

Kitchen Security

Strengths

Back of the house:

- Cameras
- Sprinklers
- “Do Not Enter” temperature danger zone signs
- Fridge temperatures recorded (directions given to do so, but not on all fridges)
- Temperature readings on fridges
- Proper hand-washing signs at the sinks
- Internal cooking temperature sign
- Glove wearing sign (English & Spanish)

Front of the House

- Sneeze guards
- Cups are upside down
- Cleaning hood on a regular basis (where frying is done)
- Most employees are carrying a thermometer
- Silverware has handles up

Weaknesses

- Pallets are unattended – tripping hazard
- Space is very limited for food preparation – constantly running into other workers
- Marinated chicken in the fridge was uncovered
- Slow to put away cold products – need more hands and have less time sitting out
- Side entry door – rolling carts are blocking walking on both sides. Could become a fire hazard
- Not all pre-prepped food is covered. All foods should be covered if not being used at that particular time