

# PIZZA WARMER CHECKLIST



**To help maintain proper food safety laws and provide healthy to eat food, please follow this checklist for every shift.**

Make sure the pizza warmer is properly cleaned: trays are washed, sanitized, and dried, no crumbs or debris left in the warmer, and the water tray is properly refilled.

Place all clean trays in the warmer.

Warmer should be plugged in, and both switches should be turned on manually to ensure it is ready to be used.

When using ordered OR frozen pizza, please make sure to wash your hands and put on gloves before it is transferred into the warmers.

While pizza is in the warmer, take the internal temperature using the food thermometer, EVERY HOUR.

After taking the temperature, fill out the log in concessions. Please contact a manager if the temperature is below 140 degrees.

When serving pizza to patrons, please wash your hands, put on gloves, serve the pizza while only touching materials to serve the pizza, and then remove gloves.

At the end of your shift if you are closing, you will be required to properly, wash, rinse, and sanitize all utensils/trays used for the pizza warmers.

Use the sinks in the concessions office to rinse, wash, and sanitize the materials for the next day.

**MAKE SURE TO EMPTY THE SINKS WHEN FINISHED.**

Utensils can be left to dry in the rack next to the sinks, and the trays should be placed in their drying rack on top of the freezer.