

Operational Efficiency

Doing more with less, simple solutions for enhancing your foodservice program

By: Greg Smith





Hand Sanitation



Sanitation Reminder





SAFE FOOD HANDLING

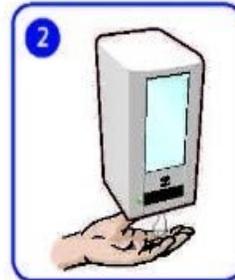
Food borne illness is thought to take the lives of up to 10,000 Americans each year, with as many as another 84,000,000 victims of illnesses associate with food.

How to Wash your hands

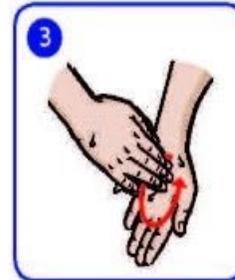
Process...



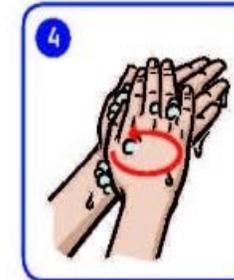
Wet hands with water.



Apply enough soap to cover all hand surfaces.



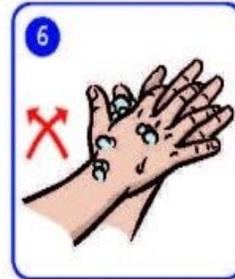
Rotational rubbing, backwards and forwards with clasped fingers of right hand in left palm and vice versa.



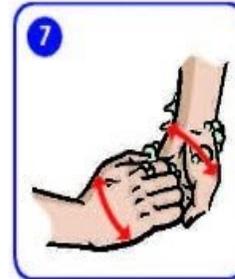
Rub hands palm to palm.



Right palm over left dorsum with interlaced fingers and vice versa.



Palm to palm with fingers interlaced.



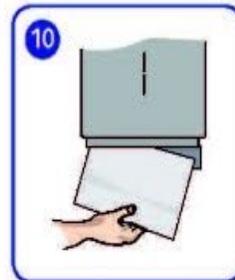
Backs of fingers to opposing palms with fingers interlocked;



Rotational rubbing of left thumb clasped in right palm and vice versa;



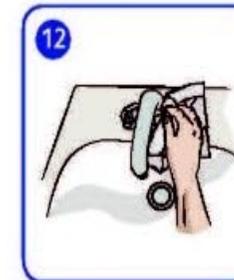
Rinse hands with water.



Dry hands thoroughly with a single use towel.



Your hands are now safe.



Use towel to turn off faucet.

Organizational Efficiencies

& Safe Food Handling Basics

By: Greg Smith





GENERAL HANDLING PRACTICES

- ▶ Sanitize work area before and after
- ▶ Use gloved hands with RTE Foods
- ▶ Avoid cross-contamination
- ▶ Wash all fruits and vegetables before processing
- ▶ Check all products for contamination
 - Breaks in packaging
 - Signs of tampering
 - Packaging and expiration dates

