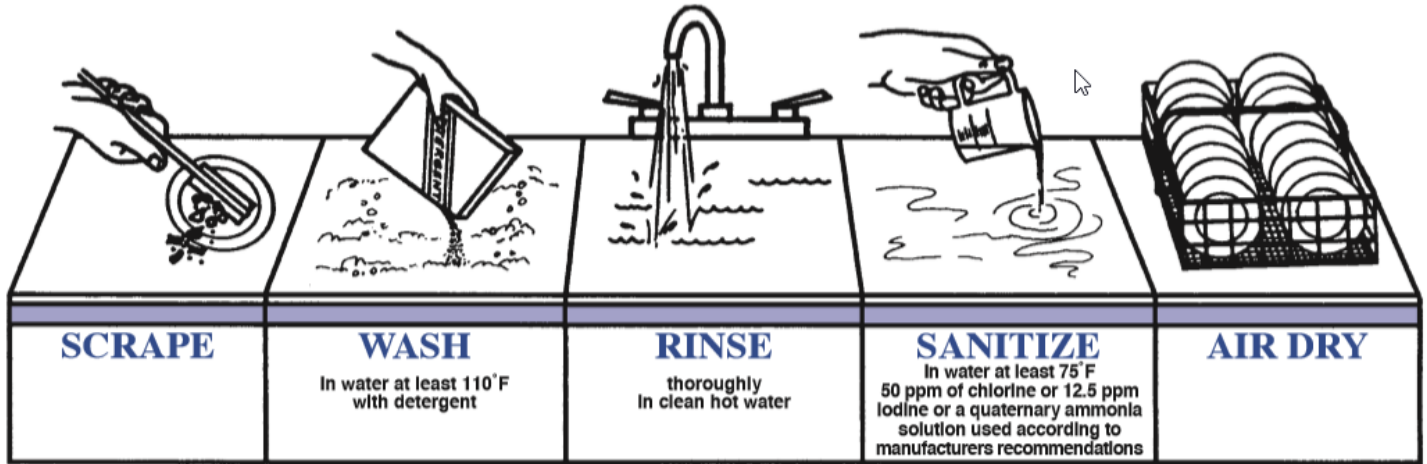




Warewashing Policy

Why is this important? Proper warewashing is particularly important to avoid transmitting foodborne pathogens. Proper warewashing requires 5 steps and the sign below is posted over the kitchen sink.



Change water often. Utensils cannot be sanitized unless they are properly cleaned.

Who does this apply to	All food employees are responsible for ensuring employees properly clean dishes and utensils while working at Central Pop! LLC.
When will this be performed	Ensuring employees properly clean, sanitize and dry is required throughout the day.
Where does this take place	All employees are required to follow the procedures set forth in this policy. All warewashing is done in the kitchen and may be before, during or after Central Pop's hours of operation.
How is this completed	Dishes are to be washed at the designated dish washing sink in the kitchen. In the first compartment, you must scrape off all debris from the utensils and equipment. Next, you must put the item into the wash compartment. The water must be at least 110 degrees F and must have detergent. In the third compartment, you must rinse the item thoroughly in clean hot water. The fourth compartment is designated for the sanitize process. Water must be at least 75 degrees, 50 ppm of chlorine or 12.5 ppm of iodine or quaternary ammonia solution used according to manufacturers recommendations. In the last compartment, items must be set to air dry. For the popcorn tubs, you will put them on the rack in the kitchen with the open part face down.
Corrective Action	If management observes that an employee has not followed the established procedures, the employee will be required to complete the tasks as outlined under supervision. Failure to follow the policies set at Central Pop! LLC may result in disciplinary action up to and including termination.
Monitoring Steps	Managers and team leads will observe all employees throughout the day to identify if staff have properly followed warewashing procedures. Shift leads and managers will observe staff to ensure that all 5 steps are completed when cleaning up the kitchen. It is also the responsibility of the shift lead and/or manager to ensure sanitation solutions and detergent are easily identified and available for employees.



Training of Staff	All employees are required to read these warewashing procedures when they are hired. The manager demonstrates the procedures for all employees and refresher training is provided daily/weekly during all meetings or as they seem appropriate to the situation.
Verification Policy	Managers will observe all employees throughout the day to identify if staff have followed warewashing procedures. The sink will be checked daily to ensure it is working properly and sufficiently stocked with detergent and sanitation solution. The manager will check to ensure stations are sufficiently stocked and conveniently located. If infractions of this warewashing policy are repeated, modification to the training protocol or monitoring steps will be made based on the observations and this policy will be updated accordingly. If employee refuses to follow policies after training, disciplinary actions up to including termination will be implemented.

I agree to follow the regulations in the Warewashing Policy as outlined above and according to the Maricopa County Health department.

Employee Name

Date

Employee Signature