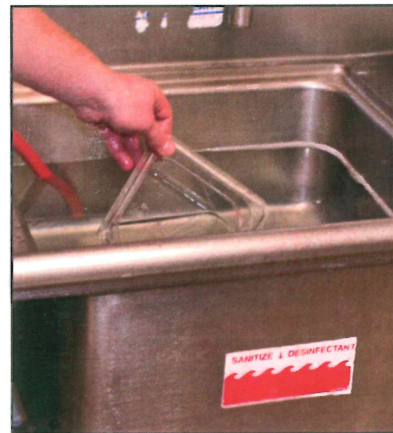
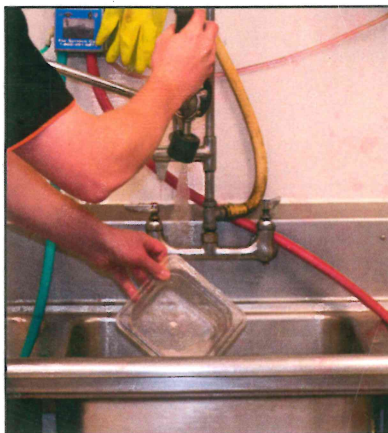


CAESARS **A**DVANCED **R**ATING **D**EVELOPMENT **S**YSTEM

Station Introduction: 30 Minutes



Dishwashing

Station Overview

Keeping dishes clean and sanitized throughout the day helps to protect our customers from potentially hazardous microorganisms. Our “clean as you go” philosophy is how we keep things clean and safe. A very important area to maintain is the dishes. The three compartment sink should be filled first thing in the morning and dishes should be cleaned on a continuous basis. A clean restaurant with sanitary procedures is a must at Little Caesars®.

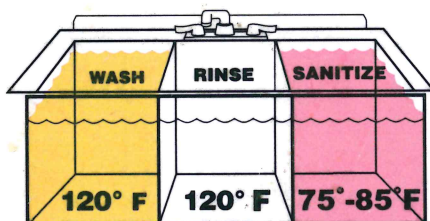
Key Responsibilities

- Ensure all dishes are washed, rinsed and sanitized properly.
- Manage time properly by keeping up on dishwashing.
- Maintain effective wash, rinse and sanitize water by changing the water when necessary.

Job helpers are additional quick reference tools for each station.

Dishwashing

CARD 2: Wash, Rinse and Sanitize



Sink Setup

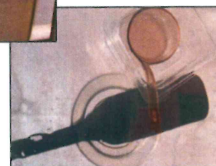
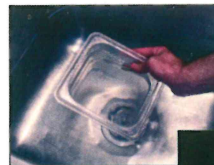
- Proper set-up for a three compartment sink.
- Check with manager for proper fill level.

Prior to Washing Dishes

- All containers need to be scraped out before being brought to the dish station. This procedure can also help to lower food cost.
- All dough trays should be scraped at the sheetout station to remove extra dough.
- Making sure that food does not build up on dishes will help us save time and get dishes cleaner.

Wash at 120° to 140° F in clean, soapy water.

- Use correct portion from soap dispenser system.
- Remove all visible food, debris and grease.
- Clean all dishes using a soft cloth and scouring pad. (Do not use scouring pad or other abrasive materials on pizza pans. Doing so can destroy the finish and cause pizzas to stick and bake improperly.)



Rinse at 120° to 140° F in clean water.

- Place clean dishes in rinse sink and completely immerse to remove any soap suds.
- Per Food Safety Standards, a spray hose at the middle sink may be used to rinse. The spray hose never takes the place of washing and sanitizing.
- Due to the size of dough trays and full size containers, each half will need to be submerged and then flipped to repeat the wash and rinse process.

Sanitize at 75° to 85° F

- Our sanitizer will not function at temperatures exceeding 85° F.
- Complete the process by sanitizing all dishes.
- Have the manager show you how to use a test strip to check for accurate sanitizer levels. (Refer to Test Strip Procedures below.)
- All dishes should be soaked in sanitizer for a minimum of 1 minute.
- Dough trays and full size containers should be submerged half way in sanitizer for the 1 minute minimum before being flipped to repeat the sanitizing process on the other half.

Test Strip Procedures

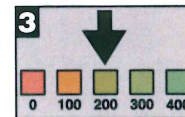
1. Obtain a sample of 75° - 85° F fresh sanitizer solution.



2. Dip a strip of test paper in the sample. Hold the test paper in the sanitizing solution for 10 sec. Do not shake or swirl. Compare colors immediately.



