HISTORY OF MENU ITEMS

DATE 4/25/03

PLACE Hyatt Hotel
St. Louis, MO

MENU ITEM	SUPPLIER	DATE REC'D	PRE-PARED	ADVANCE PREPARED	LOCATION	STEPS IN PROCESS	TEMP OF	TIMES	EMPLOYEE(S) INVOLVED
Egg Rolls (Appetizer)	Independent Foods St. Louis, MO	4/20	yes		freezer	bake	5º-230ºF	1600-1730	R. Brown
Ravioli (Appetizer)	ITAL-AMER Foods St. Louis, MO	4/21	yes		freezer	deep fry	5º-300ºF	1700 - 1730	B. Black
Cheeses (Appetizer)	Fox Dairy St. Louis, MO	4/24	yes		cooler	slice	40ºF	1350 - 1450	C. White
Pate (Appetizer)	Joe's Butcher Shop E. St. Louis, IL (liver)	4/10		yes 4/10 Chef Welsh	freezer	thaw slice plate	5º-40ºF 40ºF 40ºF	?-1600 1600-1630 1630-1700	K. Green " " " "
Produce (Salad)	Lombardi's St. Louis, MO	4/24			cooler	wash plate cool	55ºF 75ºF 75º-40ºF	0730 0845-0945 0945-1730	B. Black & K. Green
Crown Potatoes	"	"			"	slice bake plate	75ºF 75º-225ºF 200ºF	0900-1030 1030-1200 1700-1730	R. Brown & A. Smith
Prime Rib	Joe's Butcher Shop E. St. Louis, IL	4/24			"	roast slice plate	36º-140ºF 135ºF 130ºF	1500-1800 1800-1830 1930-1900	Chef Welsh C. White Chef Welsh
Wine Chateau St. Juan 2001 2000 Marion Cabernet	Sonoma Valley CA "								

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DATE **PLACE**

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