING SAUCE	5 Days	2- Half Gallon Store & Pour			
	CELERY	2 Days	1 Bunch or 30 Sticks			
	BURGER LETTUCE	Daily	1/3 Pan			
	BURGER TOMATOES	Daily	1/6 Pan			
	BURGER ONIONS	2 Days	1/6 Pan			
	SHREDDED LETTUCE	Daily	1 Head or 1/6 Pan			
	GREEN ONIONS	2 Days	1 Bunch or 8 oz or 1 Cup			
	LEMONS	Daily	1/6 Pan			
	BACON BITS	2 Days	1/6 Pan			
	TORTILLA CHIPS	Daily	6 oz Portion			
	SEAFOOD BREADER	Daily	5 Cups			
	SEAFOOD WET BATH	Daily	1/3 Pan			
	CHICKEN BREADER	Daily	5 Cups			
	CHICKEN WET BATH	Daily	1/3 Pan			
	CINNAMON BUTTER CUPS	5 Days	Trays			
	TORTILLA WRAPS- 3 Each	Daily	Each			
	BLUE CHEESE PORTIONS	3 Days	Each			
	SOUP CROUTONS	2 Days	Each			
	WHITE ONION STRAWS	2 Days	1/6 Pan			
	WINGS, PORTION	3 Days	Each-5 Flats, 5 Drums per Portion			

MEAT ROOM

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	8oz SALMON	2 Days	Each			
	14oz PORTERHOUSE PORK CHOPS	3 Days	Each			
	8oz BONELESS PORK CHOPS	3 Days	Each			
	8oz COUNTRY FRIED PORK, PREP	3 Days	Each			
	8oz PORK FAJITA	24hrs +3 Days	4 oz Portions- 20# or 80 Pieces			
	4oz PULLED PORK, PORTIONS	3 Days	Each			
	4oz CHICKEN TENDERS, PORTIONS	3 Days	10# or 32 Portions			
	9oz CHICKEN TENDERS, PORTIONS	3 Days	10# or 17 Portions			
	8oz COUNTRY FRIED CHICKEN, PREP	3 Days	Each			
	8oz MARINATED CHICKEN	24hrs +3 Days	20# or 40 Pieces			
	7oz CFS, PREP	3 Days	Each			
	6oz BACON WRAPPED FILET	3 Days	Each			
	9oz FILET MIGNON	3 Days	Each			
	8oz STEAK CHUNKS	3 Days	Each			
	8oz BEEF FAJITA	24hrs +3 Days	20# or 40 Pieces			
	8oz SIRLOIN	3 Days	Each			
	10oz SIRLOIN	3 Days	Each			
	14oz SIRLOIN	3 Days	Each			
	16oz KANSAS CITY STEAK	3 Days	Each			
	14oz RIBEYE	3 Days	Each			
	10oz CHOPPED SIRLOIN	3 Days	Each			
	14oz CHOPPED SIRLOIN	3 Days	Each			
	20oz PORTERHOUSE T-BONE	3 Days	Each			
	PRIME RIB	Daily	Each			

SUNDAY SPECIALS/HOLIDAY ITEMS

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr

DESSERTS

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	CARROT CAKE	3 Days	Each			
	CHOCOLATE CAKE	3 Days	Each			
	BROWNIES	3 Days	Each			
	CHEESECAKE	3 Days	Each			
	APPLE TART	3 Days	Each			

DISH PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	BAKED POTATOES	2 Days	60 Ea/Case or 7- 1/2 Trays			
	SWEET POTATOES	2 Days	40-50 Ea/Case or 5- 1/2 Trays			

PULL THAW

911	Item	Thaw Time	Shelf Life	Pull Amount	Waste	Mgr
	CARROT CAKE	1 Day	3 Days to Use			
	CHOCOLATE CAKE	1 Day	3 Days to Use			
	CHEESECAKE	1 Day	3 Days to Use			
	APPLE TART	1 Day	3 Days to Use			
	TURKEY BURGERS	1 Day	3 Days to Use			
	VEGGIE BURGERS	1 Day	3 Days to Use			
	GUACAMOLE	1 Day	3 Days to Use			
	HAMBURGER BUNS	1 Day	3 Days to Use			
	TEXAS TOAST	1 Day	3 Days to Use			
	KIDS HAMBURGER BUNS	1 Day	3 Days to Use			
	POTATO SOUP	1 Day	3 Days to Use			
	PORK SHOULDER	2 Days	3 Days to Use			
	RIBS	2 Days	3 Days to Use			
	SHRIMP (21/25ct)	1 Day	3 Days to Use			
	SHRIMP (31/40ct)	1 Day	3 Days to Use			
	HADDOCK	1 Day	3 Days to Use			
	PIZZA CRUST	1 Day	3 Days to Use			

MISC

911	Item	Thaw Time	Shelf Life	Prep Amount	Waste	Mgr

Wednesday Prep Sheet Posting

Day: Wednesday **Date:** _____ **Special Events:** _____

HOT PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	BLACK BEANS	3 Days	6- 1/6 Pans			
	FRENCH ONION SOUP	3 Days	3- 1/3 Pans			
	POTATO SOUP	2 Days	1- 1/3 Pan			
	WHITE GRAVY	3 Days	4- 1/6 Pans			
	QUESO	3 Days	16 Each			
	BEEF QUESO	3 Days	18 Each			
	AU JUS	3 Days	4- 1/3 Pans			
	BACON STRIPS	Daily	3 Sheets or 30 Strips or 1 Tray			
	RIBS (Prep and Cook)	2 Days	Case/12-14 Racks			
	1/2 CHICKEN (Prep and Cook)	Daily	Each			
	SAUTÉED MUSH, WHOLE	2 Days	1- 1/6 Pan			
	SAUTÉED MUSH, SLICED	2 Days	1 - 1/6 Pan			
	YELLOW RICE	3 Days	4- 1/3 Pans			
	MASHED POTATOES	Daily	3- 1/3 Pans			

