

FRYMAKER

HAND-PEEL POTATOES EFFICIENTLY,
LEAVING NO TRACE OF SKIN, OR DIRT.

HAND-CUT POTATOES INTO FRENCH FRIES
PAYING CLOSE ATTENTION TO DETAIL IN
IDENTIFYING DIRT / POOR QUALITY FRIES
AND TO REMOVE THEM IMMEDIATELY.

STORE CUT FRENCH FRIES ACCORDING
TO THE TF3-SOP HANDBOOK.

ADOPT AND ADHERE TO A HIGH STANDARD
OF WORK ETHIC. FOOD TRUCK OPERATIONS
ARE VERY LABOR INTENSIVE.

MAINTAIN A CLEAN & SAFE WORK AREA.
ADHERE TO FOOD SAFETY STANDARDS.

UPKEEP IMMACULATE PERSONAL HYGIENE.

ABILITY TO WORK INDEPENDENTLY AND
ON FOOT AND SUSTAIN STANDING FOR
LONG PERIODS OF TIME (6 HOURS).

FOOD HANDLER CERTIFICATION
REQUIRED 30 DAYS AFTER HIRE.

BE AWARE AND KNOWLEDGEABLE
OF FOOD ALLERGENS, AND STRICTLY
ADHERE TO GUESTS DIET RESTRICTIONS.

MAINTAIN AWARENESS, AND MONITOR
INVENTORY LEVELS: DRESSINGS, NAPKINS,
UTENSILS, ICE, GAS.

OPERATE COMMERCIAL KITCHEN
EQUIPMENT: OVENS AND FRYERS.

RESPECT FRYER OIL!!
DUCK FAT HAS A HIGH SMOKE POINT.

