

# NO SMOKING IN TRAILERS



Important  
Food Safety  
Information

Sausage Trailer  
Job Descriptions

Venedocia



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## Wash Hands Often Use Hot Water & Soap

**WASH HANDS:** All workers need to keep hands washed and clean. Wear gloves when handling food.

**MONEY HANDLING:** Money is dirty and has touched hundreds of hands before it is handed to the cashier. If you are handling money, do so with bare hands. Wash hands and put on gloves before handling food.

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

**GENERAL FOOD HANDLING:** Handle the food that we are serving the way that you would want someone to handle food that you would be served.

### **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!
- CUTTING BOARD USE: **RED: MEAT** **GREEN: VEGETABLES**
- 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 NEVER 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**