

LOCATION OF WORK:	WRITTEN BY:	APPROVED BY:	DATE :	LAST REVISION:
All Schools	L. Carriere	School Principal	Nov 6, 2017	Aug 30, 2018

HAZARDS PRESENT	ADDITIONAL REQUIREMENTS
<ul style="list-style-type: none"> • Electrical shock • Cuts • Burn –hot grill • Fire • Pinch points • Awkward positions 	<ul style="list-style-type: none"> • Equipment orientation. • Wear appropriate footwear. Shoes must be fully enclosed, no open toes. E.g. sandals • Aprons must be worn. • WHMIS training • Long and loose hair must be tied back. • Paper towels and sanitizing solution – Food Services 2000 Sanitizer (200ppm)

SAFE WORK PROCEDURE

PROCEDURE:

1. Plug the roller grill into the outlet.
2. Turn the unit on. The rollers will turn on automatically. Ensure they are all turning.
3. Turn the temperature knobs to the desired temperature setting for cooking. Preheat the unit for 5-10 minutes and allow the grill to heat up. The indicator lights will turn off when the unit has reached its temperature setting. Heat settings are as follows:
 - Off Heating Elements are off
 - Low Min Power/Standby
 - 2 35% power
 - 3 50% power
 - 4 70% power
 - High 100% full power
4. Wash hands and dry with paper towels.
5. Lightly grease the rollers before each use.
6. Open the hotdog package. Using tongs, place hot dogs on the grill and cook until they achieve a minimum internal temperature of 74°C. Once cooked, hot dogs can be served immediately or remain on the grill (at hot hold temperature) for up to 2 hours at 60°C.
7. The rollers are divided into two separately controlled heat sections. The rear rollers can have temperatures reduced to hot hold while front rollers can remain at higher temperatures for cooking or vice versa.
8. Cooking times may vary depending on the temperature of the wieners being cooked. Cooking from frozen will take a minimum of 40 minutes.
9. Rollers are hot, use tongs to remove wieners from the grill into buns and wrap. Do not use fingers/hands to handle food. Gloves or utensils must be used when handling/serving food.
10. When lunch rush is over, turn the unit off and unplug when not in use or prior to cleaning.
11. Allow grill to cool until just warm before cleaning.
12. Follow the grill cleaning procedure after every shift.

CLEANING/SANITIZING PROCEDURE:

1. Wash your hands. Use regular soap and wash as per hand washing procedures. Use paper towels to dry your hands. Fabric hand towels are not allowed.
2. Equipment must be washed, rinsed, and sanitized after each meal period to ensure the safety of food served to children.
3. Staff/volunteers who use equipment will be responsible for washing and sanitizing removable parts after each use. Equipment that handles potentially hazardous foods must be cleaned at least every four hours, if the equipment is in continual use for more than four hours.
4. For best results clean the rollers while still warm using warm soapy water. A nylon cleaning cloth may be used, but it is recommended that you avoid scrapers made from steel, wool, as they will damage the cooking surface of the rollers. Do not use cold water. Leave the crumb trays in whilst cleaning.
5. Remove waste tray from unit and discard waste; clean with hot soapy water.
6. Rinse off soap residue and sanitize all food contact surfaces of the equipment that are stationary. Spray unit with sanitizer (200ppm) and allow all parts of the equipment to air dry. Do Not rinse off sanitizer.
7. Re-assemble the equipment.

REGULATORY REQUIREMENTS

- WS&H Act W210, Section 4, 5, 7, 7.1
- Mb. Regulations 217/2006,
 - Part 2, Safe Work Procedures
- Public Health Act; Regulations & Guidelines
- Food Pros – Best practices for cleaning a roller grill.
- Manufacturer's user instructions.