

Meat Cutter Operations Manual Questions KEY

1. List the first two steps for proper meat delivery procedures. **Operations Manual > Meat Cutter > Delivery**

First, weigh boxes and compare to delivery invoice.

Then verify that label states: “USDA Select” or better for all top butts and “USDA Choice” or better for all other cuts of beef.

2. What is the Meat Cutter responsible for doing at the beginning of the shift? List all that apply. **Operations Manual > Meat Cutter > Opening Procedures**

- **Set up a towel bucket and spray bottle with multipurpose cleaner and clean towels.**
- **Set up a towel bucket and spray bottle with sanitizing solution and clean towels.**
- **Sharpen knives.**
- **Perform opening administrative procedures, as outlined in Meat Administration.**
- **Check that all equipment is clean, assembled properly, adjusted to correct settings, and in proper working order.**
- **Notify the Manager of any discrepancies in product or equipment.**

3. Why has Golden Corral adopted the policy of purchasing meat only from approved suppliers? **Operations Manual > Meat Cutter > Purchasing**

- **For consistent quality steaks**
- **To reduce the inspection time required**
- **To control meat cost through volume purchasing**

4. Upon arrival, frozen protein items must be stored in one of two areas, depending on the restaurant’s production needs. What are those two areas of the restaurant?

Ops Manual > Meat Cutter > Delivery, Storage and Thawing Procedures

The cooler and the freezer

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5. Bleach is only allowed to be used in the meat room. What are the approved uses in the meat room and what is the proper concentration? **Operations Manual > Meat Cutter Cleaning and Closing Procedures**

Bleach can be used in the meat room to remove stains from the cutting board tabletops in the concentration of 100 p.p.m.

6. When cutting a sirloin butt, what should you do with the meat if you have to leave the meat room for more than 5 minutes? **Operations Manual > Meat Cutter > Guidelines for Handling Sirloin**

Put all meat in the cooler.

7. What is the shelf life specification for fresh chicken? **Operations Manual > Meat Cutter > Fresh Chicken**

No more than 14 days from the processing date.

8. Where do we store the meat grinder parts? **Operations Manual > Meat Cutter > Ground Beef**

In the cooler

9. What color cutting board is used for chicken products? **Operations Manual > Meat Cutter > Opening Procedures > Preparing to Cut Meat and Running Procedures Yellow**

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10. What is the size of the grinding plate used to prepare ground beef? **Operations Manual > Meat Cutter > Ground Beef > Grinding Beef and Steak Trimmings**

3/16"

11. What class of animal does Golden Corral use when ordering beef and what is the fat limitation at its thickest point? **Operations Manual > Meat Cutter > Meat Specifications**

Steer and 1" – 1.5"

12. What is the maximum temperature the meat room should be? **Operations Manual > Meat Cutter > Opening Procedures > Preparing to Cut Meat**

50°F

13. When should a Meat Cutter wear a cut-resistant glove? **Operations Manual > Meat Cutter > Cut-Resistant Gloves**

When cutting meat with a knife or when cleaning the meat slicer