

Since beginning

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Since beginning, we are enjoying great client feedback, excellent customer service and have loads of satisfied customers. This is because of your hard work and enthusiasm to perform your individual tasks. L, as a Owner of restaurant, observed that cleanliness in our restaurant during closing times not top of things. As per our hotels food manager he is expecting this situation to be resolved immediately because the food inspector has scheduled a visit for sometime in the near future. Suggest the following actions to be reformed by all employees in order to keep the restaurant clean. Freeze bulk meat right away Sanitize your rubbish bin Wash surfaces people touch. Keep kitchen floors clean Divide the refrigerator by food groups Decide to keep or discard Items. Preserve the organization flow when placing appliances or foods back into the empty space. Examine each item and decide to place it back or toss in the trash. Empty the entire section. Clean the area thoroughly with a solution mixture of warm water and dish soap. Wipe with a damp cloth and wipe again with a dry cloth .

Gas range has to be clean properly. Clean your deep fryer as needed. If you use your deep fryer frequently, changing the oil and cleaning it every few days will help prevent a buildup of grime that can be much harder to remove. If you only use your deep fryer every couple weeks or less frequently, clean it after each use. Do not put your fryer In the sink or dishwasher. Immersion In water may cause an electrical short and damage the fryer. Although cleanliness In the restaurant Is the duty of all employees, we have to recognize our Individual responsibility for a clean and sanitize our environment.

We have to follow HACK so please understand your individual responsibility for the cleanliness of restaurant which will result into a quick growth of our company and consequently a high increment in salary. Thank you all. Omit Giuliani, Managing Director Bolos 33 Duncan street Toronto, MAMMAL (999) 999_9999 MEMO By Unitarianism Dear Team Members, I anticipate that you all are fine and taking pleasure from your work at Bolos restaurant which is in Ultimate Resort and Spa. Since beginning, we are enjoying restaurant during closing time's not top of things.

As per our hotels food manager he scheduled a visit for sometime in the near future. ' suggest the following actions to be Decide to keep or discard items. Preserve the organization flow when placing frequently, clean it after each use. Do not put your fryer in the sink or dishwasher. Immersion in water may cause an electrical short and damage the fryer. Although cleanliness in the restaurant is the duty of all employees, we have to recognize our individual responsibility for a clean and sanitize our environment.