

Section 19

Helpful Hints And Information

DURING SLOW PERIODS:

- Practice weighing and saucing using an empty pan or 12 quart lid.
- Fold boxes
- Make dough
- Prep food for the next days sales
- Do Call-Backs
- Do Phone Surveys

NEVER WASH PIZZA PAN

- Washing pans will cause them to lose their seasoning and cause them to stick.
- Wipe pans out with a dry cloth to clean them
- Pizza pans can also be ran upside down through the oven to burn off any debris.
- Use a non-stick spray on the pizza pan each time you make a pizza for the first two weeks of use. This will prevent the pizzas from sticking until the pans are well seasoned.

WASH HANDS BEFORE HANDLING ANY FOOD ITEM

After mixing if you must leave dough before you are finished cutting it, cover it and make certain that the temperature does not rise above 80 degrees.

If the dough warms above 80 degrees, throw it out.

Keep water inside the cooler so that you always have cold water for making dough.

Put a garlic sauce cup in every pizza box. These cups are inexpensive, but are very appreciated by customers.

When making a pizza, make certain that the top of the dough ball is also the top of the skin when it is placed into a pan.

Never use frozen meats or cheese.

Frozen product causes a lot of water in the pizza, it lowers oven temperature, and it causes the dough to be under-cooked.

If dough is under-cooked, or doughy, the dough is either under-proofed, cold, or covered with toppings that are too cold.

Pizzas must never leave the store if they are over 45 minutes old.

If a customer is late picking up a pizza, call to make sure that the customer is coming, and if it has been over 45 minutes remake the pizza.

Six inch pizzas can stay in a dispensing unit/warmer for 45 minutes before they should be thrown out. Add 45 minutes to the time the pizza came out of the oven. Mark this time down on the box. When the time is lapsed, throw the pizza out. They can not be given to customers. They must be thrown out.

Follow equipment maintenance and cleaning schedules to prevent expensive breakdowns.

TROUBLESHOOTING

Bubbles in pizzas:

Dough is too cold or is not being docked enough (try docking on both sides).

Water in pizza:

Frozen product is being used or green peppers and onions are on top of pepperoni and hams.

Skins do not come out round:

Dough scraper is not being used, roller needs adjusting or dough ball is not being kept round.

Oven comes on and lights up, but the conveyor will not turn:

Conveyor reset switch needs to be pressed or service is needed.

****Call the office immediately, if this happens. It is very important not to wait until you need the oven.**

Oven on, but fan not blowing:

Oven fuses are blown or service is needed.

Oven comes on, but no heat:

Oven reset switch needs to be pressed or service is needed.

Oven does not appear to be getting power:

High limit switch needs to be pressed,

A breaker is thrown

It is unplugged or service is needed.