

XYZ Restaurant Standard Operations Procedures

2022 Edition

Steps to make French fries

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TEMPEST RISK MANAGEMENT

Standard Operating Procedure			
Company Name:	Company XYZ		
Version #	1	Revision Date	10/13/2021

Purpose

Making French fries is very important to our company. This procedure explains the steps to make French fries to keep our customers happy.

Applicable Roles

- Manager/Supervisor: Supervises all operations and quality controls
- Fry cook: Responsible for executing these steps

Applicable Regulations and codes

- Enter links to regulations and codes here

Equipment

- Freezer
- Fryer
- Fry prep area
- Warmer

Hazardous Materials

- Cooking oil
- Cleaning solvents

Reference and Association Documents

- Restaurant operations manual
- Hamburger prep SOP
- Chicken sandwich prep SOP
- Opening the restaurant
- Closing the restaurant
- Cleaning

Standard Operating Procedures

Detailed Process

Preparation

1. Wash hands and secure proper PPE as needed (aprons, gloves, mask, etc)
2. Preheat fryer to 350 degrees
3. Ensure preparation, cooking and warming areas are clean and ready for use. If there is any visible dirt, thoroughly clean the area prior to use.
4. Next step
 - a. Sub step 4a
 - b. Sub step 4b
 - i. Sub Sub step 4b.i

Cooking French fries

1. Secure a bag of frozen pre-cut French fries
 2. Cut bag open
 3. Dump French fries from the bag into the wire basket PRIOR to placing in the fryer
- NOTE: It is a good idea to always have no more than 2 baskets prepped and ready for the fryer.**
4. Place basket of frozen French fries in the fryer and set the timer
 5. When timer beeps, remove French fries and place basket in the drainer for 1 minute
 6. After fries have drained, dump them into the salting tray
 7. Salt fries immediately and use scoop to fill fry bags as ordered
 8. Place ready to serve fry bags in the staging/warming area and mark the order as “ready” on the ordering system.

Closing down

1. At the end of your shift, turn off the fryer
2. Thoroughly clean all areas with spray cleaner
3. Note the time and initial on the cleaning tracking sheet when completed.

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**Schedule Meeting**

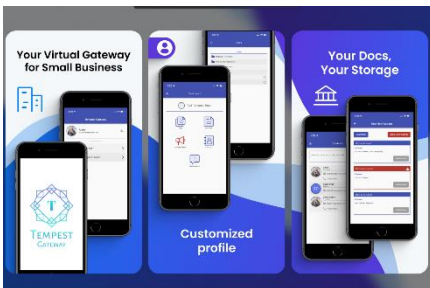
Pick a Date & Time



Tempest Gateway



The Tempest Gateway is a web and mobile app based Operations Platform including features such as:



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- Customizable company dashboard
- Interactive company directory
- One Price for All pricing model (no more paying per employee)
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Operations Manuals and SOP's

A Standard Operating Procedure (SOP) is used to capture and store a business workflow in writing and/or pictures and diagrams. Each SOP represents a separate function within the business. We can revise and refresh your existing SOP's or develop them from one of our many templates. Set up a meeting with us to discuss your needs.