COLD PREP/BREAD PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	YEAST ROLLS	2 Days	Racks			
	BROCCOLI	3 Days	5.5-6 Ounce Each			
	VEGGIES	3 Days	6.5-7 Ounce Each			
	VEGGIE BUTTER	7 Days	15#			
	WHIPPED BUTTER	7 Days	30#			
	CINNAMON BUTTER	7 Days	30#			
	MUSHROOM BUTTER	7 Days	16 Each			
	CHEESY SHRIMP BUTTER	7 Days	3#			
	GARLIC RANCH DRESSING	5 Days	4- 1/3 Pans			
	HORSERADISH SAUCE	5 Days	4- 1/6 Pans			
	TURMERIC SAUCE	5 Days	4- 1/6 Pans			
	COCONUT SAUCE	5 Days	2- 1/6 Pans			
	DILL SAUCE	5 Days	2- 1/6 Pans			
	TARTAR SAUCE	5 Days	2- 1/6 Pans			
	COCKTAIL SAUCE	5 Days	2- 1/6 Pans			
	BLUE CHEESE DRESSING	5 Days	2- 1/6 Pans			
	LOADED CHEESE MIX	3 Days	3- 1/6 Pans			
	PICO DE GALLO	2 Days	6 - 1/6 Pans/Drip			
	SLICED FAJITA ONIONS	2 Days	10#			
	SLICED FAJITA PEPPERS	2 Days	15 Each			
	DICED TOMATOES	Daily	1 Cs or 4-1/3 Pans/Drip			
	DICED CUCUMBERS	Daily	1 Cs or 5-1/3 Pans/Drip			
	SLICED RED ONION RINGS	2 Days	3 Each or 1/6 Pan			
	CHEESE LOGS	5 Days	48 Each			
	ONION RINGS	3 Days	25# or 20 Half Trays			
	COCONUT SHRIMP	3 Days	46 Each or 1 Half Tray			
	BUFFALO SHRIMP (21/25ct)	3 Days	Each- 7 Per Portion			
	CHEESY SHRIMP (21/25ct)	3 Days	Each- 6 Per Portion			
	FAJITA SHRIMP (31/40ct)	3 Days	Each- 6 Per Portion			
	SHRIMP, SKEWERED (21/25ct)	3 Days	Each- 4 Per Skewer			
	SHRIMP, PORTIONED (21/25ct)	3 Days	Each- 5 Per Portion			

LINE PREP/PORTION PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	MILD WING SAUCE	5 Days	1.5- Half Gallon Store & Pour			
	HOT WING SAUCE	5 Days	2- Half Gallon Store & Pour			
	REALLY, REALLY HOT WING SAUCE	5 Days	1- Quart Store & Pour			
	GARLIC WING SAUCE	5 Days	1.5- Quart Store & Pour			
	BBQ WING SAUCE	5 Days	2- Half Gallon Store & Pour			
	CELERY	2 Days	1 Bunch or 30 Sticks			
	BURGER LETTUCE	Daily	1/3 Pan			
	BURGER TOMATOES	Daily	1/6 Pan			
	BURGER ONIONS	2 Days	1/6 Pan			
	SHREDDED LETTUCE	Daily	1 Head or 1/6 Pan			
	GREEN ONIONS	2 Days	1 Bunch or 8 oz or 1 Cup			
	LEMONS	Daily	1/6 Pan			
	BACON BITS	2 Days	1/6 Pan			
	TORTILLA CHIPS	Daily	6 oz Portion			
	SEAFOOD BREADER	Daily	5 Cups			
	SEAFOOD WET BATH	Daily	1/3 Pan			
	CHICKEN BREADER	Daily	5 Cups			
	CHICKEN WET BATH	Daily	1/3 Pan			
	CINNAMON BUTTER CUPS	5 Days	Trays			
	TORTILLA WRAPS- 3 Each	Daily	Each			
	BLUE CHEESE PORTIONS	3 Days	Each			
	SOUP CROUTONS	2 Days	Each			
	WHITE ONION STRAWS	2 Days	1/6 Pan			
	WINGS, PORTION	3 Days	Each-5 Flats, 5 Drums per Portion			

MEAT ROOM

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	8oz SALMON	2 Days	Each			
	14oz PORTERHOUSE PORK CHOPS	3 Days	Each			
	8oz BONELESS PORK CHOPS	3 Days	Each			
	8oz COUNTRY FRIED PORK, PREP	3 Days	Each			
	8oz PORK FAJITA	24hrs +3 Days	4 oz Portions- 20# or 80 Pieces			
	4oz PULLED PORK, PORTIONS	3 Days	Each			
	4oz CHICKEN TENDERS, PORTIONS	3 Days	10# or 32 Portions			
	9oz CHICKEN TENDERS, PORTIONS	3 Days	10# or 17 Portions			
	8oz COUNTRY FRIED CHICKEN, PREP	3 Days	Each			
	8oz MARINATED CHICKEN	24hrs +3 Days	20# or 40 Pieces			
	7oz CFS, PREP	3 Days	Each			
	6oz BACON WRAPPED FILET	3 Days	Each			
	9oz FILET MIGNON	3 Days	Each			
	8oz STEAK CHUNKS	3 Days	Each			
	8oz BEEF FAJITA	24hrs +3 Days	20# or 40 Pieces			
	8oz SIRLOIN	3 Days	Each			
	10oz SIRLOIN	3 Days	Each			
	14oz SIRLOIN	3 Days	Each			
	16oz KANSAS CITY STEAK	3 Days	Each			
	14oz RIBEYE	3 Days	Each			
	10oz CHOPPED SIRLOIN	3 Days	Each			
	14oz CHOPPED SIRLOIN	3 Days	Each			
	20oz PORTERHOUSE T-BONE	3 Days	Each			
	PRIME RIB	Daily	Each			

SUNDAY SPECIALS/HOLIDAY ITEMS

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr

DESSERTS

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	CARROT CAKE	3 Days	Each			
	CHOCOLATE CAKE	3 Days	Each			
	BROWNIES	3 Days	Each			
	CHEESECAKE	3 Days	Each			
	APPLE TART	3 Days	Each			

