

## Meat Cutter Operations Manual Questions KEY

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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**