3. Compare test paper to color chart. 200 ppm is the correct concentration.



Dishwashing

CARD 3: Odds 'n' Ends

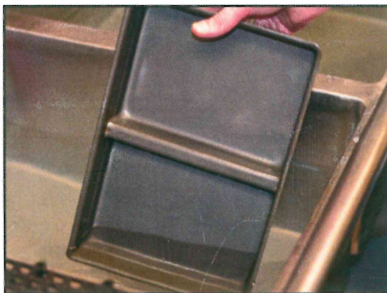


Air Dry

- Allow dishes to air dry on drain board. Never use a towel.
- Stack dishes on a clean rack to air dry completely.
- Make sure dishes are completely dry before stacking and storing.

Special Handling For Pans

- Deep dish, ICB, pan covers and Baby Pans are cleaned after every use. Never use scouring pads, only a soft cloth.
- Crazy Bread® pans must be washed, rinsed and sanitized daily.
- Using a clean, dry paper towel wipe round pans inside and out after each use to eliminate any remaining food particles.
- All round pans must be thoroughly wiped inside and out before storing upside down.
- Round pans must be washed, rinsed and sanitized once a week. Local Health Departments may request this to be done more frequently.



Good To Know

- The Dishwashing Station needs to have a clock with a second hand so that you can time the sanitizer. Remember, dishes have to be in contact with the sanitizer for a minimum of 1 minute.
- Cleaning is removing all visible food, debris, grease and dirt.
- Sanitizing is reducing microorganisms (e.g. bacteria and viruses) to a safe level.
- The Dishwashing Station needs to have a trash can so that you can scrape food and debris off the dishes before washing.
- Sanitizer test strips must be on hand to check the concentration of the sanitizer solution.
- We use a quat sanitizer and this sanitizer is most effective at 75° to 85°.
- The correct concentration of sanitizer is 200 ppm. This concentration is checked with a test strip. Your manager will show you how to use the test strip.
- The three compartment sink needs to be set up whenever the store is open.
- Water temperature must be checked on a regular basis.
- Change the wash and rinse water whenever it becomes dirty or falls below 120°. Change the sanitizer water whenever the sanitizer becomes ineffective, 100 PPM or less.
- All food contact surfaces must be **cleaned** and **sanitized**.
- The dish station needs a minimum of 3 working drain stoppers.
- The sink should be cleaned and sanitized before we set it up for the day and again at closing. Make sure to clean under the sink and all splash areas at closing.
- Whenever possible, wash like items together; Deep Dish pans with Deep Dish pans, dough trays with dough trays.
- Make sure the safety mat is cleaned nightly.
- Utensils used for prepping and serving food should be washed rinsed and sanitized a minimum of every 4 hours after continuous use.



SAFETY

- All stores should have a non-skid mat in front of the dish station. This mat is designed to help reduce slip and falls and must be in place whenever the Dish Station is set up. This mat is cleaned nightly.
- Never place a knife into the three compartment sink and leave it unattended. The person that uses the knife should wash it immediately and store it properly.
- Minors may not clean any of the parts from the VCM, sheeter or dough rounder.

CLEANING & SANITATION SCHEDULE



KEY

After Use
Every 4 Hours
Daily
Weekly
Monthly

All items listed below are to be washed, rinsed & sanitized as needed & the times designated below.

FREQUENCY

SMALLWARES	After Use	Every 4 Hours	Daily	Weekly	Monthly
Deep Dish Pan Covers	✓				
Pizza Cutter		✓			
Cheese Cups		✓			
Topping Cups		✓			
Make Rings		✓			
Spatulas		✓			
Tongs		✓			
Crazy Bread® Spread Brush		✓			
Sauce Ladle		✓			
Dough Docker		✓			
Parmesan Shaker		✓			
Pan at Crazy Bread® Station			✓		
Italian Seasoning Shaker			✓		
Cornmeal Shaker			✓		
Retarder Plastic Containers			✓		
Dough Scraper			✓		
Liquid Measuring Cups			✓		
Whisk			✓		
Cornmeal & Flour Buckets				✓	
EQUIPMENT	After Use	Every 4 Hours	Daily	Weekly	Monthly
Prep Tables	✓				
VCM			✓		
Auto Saucer			✓		
Sheeter			✓		
Retarder			✓		
Scales			✓		
Cres Cor			✓		
Ready Racks			✓		
Hand Sinks			✓		
Oven & Oven Filters				✓	
Walk-in Refrigerator					✓
Freezer					✓
Dough Racks					✓
Storage Shelving Units					✓
GENERAL	After Use	Every 4 Hours	Daily	Weekly	Monthly
Kitchen Area Floors			✓		
3 or 4 Compartment Sink (dish area)			✓		
Employee Restroom			✓		
Garbage Cans				✓	
Walls					✓
FRONT OF THE HOUSE	After Use	Every 4 Hours	Daily	Weekly	Monthly
Soda Pop Coolers			✓		
Salad Cooler			✓		
Registers			✓		
Crazy Bread® Merchandiser			✓		
Lobby Floor			✓		
Windows			✓		
PANS	After Use	Every 4 Hours	Daily	Weekly	Monthly
Deep Dish Pans	✓				
Crazy Bread® Pans			✓		
Round Pizza Pans				✓	

