NO SMOKING IN TRAILERS

Important
Food Safety
Information

Sausage Trailer
Job Descriptions

Venedocia

Rev 08/2015

Wash Hands Often

Use Hot Water & Soap

All workers need to keep hands washed and clean. Wear gloves when handling food.

Handle the food that we are serving the way that you would want someone to handle food that you would be served.

Money is dirty and has touched hundreds of hands before it is handed to the cashier.

Do not touch money and then touch food without washing hands and putting on gloves.

Raw meat must never be stored on cooler shelf above raw vegetables and eggs - per VWCO Health Department regulations.

Cashier:

- Take orders
- Enter into cash register
- Take money, Make change
- Make coffee
- Get bottled drinks & coffee
- Downtime: Restock supplies

Counter:

- Assemble sandwiches wearing gloves
- Make coffee
- Get bottled drinks & coffee
- Restock bottled drinks & coffee supplies as needed

Grill:

- Must be pre-trained on proper sausage grilling
- Grill sausage and eggs
- Assemble sandwiches as needed
- Keep grease pans emptied

Prep:

- Gloves must be worn!
- Shape raw sausage into 5.3oz balls
- Tomatoes: Remove stems, Slice thinly, then in half
- Onions: Remove skins/stems, Slice thinly, then in half
- Hands & utensils must be washed w/soap between handling raw meat, raw vegetables, & eggs
- Raw meat, raw vegetables, & eggs must <u>never</u> have contact w/each other per VW Health Dept regulations

Floater:

- Keep condiments filled, Clean up condiment area
- Keep napkin holders filled
- Restock cooler with bottled drinks
- **If tables & tent set up:**
- Clear/Wipe tables, Pick up trash, Straighten chairs
- Keep area clean for our customers to use
- Help @ counter/grill/prep as needed, after other duties
- CONDIMENTS ARE #1 PRIORITY