DISH PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	BAKED POTATOES	2 Days	60 Ea/Case or 7- 1/2 Trays			
	SWEET POTATOES	2 Days	40-50 Ea/Case or 5- 1/2 Trays			

PULL THAW

911	Item	Thaw Time	Shelf Life	Pull Amount	Waste	Mgr
	CARROT CAKE	1 Day	3 Days to Use			
	CHOCOLATE CAKE	1 Day	3 Days to Use			
	CHEESECAKE	1 Day	3 Days to Use			
	APPLE TART	1 Day	3 Days to Use			
	TURKEY BURGERS	1 Day	3 Days to Use			
	VEGGIE BURGERS	1 Day	3 Days to Use			
	GUACAMOLE	1 Day	3 Days to Use			
	HAMBURGER BUNS	1 Day	3 Days to Use			
	TEXAS TOAST	1 Day	3 Days to Use			
	KIDS HAMBURGER BUNS	1 Day	3 Days to Use			
	POTATO SOUP	1 Day	3 Days to Use			
	PORK SHOULDER	2 Days	3 Days to Use			
	RIBS	2 Days	3 Days to Use			
	SHRIMP (21/25ct)	1 Day	3 Days to Use			
	SHRIMP (31/40ct)	1 Day	3 Days to Use			
	HADDOCK	1 Day	3 Days to Use			
	PIZZA CRUST	1 Day	3 Days to Use			

MISC

911	Item	Thaw Time	Shelf Life	Prep Amount	Waste	Mgr

Thursday Prep Sheet Posting

Day: Thursday **Date:** _____ **Special Events:** _____

HOT PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	BLACK BEANS	3 Days	6- 1/6 Pans			
	FRENCH ONION SOUP	3 Days	3- 1/3 Pans			
	POTATO SOUP	2 Days	1- 1/3 Pan			
	WHITE GRAVY	3 Days	4- 1/6 Pans			
	QUESO	3 Days	16 Each			
	BEEF QUESO	3 Days	18 Each			
	AU JUS	3 Days	4- 1/3 Pans			
	BACON STRIPS	Daily	3 Sheets or 30 Strips or 1 Tray			
	RIBS (Prep and Cook)	2 Days	Case/12-14 Racks			
	1/2 CHICKEN (Prep and Cook)	Daily	Each			
	SAUTÉED MUSH, WHOLE	2 Days	1- 1/6 Pan			
	SAUTÉED MUSH, SLICED	2 Days	1 - 1/6 Pan			
	YELLOW RICE	3 Days	4- 1/3 Pans			
	MASHED POTATOES	Daily	3- 1/3 Pans			

COLD PREP/BREAD PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	YEAST ROLLS	2 Days	Racks			
	BROCCOLI	3 Days	5.5-6 Ounce Each			
	VEGGIES	3 Days	6.5-7 Ounce Each			
	VEGGIE BUTTER	7 Days	15#			
	WHIPPED BUTTER	7 Days	30#			
	CINNAMON BUTTER	7 Days	30#			
	MUSHROOM BUTTER	7 Days	16 Each			
	CHEESY SHRIMP BUTTER	7 Days	3#			
	GARLIC RANCH DRESSING	5 Days	4- 1/3 Pans			
	HORSERADISH SAUCE	5 Days	4- 1/6 Pans			
	TURMERIC SAUCE	5 Days	4- 1/6 Pans			
	COCONUT SAUCE	5 Days	2- 1/6 Pans			
	DILL SAUCE	5 Days	2- 1/6 Pans			
	TARTAR SAUCE	5 Days	2- 1/6 Pans			
	COCKTAIL SAUCE	5 Days	2- 1/6 Pans			
	BLUE CHEESE DRESSING	5 Days	2- 1/6 Pans			
	LOADED CHEESE MIX	3 Days	3- 1/6 Pans			
	PICO DE GALLO	2 Days	6 - 1/6 Pans/Drip			
	SLICED FAJITA ONIONS	2 Days	10#			
	SLICED FAJITA PEPPERS	2 Days	15 Each			
	DICED TOMATOES	Daily	1 Cs or 4-1/3 Pans/Drip			
	DICED CUCUMBERS	Daily	1 Cs or 5-1/3 Pans/Drip			
	SLICED RED ONION RINGS	2 Days	3 Each or 1/6 Pan			
	CHEESE LOGS	5 Days	48 Each			
	ONION RINGS	3 Days	25# or 20 Half Trays			
	COCONUT SHRIMP	3 Days	46 Each or 1 Half Tray			
	BUFFALO SHRIMP (21/25ct)	3 Days	Each- 7 Per Portion			
	CHEESY SHRIMP (21/25ct)	3 Days	Each- 6 Per Portion			
	FAJITA SHRIMP (31/40ct)	3 Days	Each- 6 Per Portion			
	SHRIMP, SKEWERED (21/25ct)	3 Days	Each- 4 Per Skewer			
	SHRIMP, PORTIONED (21/25ct)	3 Days	Each- 5 Per Portion			

LINE PREP/PORTION PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	MILD WING SAUCE	5 Days	1.5- Half Gallon Store & Pour			
	HOT WING SAUCE	5 Days	2- Half Gallon Store & Pour			
	REALLY, REALLY HOT WING SAUCE	5 Days	1- Quart Store & Pour			
	GARLIC WING SAUCE	5 Days	1.5- Quart Store & Pour			
	BBQ WING SAUCE	5 Days	2- Half Gallon Store & Pour			
	CELERY	2 Days	1 Bunch or 30 Sticks			
	BURGER LETTUCE	Daily	1/3 Pan			
	BURGER TOMATOES	Daily	1/6 Pan			
	BURGER ONIONS	2 Days	1/6 Pan			
	SHREDDED LETTUCE	Daily	1 Head or 1/6 Pan			
	GREEN ONIONS	2 Days	1 Bunch or 8 oz or 1 Cup			
	LEMONS	Daily	1/6 Pan			
	BACON BITS	2 Days	1/6 Pan			
	TORTILLA CHIPS	Daily	6 oz Portion			
	SEAFOOD BREADER	Daily	5 Cups			
	SEAFOOD WET BATH	Daily	1/3 Pan			
	CHICKEN BREADER	Daily	5 Cups			
	CHICKEN WET BATH	Daily	1/3 Pan			
	CINNAMON BUTTER CUPS	5 Days	Trays			
	TORTILLA WRAPS- 3 Each	Daily	Each			
	BLUE CHEESE PORTIONS	3 Days	Each			
	SOUP CROUTONS	2 Days	Each			
	WHITE ONION STRAWS	2 Days	1/6 Pan			
	WINGS, PORTION	3 Days	Each-5 Flats, 5 Drums per Portion			