NON-PERISHABLE GOODS

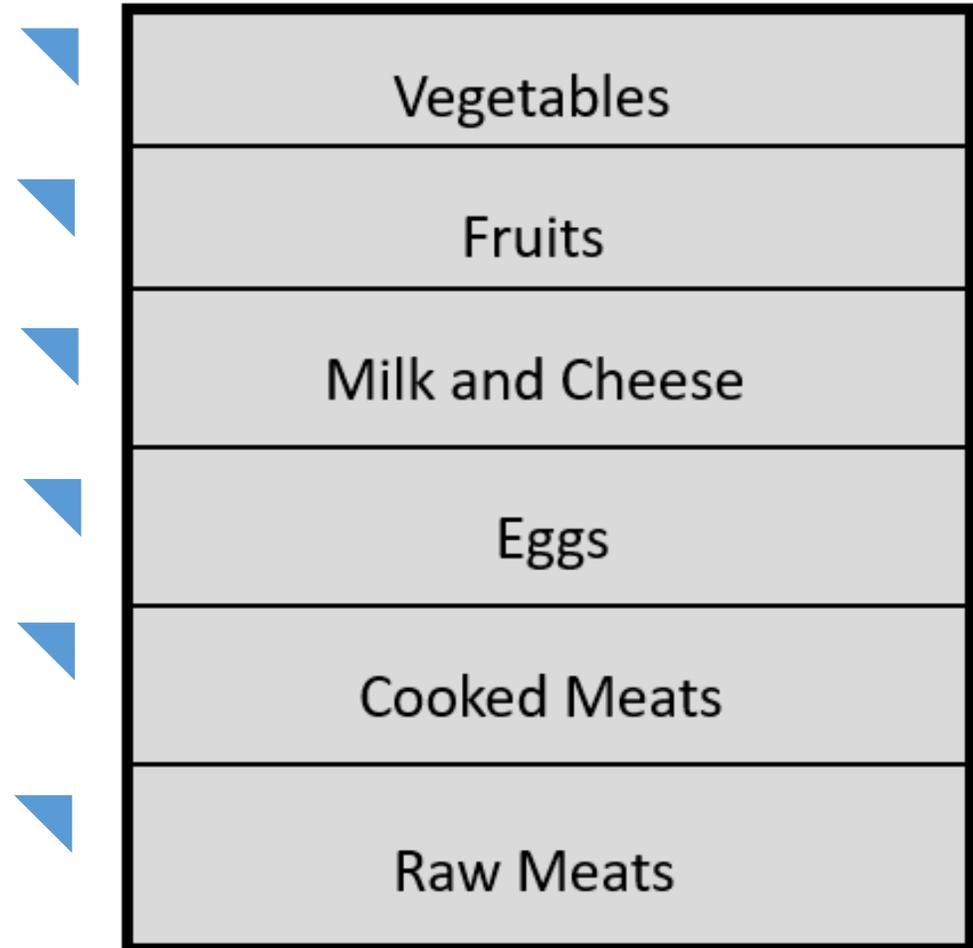
Items that do not require refrigeration

Storage areas should be:

- Very clean and well organized
- Elevated off ground by 6 inches
- Secured to avoid pilferage
- 18" clearance from ceilings and sprinkler
- Par-stocks established when appropriate
- FIFO rotation
- Dating procedures in place
- Shelf liners on all bottom shelving



SAMPLE ORGANIZATION REFRIGERATOR UNIT



SAFE FOOD HANDLING ASSESSMENT

Go Take A Tour Of Your Facility

- Frequent & proper hand washing?
- Temperature logs: hot & cold holding?
- Labels & dates: all food items not in original containers?
- FIFO: are items properly rotated?
- Proper walk-in set up: items on proper shelves.
- Damaged containers: dents, tears
- Record: are the logs etc. Being retained for review?
- Glove use: are gloves being used and changed?
- Are there any opportunities for cross contamination observed?



Interactive Exercise

Take 5 Minutes To Assess Your Operation

- What Are The Main Areas Neglected When Things Are Not Going Right?
- How Do You Compensate When This Happens?



The Importance Of Batch Cooking



- It starts with a good plan and proper prep = Mise en Place: "Everything In Its Place"
- Minimize the loss of flavor, nutrients, color & texture
- Small batches keeps food fresh and consistent
- Controls costs and waste
- Eliminates unneeded labor



Don't Overlook Dishroom Planning

- Everything has an assigned home
- Start your day setting up and laying out your mapped soil table
- A proper drying rack helps to minimize water build up and is easy for restocking purposes
- 3 Comp sinks should always be set up
- Do you have plans around wash & return items that should never be left in dish
- Constantly redeploy staff throughout the day to support the dish and cleaning needs so everyone has an easy end of the day
- Who is owning your PPM Quat Tracking?



Redeployment & Delegation



- Streamlines the workload for quick results
- Utilizes the team strengths to enhance performance
- Increases team morale
- Cross Training helps to round out the team's skill set and development
- Frees up time for additional tasks and planning

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ARMOR
C549-ASDS-L



TABLETOP WELL, 7 QT,
ROUND
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2 SHELF HOT GRAB AND
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winco ONE SOURCE

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VICTORY

WARMING CABINET,
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12X2 RECTANGLE, 4X1/3
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Contact Zink

THANK YOU



Greg Smith
Regional Account Manager
C 847.754.6444
gsmith@zinkfsg.com