Dishwashing Demonstrate and Explain

Pre-test with Manager or Station Trainer

Have trainee demonstrate and explain the following procedures:

1. Demonstrate how to properly set the sinks up for the day's business.
2. Demonstrate how to pre-scrape dishes to get them ready to be washed.
3. Demonstrate the proper technique for washing dishes in the three compartment sink.
4. Explain how long the dishes have to stay in the sanitizer water and why.
5. Demonstrate how to properly dry dishes.
6. Explain why we always use a floor mat at this station.
7. Demonstrate how to use a test strip to check the concentration of the sanitizer.
8. Explain how often you need to change the water at the Dishwashing Station. Why do we change it that often?
9. Demonstrate and explain the procedures for cleaning and shutting down the dishwashing station.
10. At a minimum, how often do we wash, rinse and sanitize utensils that are used for prepping and serving food?

Four Step Method of Training

1. Explain the task in detail.
2. Demonstrate and explain the task in detail.
3. Have employee demonstrate and explain task.
4. Provide positive feedback.

Final Certification by Supervisor

1. What is the temperature for each sink at the three compartment Dishwashing Station?
Wash _____ Rinse _____ Sanitize _____
2. Why is the sanitizer water a different temperature than the other compartments?
3. We use a _____ sanitizer.
4. Dishes need to be in contact with the sanitizer for a minimum of _____.
5. When does the Dishwashing Station need to be set up?
6. How often is the water changed for each sink at the three compartment Dishwashing Station?
7. Sanitizer strips should show _____ ppm for the correct concentration.
8. All food contact surfaces need to be _____.
9. How often are round pans washed, rinsed and sanitized?
10. Why do we never use anything abrasive on our pizza pans?
11. How often are deep dish pans and covers washed?
12. To prevent a back log of work, dishes should be kept _____.
13. What is the approved way to dry dishes?
_____ them.
14. List four things that every dish station should have:
_____, _____,
_____, _____.
15. How often should Crazy Bread® pans be washed, rinsed and sanitized?



**Always work on quality first and speed second.
Speed will come with practice.**

Dishwashing Demonstrate & Explain Answers

Pre-test Answers

1. Employee should demonstrate knowledge of wash, rinse and sanitize. Employee needs to set up first sink at 120° F with soapy water, second sink at 120° F with clear rinse water and the third sink at 75° - 85° F with proper sanitation concentration. **(CARD 1)**
2. Employee should demonstrate removing all food residue and scraping into trash can. **(CARD 1)**
3. Employee should properly wash the dish, rinse accordingly and place in sanitizer for a minimum of one (1) minute. **(CARD 1)**
4. One (1) minute minimum for the sanitizer to be effective. **(CARD 1)**
5. Employee should let the dishes air dry. **(CARD 1)**
6. To prevent slip and falls. **(CARD 2)**
7. Employee will demonstrate sanitizer procedures. **(CARD 2)**
8. Any time it falls below the required temperature (120° F) or becomes dirty. We change the water that often so that our detergents and sanitizer are effective. **(CARD 2)**
9. Employee should clean and sanitize all sinks and splash areas. Employee will roll up safety mat to soak overnight. Employee will clean under sink and then mop the entire area. **(CARD 2)**
10. Every 4 hours. **(CARD 2)**



**Congratulations! With a score of 100%, you are
CARDS certified at this station.**

Final Certification Answers

1. - Wash 120° F - 140° F
- Rinse 120° F - 140° F
- Sanitizer 75° F - 85° F
2. The sanitizer is a chemical and works best at 75° F - 85° F. If hotter than 85° F, it will not be as effective.
3. Quat.
4. One (1) minute.
5. When the store opens.
6. Wash and rinse: whenever it falls below 120° F or becomes dirty
Sanitize: whenever the water becomes dirty, falls below 75° F or tests below 100 ppm sanitizer concentration.
7. 200 ppm.
8. Cleaned and sanitized.
9. Once a week.
10. It will destroy the finish causing the pizzas to stick and bake improperly.
11. After every use.
12. Caught up.
13. Air dry.
14. A minimum of three drain stoppers, a clock with a minute hand, a trash can to scrape debris into, test strips for testing the sanitizer concentration, clean soft cloths, green scrubby pads, an area to let the dishes air dry, a safety mat, a thermometer to check the water temp (Employee should list any four).
15. Once every day.