MEAT ROOM

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	8oz SALMON	2 Days	Each			
	14oz PORTERHOUSE PORK CHOPS	3 Days	Each			
	8oz BONELESS PORK CHOPS	3 Days	Each			
	8oz COUNTRY FRIED PORK, PREP	3 Days	Each			
	8oz PORK FAJITA	24hrs +3 Days	4 oz Portions- 20# or 80 Pieces			
	4oz PULLED PORK, PORTIONS	3 Days	Each			
	4oz CHICKEN TENDERS, PORTIONS	3 Days	10# or 32 Portions			
	9oz CHICKEN TENDERS, PORTIONS	3 Days	10# or 17 Portions			
	8oz COUNTRY FRIED CHICKEN, PREP	3 Days	Each			
	8oz MARINATED CHICKEN	24hrs +3 Days	20# or 40 Pieces			
	7oz CFS, PREP	3 Days	Each			
	6oz BACON WRAPPED FILET	3 Days	Each			
	9oz FILET MIGNON	3 Days	Each			
	8oz STEAK CHUNKS	3 Days	Each			
	8oz BEEF FAJITA	24hrs +3 Days	20# or 40 Pieces			
	8oz SIRLOIN	3 Days	Each			
	10oz SIRLOIN	3 Days	Each			
	14oz SIRLOIN	3 Days	Each			
	16oz KANSAS CITY STEAK	3 Days	Each			
	14oz RIBEYE	3 Days	Each			
	10oz CHOPPED SIRLOIN	3 Days	Each			
	14oz CHOPPED SIRLOIN	3 Days	Each			
	20oz PORTERHOUSE T-BONE	3 Days	Each			
	PRIME RIB	Daily	Each			

SUNDAY SPECIALS/HOLIDAY ITEMS

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr

DESSERTS

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	CARROT CAKE	3 Days	Each			
	CHOCOLATE CAKE	3 Days	Each			
	BROWNIES	3 Days	Each			
	CHEESECAKE	3 Days	Each			
	APPLE TART	3 Days	Each			

DISH PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	BAKED POTATOES	2 Days	60 Ea/Case or 7- 1/2 Trays			
	SWEET POTATOES	2 Days	40-50 Ea/Case or 5- 1/2 Trays			

PULL THAW

911	Item	Thaw Time	Shelf Life	Pull Amount	Waste	Mgr
	CARROT CAKE	1 Day	3 Days to Use			
	CHOCOLATE CAKE	1 Day	3 Days to Use			
	CHEESECAKE	1 Day	3 Days to Use			
	APPLE TART	1 Day	3 Days to Use			
	TURKEY BURGERS	1 Day	3 Days to Use			
	VEGGIE BURGERS	1 Day	3 Days to Use			
	GUACAMOLE	1 Day	3 Days to Use			
	HAMBURGER BUNS	1 Day	3 Days to Use			
	TEXAS TOAST	1 Day	3 Days to Use			
	KIDS HAMBURGER BUNS	1 Day	3 Days to Use			
	POTATO SOUP	1 Day	3 Days to Use			
	PORK SHOULDER	2 Days	3 Days to Use			
	RIBS	2 Days	3 Days to Use			
	SHRIMP (21/25ct)	1 Day	3 Days to Use			
	SHRIMP (31/40ct)	1 Day	3 Days to Use			
	HADDOCK	1 Day	3 Days to Use			
	PIZZA CRUST	1 Day	3 Days to Use			

MISC

911	Item	Thaw Time	Shelf Life	Prep Amount	Waste	Mgr

Friday Prep Sheet Posting

Day: Friday **Date:** _____ **Special Events:** _____

HOT PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	BLACK BEANS	3 Days	6- 1/6 Pans			
	FRENCH ONION SOUP	3 Days	3- 1/3 Pans			
	POTATO SOUP	2 Days	1- 1/3 Pan			
	WHITE GRAVY	3 Days	4- 1/6 Pans			
	QUESO	3 Days	16 Each			
	BEEF QUESO	3 Days	18 Each			
	AU JUS	3 Days	4- 1/3 Pans			
	BACON STRIPS	Daily	3 Sheets or 30 Strips or 1 Tray			
	RIBS (Prep and Cook)	2 Days	Case/12-14 Racks			
	1/2 CHICKEN (Prep and Cook)	Daily	Each			
	SAUTÉED MUSH, WHOLE	2 Days	1- 1/6 Pan			
	SAUTÉED MUSH, SLICED	2 Days	1 - 1/6 Pan			
	YELLOW RICE	3 Days	4- 1/3 Pans			
	MASHED POTATOES	Daily	3- 1/3 Pans			

