

WEEKLY DIGEST - SEPTEMBER 11, 2020

WEEK 1 Managing Risk: 30 Years of Food Safety
Personal Hygiene

**Employee of the Week:
Meet "Holly"**

Having great personal hygiene is essential in keeping your guests, your restaurant, and yourself healthy. "Holly" was recently nominated for the Employee of the Week. Here's how you can get nominated too.



Tips from "Holly"

-  **Wash Your Hands**
The perfect hand-washing equation: Warm Water + Soap + 20 Seconds of Scrubbing = Clean Hands
-  **Don't Touch Food with Bare Hands**
To prevent cross-contamination, wear gloves or use spatulas, tongs, or other utensils when handling food.
-  **Keep Uniform Clean**
Aprons, uniforms, and hats should be spotless to prevent cross-contamination.
-  **Wear Appropriate Accessories**
Stay away from bracelets, rings, long and false nails, and long hair or beards that aren't covered with a hat or other restraint.
-  **Stay Home**
No need to fake it. If you're vomiting, have diarrhea, or a sore throat with fever, take a sick day.

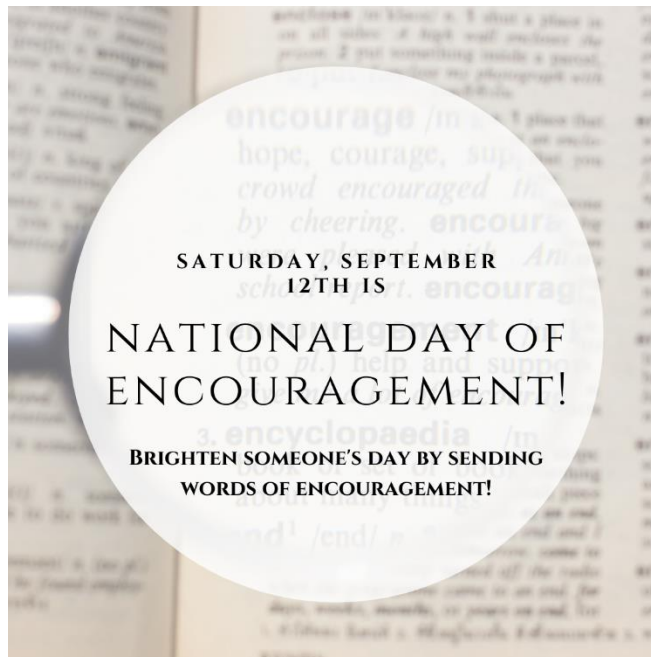
RULES of the GAME for Food Safety

<p>Keep it clean</p> <p>Before you cut or handle food, wash your hands, food prep tools and surfaces.</p> 	<p>Cook to the right temperature</p> <p>Use a food thermometer to check that foods are cooked to the right temperature: 165°F for chicken and 160°F for ground beef.</p> 
<p>Watch the clock</p> <p>Throw out perishable food that has been sitting at room temperature for more than two hours, one hour if it's 90°F or warmer.</p> 	<p>Serve at the right temperature</p> <p>Keep hot foods at 140°F or warmer, and cold foods at 40°F or colder.</p> 



WE WILL ALWAYS
REMEMBER

SEPTEMBER 11, 2001



Steam Table Pans

Features & Benefits



- Economical, recyclable material is sanitary
- Single-use aluminum pans combine strength, durability, and economy for hot / cold food presentation
- Single-use aluminum pans save time and labor for preparation, heating, refrigerating, shipping, and serving in same pan.
- Smooth finish and edges provide safe and sanitary handling ability
- Full Steam Table Pans in standard weight ensures rigidity in performance for various food types

Deep Half Size Steam Table Foil Pan - Item #34980000
Deep Full Size Steam Table Foil Pan - Item #34981700
Medium Full Size Steam Table Foil Pan - Item #34981800



Restaurant's Pride® Pan Sprays deliver uniform release, so foods don't stick and don't fall apart, giving you more servable portions and easy equipment clean-up.

Features & Benefits

- No refrigeration necessary
- Portion Control = lower cost per oz.
- No Waste Spray
- Maximum release of foods
- Less gummy build-up prolongs life of cooking equipment
- Maximum release makes clean-up of utensils and cooking surfaces quick & easy
- Free of trans fat and gluten
- Cans are made from 25% recyclable steel
- Certified Kosher Pareve



Food Release Aerosol Spray - Item #11063140
Pan Coating Aerosol Spray - Item #11063440

FEATURED ACCOUNTS!



Braehead Farm
1130 Tyler Street
Fredericksburg, VA



C & C Frozen Treats
409 East Main Street
Front Royal, VA 22630



Greg's Restaurant
2975 Northwestern Pike
Capon Bridge, WV 26711