

## ORT Questions

**1. What is the max cold hold temp?** 41F

**2. What is the foam san process?** Sweep, Degrease, Scrub, Rinse with water, Squeegee, Clean Drains, Apply foam san (nonfood contact areas, from knee down) let sit for 15 minutes.

This includes: Floors, drains, hand sinks, 3C sinks and control knobs, prep sinks, under sinks, floor/wall junctures, sanitation station (floor, sink, purple tools), and prep cooler floors

**3. How do you test the Q-san?** Tear test strip, put in sanitizer for 10 sec, color must match 150400ppm

**4. How to calibrate a thermometer?** Use ice/water slurry, insert probe, adjust dial to 32F

**5. How to test Produce Maxx?** Dip test strip in solution for 1 sec. Wait 15-30 seconds, PPM should be 30-60.

**6. What is the Produce wash process?** Test Produce Maxx before first wash of the day, every 4 hours, when sink is refilled, and when chemical jug is replaced. Replace when <30ppm or water is visibly soiled. Actively wash fruits/vegetables for a minimum of 90 seconds.

**7. How should you respond to a customer ingredient question?** Ask customer if it is because of a food allergy, if they answer "yes" then get your manager. Manager should explain that production areas are not allergen free. If customer is asking just due to a preference, provide ingredient label to customer. Recipes should be followed exactly.

**8. Slicer cleaning process.** Unplug slicer, use cut resistant glove, use wash bucket, rinse bucket, sanitizer bottle and slicer brush, blade cover and push guard should be removed and cleaned in the 3c sink. Slicers should be cleaned every 4 hours

**9. Proper grease recycling process.** 1. Grease from roti/combi ovens, grills, smokers or fryers are drained from equipment into recycling bucket, 2. Grease is allowed to cool in bucket, 3. Water that settles to bottom of bucket is drained out via the spigot into a floor drain, 4. Remaining grease is dumped into approved grease storage container located at exterior of store.

**10. Where is SDS Binder?** Receiving

**11. What info is in the SDS binder?** Info on all chemicals used in store, plus required PPE and medical treatment

**12. How do you operate a fire extinguisher?** P.A.S.S- Pull the pin, Aim, Squeeze, Sweep side to side

**13. Where is the ANSUL ring located?** (Department specific, Deli/Bakery) **14. What do you do if you become locked in the freezer?** Flip the switch to activate outside alarm

**15. 6 steps to safe lifting?** 1. Wide base for balance 2. Lower the Bottom and Hips 3. Power Zone 4. Chest out & Chin up 5. Lift with the legs, not your back 6. Move and step, shoulder and hips, nose and toes

**16. Partner can demonstrate proper cleaning of Scale Printer head and loading labels.**

Partners should follow the following process on a daily basis:

### Scale Cleaning:

#### Step 1 Turn off scale

- A. Push Power button
- B. Press "Execute" on screen to turn off scale

#### Step 2 Clean Label Compartment

- A. Press button to open compartment
- B. Gently remove cassette and set on a flat, stable surface
- C. Gently wipe thermal print strip with damp Q-San wipe
- D. Wipe inside of compartment
- E. Replace cassette
- F. Gently close compartment door using equal pressure in both corners to latch

#### Step 3 Clean exterior of scale

- A. Lift front of tray first, then back of tray to remove from scale
- B. Wipe down tray
- C. Wipe below tray
- D. Replace tray by first positioning back prongs then front
- E. Wipe down touch screen
- F. Wipe down under touch screen
- G. Wipe down sides and back of scale
- H. Push power button to turn on scale & ensure scale functions properly

#### Why?

Scales should be handled very gently. Ensure to use only **damp** wipes when cleaning the scales. The wipe should not be dripping with Q-San.

#### Why?

Cleaning all exterior surfaces of the scale will ensure the scale is free of debris.

## 17. Partners can demonstrate FSR record review knowledge:

- **Find the FSR reports/dashboard for their department:** PartnerNet > Search "App Cloud App Launcher" and select > Select top tab "FSR Reports"
- **Find the Daily Acknowledgement Tracker:** PartnerNet > Search "App Cloud App Launcher" and select > Select top tab "FSR Forms" > Daily Acknowledgment Form
- **Find the Store Leader Dashboard:** PartnerNet > Search "App Cloud App Launcher" and select > Select top tab "FSR Reports" > "Store Leader Dashboard" under Dashboards menu • Other options to gain access: Scan FSR QR code in department or use Department ipad

### Partners can demonstrate FSR record review knowledge.

Department Managers/Leads and Store Leaders should all be able to locate the following:

- 1) FSR Reports/Dashboard for their respective department
- 2) Daily Acknowledgement Tracker
- 3) Store Leader Dashboard

The screenshot shows the PartnerNet interface with a sidebar on the left containing a tree view of departmental categories: General - All Depts, Bakery, C-Store, Connections, Dairy, Deli, Mi Tienda, Produce, Receiving, Restaurant, and Seafood. The 'Receiving' category is highlighted with a yellow box and labeled '1) FSR Reports'. The main content area displays three components: 1) A 'Daily Acknowledgements Tracker' grid showing status for various categories (Dairy, Deli, Produce, Restaurant, Seafood) across days of the week (Mon-Fri). The grid has a yellow border and is labeled '2) Daily Acknowledgement Tracker'. 2) A 'Fill out Daily Acknowledgement Form' section with a 'Dashboards' button and a 'Store Leader Dashboard' link. 3) A '3) Store Leader Dashboard' button.