COLD PREP/BREAD PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	YEAST ROLLS	2 Days	Racks			
	BROCCOLI	3 Days	5.5-6 Ounce Each			
	VEGGIES	3 Days	6.5-7 Ounce Each			
	VEGGIE BUTTER	7 Days	15#			
	WHIPPED BUTTER	7 Days	30#			
	CINNAMON BUTTER	7 Days	30#			
	MUSHROOM BUTTER	7 Days	16 Each			
	CHEESY SHRIMP BUTTER	7 Days	3#			
	GARLIC RANCH DRESSING	5 Days	4- 1/3 Pans			
	HORSERADISH SAUCE	5 Days	4- 1/6 Pans			
	TURMERIC SAUCE	5 Days	4- 1/6 Pans			
	COCONUT SAUCE	5 Days	2- 1/6 Pans			
	DILL SAUCE	5 Days	2- 1/6 Pans			
	TARTAR SAUCE	5 Days	2- 1/6 Pans			
	COCKTAIL SAUCE	5 Days	2- 1/6 Pans			
	BLUE CHEESE DRESSING	5 Days	2- 1/6 Pans			
	LOADED CHEESE MIX	3 Days	3- 1/6 Pans			
	PICO DE GALLO	2 Days	6 - 1/6 Pans/Drip			
	SLICED FAJITA ONIONS	2 Days	10#			
	SLICED FAJITA PEPPERS	2 Days	15 Each			
	DICED TOMATOES	Daily	1 Cs or 4-1/3 Pans/Drip			
	DICED CUCUMBERS	Daily	1 Cs or 5-1/3 Pans/Drip			
	SLICED RED ONION RINGS	2 Days	3 Each or 1/6 Pan			
	CHEESE LOGS	5 Days	48 Each			
	ONION RINGS	3 Days	25# or 20 Half Trays			
	COCONUT SHRIMP	3 Days	46 Each or 1 Half Tray			
	BUFFALO SHRIMP (21/25ct)	3 Days	Each- 7 Per Portion			
	CHEESY SHRIMP (21/25ct)	3 Days	Each- 6 Per Portion			
	FAJITA SHRIMP (31/40ct)	3 Days	Each- 6 Per Portion			
	SHRIMP, SKEWERED (21/25ct)	3 Days	Each- 4 Per Skewer			
	SHRIMP, PORTIONED (21/25ct)	3 Days	Each- 5 Per Portion			

LINE PREP/PORTION PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	MILD WING SAUCE	5 Days	1.5- Half Gallon Store & Pour			
	HOT WING SAUCE	5 Days	2- Half Gallon Store & Pour			
	REALLY, REALLY HOT WING SAUCE	5 Days	1- Quart Store & Pour			
	GARLIC WING SAUCE	5 Days	1.5- Quart Store & Pour			
	BBQ WING SAUCE	5 Days	2- Half Gallon Store & Pour			
	CELERY	2 Days	1 Bunch or 30 Sticks			
	BURGER LETTUCE	Daily	1/3 Pan			
	BURGER TOMATOES	Daily	1/6 Pan			
	BURGER ONIONS	2 Days	1/6 Pan			
	SHREDDED LETTUCE	Daily	1 Head or 1/6 Pan			
	GREEN ONIONS	2 Days	1 Bunch or 8 oz or 1 Cup			
	LEMONS	Daily	1/6 Pan			
	BACON BITS	2 Days	1/6 Pan			
	TORTILLA CHIPS	Daily	6 oz Portion			
	SEAFOOD BREADER	Daily	5 Cups			
	SEAFOOD WET BATH	Daily	1/3 Pan			
	CHICKEN BREADER	Daily	5 Cups			
	CHICKEN WET BATH	Daily	1/3 Pan			
	CINNAMON BUTTER CUPS	5 Days	Trays			
	TORTILLA WRAPS- 3 Each	Daily	Each			
	BLUE CHEESE PORTIONS	3 Days	Each			
	SOUP CROUTONS	2 Days	Each			
	WHITE ONION STRAWS	2 Days	1/6 Pan			
	WINGS, PORTION	3 Days	Each-5 Flats, 5 Drums per Portion			

MEAT ROOM

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	8oz SALMON	2 Days	Each			
	14oz PORTERHOUSE PORK CHOPS	3 Days	Each			
	8oz BONELESS PORK CHOPS	3 Days	Each			
	8oz COUNTRY FRIED PORK, PREP	3 Days	Each			
	8oz PORK FAJITA	24hrs +3 Days	4 oz Portions- 20# or 80 Pieces			
	4oz PULLED PORK, PORTIONS	3 Days	Each			
	4oz CHICKEN TENDERS, PORTIONS	3 Days	10# or 32 Portions			
	9oz CHICKEN TENDERS, PORTIONS	3 Days	10# or 17 Portions			
	8oz COUNTRY FRIED CHICKEN, PREP	3 Days	Each			
	8oz MARINATED CHICKEN	24hrs +3 Days	20# or 40 Pieces			
	7oz CFS, PREP	3 Days	Each			
	6oz BACON WRAPPED FILET	3 Days	Each			
	9oz FILET MIGNON	3 Days	Each			
	8oz STEAK CHUNKS	3 Days	Each			
	8oz BEEF FAJITA	24hrs +3 Days	20# or 40 Pieces			
	8oz SIRLOIN	3 Days	Each			
	10oz SIRLOIN	3 Days	Each			
	14oz SIRLOIN	3 Days	Each			
	16oz KANSAS CITY STEAK	3 Days	Each			
	14oz RIBEYE	3 Days	Each			
	10oz CHOPPED SIRLOIN	3 Days	Each			
	14oz CHOPPED SIRLOIN	3 Days	Each			
	20oz PORTERHOUSE T-BONE	3 Days	Each			
	PRIME RIB	Daily	Each			

SUNDAY SPECIALS/HOLIDAY ITEMS

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr

DESSERTS

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	CARROT CAKE	3 Days	Each			
	CHOCOLATE CAKE	3 Days	Each			
	BROWNIES	3 Days	Each			
	CHEESECAKE	3 Days	Each			
	APPLE TART	3 Days	Each			

DISH PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	BAKED POTATOES	2 Days	60 Ea/Case or 7- 1/2 Trays			
	SWEET POTATOES	2 Days	40-50 Ea/Case or 5- 1/2 Trays			

