

From: [Bri Malaspino](#)
To: [Sean Bowden](#)
Cc: [Trecia Johnson](#)
Subject: Re: Western Sizzlin Skillet Washing Process
Date: Saturday, February 15, 2014 3:10:47 PM

Hi Sean,

Thank you for taking the time to write this detailed description. I very much appreciate your time, as well as the time your staff gave us.

It was a pleasure to meet part of your team and work with them as they described/demonstrated their process.

Thanks again.

Bri Malaspino

Creative Manager // Lodge Cast Iron

On Feb 15, 2014, at 3:01 PM, "Sean Bowden" <seanbowden74@gmail.com> wrote:

> Ms. Bri Malaspino,

>

> This is the e-mail that you requested detailing our process for the use of Lodge Cast Iron Platters which we use for our "Sizzlin Platters". We keep our platters stacked on a stainless shelf behind our cooks grill. When a steak is nearing the end of its cooking, the cook sprays a platter with a generous coating of non-stick cooking spray "Pam" just on the food contact surface. The cook then places the platter on an induction cooktop surface set on the highest setting. When the platter is hot, they put the steak on the platter and put the platter on a wooden serving base. The server delivers the platter on the base and when the customer is done, the server places the cooled platter and base into a bustub. The person washing dishes collects the bustubs and separates the dishes. They spray off the platters and bases using a prerinse hose, they scrub with abrasive pad only if needed, rack them onto a standard rack, and then run the dishes through a conveyor dish machine with chemical sanitizer and drying agent. The platters and bases are allowed to drain of water after exiting the machine and then are carried back to the cooks line shelf where they are restacked for the next use.

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> We also use Melco Cleveland 44125 aluminum alloy plates on a black plastic base for serving steaks. The process for these plates and bases is identical to the platters except for one step. They are not sprayed with "Pam" or preheated by induction. They are just kept warm under a standard "Glo-Ray" Foodwarmer. The process for serving, cleaning and storing the plates is the same as the platters.

>

> I hope this helps. If you have any questions or need further clarification, don't hesitate to e-mail or call the steakhouse at 423-942-5777.

>

> Respectfully,

>

> Sean Bowden

>

> Manager

Western Sizzlin Skillet Washing Steps

1. Pre-Rinse / Spray
2. Scrub As needed
3. Low Temperature Dishwasher
4. Air Dry
5. Re-oil