

Handling Salsa for facos, tortas ETC.

- Salsa will be made daily
- Chile serrano
- tomato
- green tomatoes
- garlic
- vegetables will be stored in refrigerator.
- salt, garlic powder, and dry spices will be stored in DRY RACK SHELVES.
- when cooked the will be boiled on stove

Food handling procedures

Tacos: steak, chicken, chorizo
at pastor

will all be prepared fresh
meat will be bought local stores
tortilla will be pre packed purchase
from store.

meats will be cut and marinated
on prep tables.

when marinated they will be
in tubes and be put back in the
refrigerator

cilantro and onions will be
cut on the vegetable board

and will place salad prep table with
refrigerated base

• meats will be cut and marinated
in the mornings before opening
hours

• LEFTOVERS will not be USE

"TORTA" HANDLING

- Bread will be PURCHASE IN STORE
- Meats will be COOK on GRILLED
- Bread will be TOASTED ON GRILLED
- Meats will be CUT on PREP TABLES and be MARINATED be put inside CONTAINERS and REFRIGERATOR.
- Lettuce ^{vegetables} will be CUT in the MARININGS and be PLACE in prep/ REFRIGERATOR.
- Beans will be ~~from~~ FROM a CAN and will be WARM UP on STOVE

Food handling "Burritos"

- Meats will be purchased fresh from local stores
 - Flour tortilla will be purchased pre packed
 - Marinated meats will be prepared daily and stored in ~~boxes~~ ^{containers} and refrigerator
 - RICE will be made daily fresh
 - Cheese will be store bought and refrigerator
 - Sour cream will be store bought and refrigerator.
 - Lettuce will be cut on prep table and be stored prep/refrigerator.
- NO LEFT OVERS WILL BE USE

Break fast Burritos handling procedures

- EGGS will be purchase from local stores and will be use to order when customer orders.
- Flour tortilla be purchase from store pre packed
- Meats will be cut in the morning on preptables and when marinated will be place in containers and refrigerator.
- Meats will be cooked on grill EGGS too.

FOOD HANDLING" QUSADILLAS

- Meats will be purchase fresh from local stores
- Flour tortilla will be purchase pre packed
- Meats will be cut on prep table and be marinated and stored in containers refrigerator after to use when order.
- Lettuce will be cut in the mornings before opening and be put pre sandwiched refrigerator.
- No left overs will be use