PULL THAW

911	Item	Thaw Time	Shelf Life	Pull Amount	Waste	Mgr
	CARROT CAKE	1 Day	3 Days to Use			
	CHOCOLATE CAKE	1 Day	3 Days to Use			
	CHEESECAKE	1 Day	3 Days to Use			
	APPLE TART	1 Day	3 Days to Use			
	TURKEY BURGERS	1 Day	3 Days to Use			
	VEGGIE BURGERS	1 Day	3 Days to Use			
	GUACAMOLE	1 Day	3 Days to Use			
	HAMBURGER BUNS	1 Day	3 Days to Use			
	TEXAS TOAST	1 Day	3 Days to Use			
	KIDS HAMBURGER BUNS	1 Day	3 Days to Use			
	POTATO SOUP	1 Day	3 Days to Use			
	PORK SHOULDER	2 Days	3 Days to Use			
	RIBS	2 Days	3 Days to Use			
	SHRIMP (21/25ct)	1 Day	3 Days to Use			
	SHRIMP (31/40ct)	1 Day	3 Days to Use			
	HADDOCK	1 Day	3 Days to Use			
	PIZZA CRUST	1 Day	3 Days to Use			

MISC

911	Item	Thaw Time	Shelf Life	Prep Amount	Waste	Mgr

Saturday Prep Sheet Posting

Day: Saturday **Date:** _____ **Special Events:** _____

HOT PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	BLACK BEANS	3 Days	6- 1/6 Pans			
	FRENCH ONION SOUP	3 Days	3- 1/3 Pans			
	POTATO SOUP	2 Days	1- 1/3 Pan			
	WHITE GRAVY	3 Days	4- 1/6 Pans			
	QUESO	3 Days	16 Each			
	BEEF QUESO	3 Days	18 Each			
	AU JUS	3 Days	4- 1/3 Pans			
	BACON STRIPS	Daily	3 Sheets or 30 Strips or 1 Tray			
	RIBS (Prep and Cook)	2 Days	Case/12-14 Racks			
	1/2 CHICKEN (Prep and Cook)	Daily	Each			
	SAUTÉED MUSH, WHOLE	2 Days	1- 1/6 Pan			
	SAUTÉED MUSH, SLICED	2 Days	1 - 1/6 Pan			
	YELLOW RICE	3 Days	4- 1/3 Pans			
	MASHED POTATOES	Daily	3- 1/3 Pans			

COLD PREP/BREAD PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	YEAST ROLLS	2 Days	Racks			
	BROCCOLI	3 Days	5.5-6 Ounce Each			
	VEGGIES	3 Days	6.5-7 Ounce Each			
	VEGGIE BUTTER	7 Days	15#			
	WHIPPED BUTTER	7 Days	30#			
	CINNAMON BUTTER	7 Days	30#			
	MUSHROOM BUTTER	7 Days	16 Each			
	CHEESY SHRIMP BUTTER	7 Days	3#			
	GARLIC RANCH DRESSING	5 Days	4- 1/3 Pans			
	HORSERADISH SAUCE	5 Days	4- 1/6 Pans			
	TURMERIC SAUCE	5 Days	4- 1/6 Pans			
	COCONUT SAUCE	5 Days	2- 1/6 Pans			
	DILL SAUCE	5 Days	2- 1/6 Pans			
	TARTAR SAUCE	5 Days	2- 1/6 Pans			
	COCKTAIL SAUCE	5 Days	2- 1/6 Pans			
	BLUE CHEESE DRESSING	5 Days	2- 1/6 Pans			
	LOADED CHEESE MIX	3 Days	3- 1/6 Pans			
	PICO DE GALLO	2 Days	6 - 1/6 Pans/Drip			
	SLICED FAJITA ONIONS	2 Days	10#			
	SLICED FAJITA PEPPERS	2 Days	15 Each			
	DICED TOMATOES	Daily	1 Cs or 4-1/3 Pans/Drip			
	DICED CUCUMBERS	Daily	1 Cs or 5-1/3 Pans/Drip			
	SLICED RED ONION RINGS	2 Days	3 Each or 1/6 Pan			
	CHEESE LOGS	5 Days	48 Each			
	ONION RINGS	3 Days	25# or 20 Half Trays			
	COCONUT SHRIMP	3 Days	46 Each or 1 Half Tray			
	BUFFALO SHRIMP (21/25ct)	3 Days	Each- 7 Per Portion			
	CHEESY SHRIMP (21/25ct)	3 Days	Each- 6 Per Portion			
	FAJITA SHRIMP (31/40ct)	3 Days	Each- 6 Per Portion			
	SHRIMP, SKEWERED (21/25ct)	3 Days	Each- 4 Per Skewer			
	SHRIMP, PORTIONED (21/25ct)	3 Days	Each- 5 Per Portion			

LINE PREP/PORTION PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	MILD WING SAUCE	5 Days	1.5- Half Gallon Store & Pour			
	HOT WING SAUCE	5 Days	2- Half Gallon Store & Pour			
	REALLY, REALLY HOT WING SAUCE	5 Days	1- Quart Store & Pour			
	GARLIC WING SAUCE	5 Days	1.5- Quart Store & Pour			
	BBQ WING SAUCE	5 Days	2- Half Gallon Store & Pour			
	CELERY	2 Days	1 Bunch or 30 Sticks			
	BURGER LETTUCE	Daily	1/3 Pan			
	BURGER TOMATOES	Daily	1/6 Pan			
	BURGER ONIONS	2 Days	1/6 Pan			
	SHREDDED LETTUCE	Daily	1 Head or 1/6 Pan			
	GREEN ONIONS	2 Days	1 Bunch or 8 oz or 1 Cup			
	LEMONS	Daily	1/6 Pan			
	BACON BITS	2 Days	1/6 Pan			
	TORTILLA CHIPS	Daily	6 oz Portion			
	SEAFOOD BREADER	Daily	5 Cups			
	SEAFOOD WET BATH	Daily	1/3 Pan			
	CHICKEN BREADER	Daily	5 Cups			
	CHICKEN WET BATH	Daily	1/3 Pan			
	CINNAMON BUTTER CUPS	5 Days	Trays			
	TORTILLA WRAPS- 3 Each	Daily	Each			
	BLUE CHEESE PORTIONS	3 Days	Each			
	SOUP CROUTONS	2 Days	Each			
	WHITE ONION STRAWS	2 Days	1/6 Pan			
	WINGS, PORTION	3 Days	Each-5 Flats, 5 Drums per Portion			

