

Sanitation Tips



Shift Checklist

(beginning and end of shift)

- Make sure the pizza area is clean and sanitized, including prep areas, counters, floors, and all pizza equipment.
- Make sure the kit is cleaned, rotated, and stocked full. The cheese container should be stocked with two days supply.
- Check the temperature and settings on refrigerators, freezers, warmers, and ovens.
- Check that freezers are supplied with pizzas and extra toppings.
- Check that order pads and poly gloves are available.
- Check that an adequate supply of pizza boxes are prepared.
- Check that trash is emptied.

Down time during shift:

Time to restock and bring area back to beginning shift conditions.

Pizza and Topping Care

- Pizzas should be kept frozen until ready to be topped and placed into oven, to ensure taste and consistency. When the pizzas start to thaw, yeast activates, and the pizzas will not rise properly.
- Pepperoni, sausage, beef and bacon require very little attention, as long as you keep the container clean and rotate the product.
- Onions and green peppers should be purchased fresh as needed. Peppers should be bright green, and their skin firm without wrinkles. White onions should be used, with the cores and peelings removed. Wash thoroughly before chopping. Never use frozen or dehydrated onions or peppers!
- Black olives and mushrooms must be drained for the kit, and placed in a gallon container. Clean the tops of the cans with a clean towel and sanitized water before opening. Label and date the gallon container.
- Banana peppers and jalapeños must be drained for the kit. Refrigerate the remaining product in the original container in the original juice.
- Cheese is the most expensive topping, and must be given ample time to thaw. Keep two days supply of thawed and fluffed cheese in your cooler at all times. Never use frozen cheese!

All pizzas and toppings need to be rotated properly. Always put older product on top—never put new product on top of old product.

Arrangement of Toppings

2-Row Layout: 60" or 48" prep tables

Jalapeños	Onions	Green Peppers	Beef	Bacon	Sausage
Banana Peppers	Black Olives	Mushrooms	Just Rite Spice™	Pepperoni	Pepperoni

3-Row Layout: topping kit

Jalapeños	Green Peppers	Beef	Pepperoni
Banana Peppers	Onions	Bacon	Pepperoni
Black Olives	Mushrooms	Just Rite Spice™	Sausage

3-Row Layout: 27" prep table

Jalapeños	Green Peppers	Beef
Banana Peppers	Onions	Bacon
Black Olives	Sausage	Pepperoni

Note: When Just Rite Spice™ is not included in the topping layout, keep refrigerated at all times except when in use.

Temperatures

- Prep table or kit: 41°F or lower
 - Under-counter refrigerator: 41°F or lower
 - Under-counter freezer: Below 0°F
 - Large freezer: Below 0°F
 - Oven: Baking time and temperatures are listed on oven.
 - Warmer: Temperature instructions are listed in warmer booklet. *(Humidified & Non-humidified)*
- Note: For ovens and warmers, allow 20 minutes for them to pre-heat.

Health Department Requirements

- Kit or prep table toppings to be at 34–38°F.
- Pizzas in warmer to be at 140°F. (Our warmers will hold the original pizzas at this temperature for one hour, and the thin crust pizza for 30 minutes.)
- Keep boxes and other items 6 inches off of the floor. Keep toxic materials on bottom shelves, away from food items.

Personal Hygiene

- Wash your hands.
- Wear poly gloves for food only (do NOT handle money).
- Use hair restraints.

Cleanliness/Sanitation

Hunt Brothers® customers are expected to maintain the highest level of cleanliness and sanitation, as well as adhere to state and local regulations. Keep your work area clean by adopting a "clean as you go" mentality. A clean and organized work area keeps everything looking fresh and will make you more productive. Prep areas, easy chopper, pizza cutters, spatulas, and the crumb trays on ovens should be cleaned and sanitized daily. The use of sanitizer is required by state and local health departments, and can be purchased through janitorial or restaurant suppliers.