BEEF COOKING SHEET - HACCP and Cost Controls

Roast Beef Pull Temperature: 138°F - 143°F Minimum Roast Beef Dwell Time: 30 Minutes

IMPORTANT NOTE: Arby's Roast Beef internal temperatures must be checked throughout the day and at closing.
138°F or higher: Insert thermometer and place into the holding oven (ensure original roast number is noted on the wrap).
130°F- 137°F: Heat in 200°F oven until beef reaches 138°F - 143°F, insert thermometer, note original roast number and place in the holding oven until needed. (Beef can only be heated once to re-establish roast temperature).
Below 130°F: Discard **Note:** Roast may be held on a slicer at 138°F (check temp every 30 minutes) or in a hot holding oven (holding oven set to maintain an internal temperature of 150°F)

Restaurant #		AM $/Roast	
Date		PM $/Roast	

M	T	W	TH	F	SA	SU

Reference:
16 oz = 1 lb
10 lb = 160 oz

COOKING CCP* — HOT HOLDING CCP*

Date & Code	Roast #	Raw Weight In Oz	Raw or Leftover Temp.	Time in Oven	Time Out Oven	Cook Time	*Pull Temp. CCP	Time in H.O.	Cooked Roast Weight Oz (Out of Bag)	Cooking / Holding Loss Oz	Shrink % ***	Time Out H.O. ** A	B / C	* Temp. Out of H.O. CCP A	B / C	CCPs Team by: (Initial) A	B / C	CCPs Mgmt. by: (Initial) A	B / C
L/O Beef				* Critical Control Point ** Minimum Dwell 30 MIN *** Complete Shrink % one time per day to check. Complete all Shrink % for Quality Assurance/Quality Incidence Reporting															
L/O Beef																			

Totals for QA Reporting — [ ] OZ Cook — Total OZ Cooked Roast out of Oven [ ] [ ] — Total OZ Cooking/Holding Loss [ ] **-** Expected Total OZ Cooking/Holding Loss **=** [ ] Identified Unexpected Loss

Cook 'n Hold Deviation Log

Time	Deviation Code	Explanation for Deviation	MGR Initials	Deviation Code Key
				1. Discarded product
				2. Reheated RB
				3. Fast Cooked RB
				4. RB Transferred In
				5. RB Transferred Out
				6. Other - Must Explain
				7. Faulty probe / Manifold
				8. No deviation today

Track shrinkage in the gray columns. Reference the OSM and this section for calculations and reporting.

Shrink Calculation
- Raw weight (oz) - Cooked weight (oz) = Loss (oz)
- Loss (oz) ÷ Raw weight (oz) x 100 = Shrink %

QA Reporting:
- All spaces on form must be complete.
- Anticipated loss during cooking 8 oz
- Anticipated loss during holding 1 oz per hour held.
- These totals will be considered for any loss reported to QA

BEEF COOKING SHEET - HACCP and Cost Controls

Arby's

Roast Beef Pull Temperature: 138°F - 143°F   Minimum Roast Beef Dwell Time: 30 Minutes

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M	T	W	TH	F	SA	SU

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COOKING CCP*   HOT HOLDING CCP*

Date & Code	Roast #	Raw Weight In Oz	Raw or Leftover Temp.	Time in Oven	Time Out Oven	Cook Time	*Pull Temp. CCP	Time in H.O.	Cooked Roast Weight Oz (Out of Bag)	Cooking / Holding Loss Oz	Shrink % ***	Time Out H.O. ** A	B / C	* Temp. Out of H.O. CCP A	B / C	CCPs Team by: (Initial) A	B / C	CCPs Mgmt. by: (Initial) A	B / C
L/O Beef				* Critical Control Point ** Minimum Dwell 30 MIN *** Complete Shrink % one time per day to check. Complete all Shrink % for Quality Assurance/Quality Incidence Reporting															
L/O Beef																			

Totals for QA Reporting — OZ Cook — Total OZ Cooked Roast out of Oven — Total OZ Cooking/Holding Loss **-** Expected Total OZ Cooking/Holding Loss **=** Identified Unexpected Loss

Cook 'n Hold Deviation Log

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