MEAT ROOM

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	8oz SALMON	2 Days	Each			
	14oz PORTERHOUSE PORK CHOPS	3 Days	Each			
	8oz BONELESS PORK CHOPS	3 Days	Each			
	8oz COUNTRY FRIED PORK, PREP	3 Days	Each			
	8oz PORK FAJITA	24hrs +3 Days	4 oz Portions- 20# or 80 Pieces			
	4oz PULLED PORK, PORTIONS	3 Days	Each			
	4oz CHICKEN TENDERS, PORTIONS	3 Days	10# or 32 Portions			
	9oz CHICKEN TENDERS, PORTIONS	3 Days	10# or 17 Portions			
	8oz COUNTRY FRIED CHICKEN, PREP	3 Days	Each			
	8oz MARINATED CHICKEN	24hrs +3 Days	20# or 40 Pieces			
	7oz CFS, PREP	3 Days	Each			
	6oz BACON WRAPPED FILET	3 Days	Each			
	9oz FILET MIGNON	3 Days	Each			
	8oz STEAK CHUNKS	3 Days	Each			
	8oz BEEF FAJITA	24hrs +3 Days	20# or 40 Pieces			
	8oz SIRLOIN	3 Days	Each			
	10oz SIRLOIN	3 Days	Each			
	14oz SIRLOIN	3 Days	Each			
	16oz KANSAS CITY STEAK	3 Days	Each			
	14oz RIBEYE	3 Days	Each			
	10oz CHOPPED SIRLOIN	3 Days	Each			
	14oz CHOPPED SIRLOIN	3 Days	Each			
	20oz PORTERHOUSE T-BONE	3 Days	Each			
	PRIME RIB	Daily	Each			

SUNDAY SPECIALS/HOLIDAY ITEMS

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr

DESSERTS

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	CARROT CAKE	3 Days	Each			
	CHOCOLATE CAKE	3 Days	Each			
	BROWNIES	3 Days	Each			
	CHEESECAKE	3 Days	Each			
	APPLE TART	3 Days	Each			

DISH PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	BAKED POTATOES	2 Days	60 Ea/Case or 7- 1/2 Trays			
	SWEET POTATOES	2 Days	40-50 Ea/Case or 5- 1/2 Trays			

PULL THAW

911	Item	Thaw Time	Shelf Life	Pull Amount	Waste	Mgr
	CARROT CAKE	1 Day	3 Days to Use			
	CHOCOLATE CAKE	1 Day	3 Days to Use			
	CHEESECAKE	1 Day	3 Days to Use			
	APPLE TART	1 Day	3 Days to Use			
	TURKEY BURGERS	1 Day	3 Days to Use			
	VEGGIE BURGERS	1 Day	3 Days to Use			
	GUACAMOLE	1 Day	3 Days to Use			
	HAMBURGER BUNS	1 Day	3 Days to Use			
	TEXAS TOAST	1 Day	3 Days to Use			
	KIDS HAMBURGER BUNS	1 Day	3 Days to Use			
	POTATO SOUP	1 Day	3 Days to Use			
	PORK SHOULDER	2 Days	3 Days to Use			
	RIBS	2 Days	3 Days to Use			
	SHRIMP (21/25ct)	1 Day	3 Days to Use			
	SHRIMP (31/40ct)	1 Day	3 Days to Use			
	HADDOCK	1 Day	3 Days to Use			
	PIZZA CRUST	1 Day	3 Days to Use			

MISC

911	Item	Thaw Time	Shelf Life	Prep Amount	Waste	Mgr

Sunday Prep Sheet Posting

Day: Sunday **Date:** _____ **Special Events:** _____

HOT PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	BLACK BEANS	3 Days	6- 1/6 Pans			
	FRENCH ONION SOUP	3 Days	3- 1/3 Pans			
	POTATO SOUP	2 Days	1- 1/3 Pan			
	WHITE GRAVY	3 Days	4- 1/6 Pans			
	QUESO	3 Days	16 Each			
	BEEF QUESO	3 Days	18 Each			
	AU JUS	3 Days	4- 1/3 Pans			
	BACON STRIPS	Daily	3 Sheets or 30 Strips or 1 Tray			
	RIBS (Prep and Cook)	2 Days	Case/12-14 Racks			
	1/2 CHICKEN (Prep and Cook)	Daily	Each			
	SAUTÉED MUSH, WHOLE	2 Days	1- 1/6 Pan			
	SAUTÉED MUSH, SLICED	2 Days	1 - 1/6 Pan			
	YELLOW RICE	3 Days	4- 1/3 Pans			
	MASHED POTATOES	Daily	3- 1/3 Pans			

COLD PREP/BREAD PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	YEAST ROLLS	2 Days	Racks			
	BROCCOLI	3 Days	5.5-6 Ounce Each			
	VEGGIES	3 Days	6.5-7 Ounce Each			
	VEGGIE BUTTER	7 Days	15#			
	WHIPPED BUTTER	7 Days	30#			
	CINNAMON BUTTER	7 Days	30#			
	MUSHROOM BUTTER	7 Days	16 Each			
	CHEESY SHRIMP BUTTER	7 Days	3#			
	GARLIC RANCH DRESSING	5 Days	4- 1/3 Pans			
	HORSERADISH SAUCE	5 Days	4- 1/6 Pans			
	TURMERIC SAUCE	5 Days	4- 1/6 Pans			
	COCONUT SAUCE	5 Days	2- 1/6 Pans			
	DILL SAUCE	5 Days	2- 1/6 Pans			
	TARTAR SAUCE	5 Days	2- 1/6 Pans			
	COCKTAIL SAUCE	5 Days	2- 1/6 Pans			
	BLUE CHEESE DRESSING	5 Days	2- 1/6 Pans			
	LOADED CHEESE MIX	3 Days	3- 1/6 Pans			
	PICO DE GALLO	2 Days	6 - 1/6 Pans/Drip			
	SLICED FAJITA ONIONS	2 Days	10#			
	SLICED FAJITA PEPPERS	2 Days	15 Each			
	DICED TOMATOES	Daily	1 Cs or 4-1/3 Pans/Drip			
	DICED CUCUMBERS	Daily	1 Cs or 5-1/3 Pans/Drip			
	SLICED RED ONION RINGS	2 Days	3 Each or 1/6 Pan			
	CHEESE LOGS	5 Days	48 Each			
	ONION RINGS	3 Days	25# or 20 Half Trays			
	COCONUT SHRIMP	3 Days	46 Each or 1 Half Tray			
	BUFFALO SHRIMP (21/25ct)	3 Days	Each- 7 Per Portion			
	CHEESY SHRIMP (21/25ct)	3 Days	Each- 6 Per Portion			
	FAJITA SHRIMP (31/40ct)	3 Days	Each- 6 Per Portion			
	SHRIMP, SKEWERED (21/25ct)	3 Days	Each- 4 Per Skewer			
	SHRIMP, PORTIONED (21/25ct)	3 Days	Each- 5 Per Portion			

LINE PREP/PORTION PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	MILD WING SAUCE	5 Days	1.5- Half Gallon Store & Pour			
	HOT WING SAUCE	5 Days	2- Half Gallon Store & Pour			
	REALLY, REALLY HOT WING SAUCE	5 Days	1- Quart Store & Pour			
	GARLIC WING SAUCE	5 Days	1.5- Quart Store & Pour			
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	BURGER LETTUCE	Daily	1/3 Pan			
	BURGER TOMATOES	Daily	1/6 Pan			
	BURGER ONIONS	2 Days	1/6 Pan			
	SHREDDED LETTUCE	Daily	1 Head or 1/6 Pan			
	GREEN ONIONS	2 Days	1 Bunch or 8 oz or 1 Cup			
	LEMONS	Daily	1/6 Pan			
	BACON BITS	2 Days	1/6 Pan			
	TORTILLA CHIPS	Daily	6 oz Portion			
	SEAFOOD BREADER	Daily	5 Cups			
	SEAFOOD WET BATH	Daily	1/3 Pan			
	CHICKEN BREADER	Daily	5 Cups			
	CHICKEN WET BATH	Daily	1/3 Pan			
	CINNAMON BUTTER CUPS	5 Days	Trays			
	TORTILLA WRAPS- 3 Each	Daily	Each			
	BLUE CHEESE PORTIONS	3 Days	Each			
	SOUP CROUTONS	2 Days	Each			
	WHITE ONION STRAWS	2 Days	1/6 Pan			
	WINGS, PORTION	3 Days	Each-5 Flats, 5 Drums per Portion			

MEAT ROOM

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	8oz SALMON	2 Days	Each			
	14oz PORTERHOUSE PORK CHOPS	3 Days	Each			
	8oz BONELESS PORK CHOPS	3 Days	Each			
	8oz COUNTRY FRIED PORK, PREP	3 Days	Each			
	8oz PORK FAJITA	24hrs +3 Days	4 oz Portions- 20# or 80 Pieces			
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	8oz MARINATED CHICKEN	24hrs +3 Days	20# or 40 Pieces			
	7oz CFS, PREP	3 Days	Each			
	6oz BACON WRAPPED FILET	3 Days	Each			
	9oz FILET MIGNON	3 Days	Each			
	8oz STEAK CHUNKS	3 Days	Each			
	8oz BEEF FAJITA	24hrs +3 Days	20# or 40 Pieces			
	8oz SIRLOIN	3 Days	Each			
	10oz SIRLOIN	3 Days	Each			
	14oz SIRLOIN	3 Days	Each			
	16oz KANSAS CITY STEAK	3 Days	Each			
	14oz RIBEYE	3 Days	Each			
	10oz CHOPPED SIRLOIN	3 Days	Each			
	14oz CHOPPED SIRLOIN	3 Days	Each			
	20oz PORTERHOUSE T-BONE	3 Days	Each			
	PRIME RIB	Daily	Each			

SUNDAY SPECIALS/HOLIDAY ITEMS

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr

DESSERTS

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	CARROT CAKE	3 Days	Each			
	CHOCOLATE CAKE	3 Days	Each			
	BROWNIES	3 Days	Each			
	CHEESECAKE	3 Days	Each			
	APPLE TART	3 Days	Each			

DISH PREP

911	Item	Life	Batch Yield	Prep Amount	Waste	Mgr
	BAKED POTATOES	2 Days	60 Ea/Case or 7- 1/2 Trays			
	SWEET POTATOES	2 Days	40-50 Ea/Case or 5- 1/2 Trays			

PULL THAW

911	Item	Thaw Time	Shelf Life	Pull Amount	Waste	Mgr
	CARROT CAKE	1 Day	3 Days to Use			
	CHOCOLATE CAKE	1 Day	3 Days to Use			
	CHEESECAKE	1 Day	3 Days to Use			
	APPLE TART	1 Day	3 Days to Use			
	TURKEY BURGERS	1 Day	3 Days to Use			
	VEGGIE BURGERS	1 Day	3 Days to Use			
	GUACAMOLE	1 Day	3 Days to Use			
	HAMBURGER BUNS	1 Day	3 Days to Use			
	TEXAS TOAST	1 Day	3 Days to Use			
	KIDS HAMBURGER BUNS	1 Day	3 Days to Use			
	POTATO SOUP	1 Day	3 Days to Use			
	PORK SHOULDER	2 Days	3 Days to Use			
	RIBS	2 Days	3 Days to Use			
	SHRIMP (21/25ct)	1 Day	3 Days to Use			
	SHRIMP (31/40ct)	1 Day	3 Days to Use			
	HADDOCK	1 Day	3 Days to Use			
	PIZZA CRUST	1 Day	3 Days to Use			

MISC

911	Item	Thaw Time	Shelf Life	Prep Amount	Waste	Mgr