

# PREMIER FOOD SAFETY STARTS WITH US

## HANDWASHING + FRYING PRODUCTS MASTER TRAINING PACKET

GENUINELY CARE FOR PEOPLE • PLAY LIKE A CHAMPION • WIN TOGETHER

### Why this matters

Handwashing and raw-product controls protect our guests, our team, and our FSCC result. One missed handwash or one contaminated touch can spread risk across the restaurant. Managers must observe the behaviors - not simply ask whether the task was completed.

| TRIGGER                                                                                       | REQUIRED RESPONSE                                                                                                                    |
|-----------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|
| IF: You use the restroom.                                                                     | THEN: Wash before leaving the restroom and again when entering the Back of House.                                                    |
| IF: You touch raw chicken.                                                                    | THEN: Prevent cross-contamination; wash hands before moving to any non-prep area or touching clean surfaces.                         |
| IF: You put on gloves or change gloves.                                                       | THEN: Wash hands first. Gloves never replace handwashing.                                                                            |
| IF: You use hand sanitizer.                                                                   | THEN: Wash and dry hands first. Hand sanitizer is never a substitute.                                                                |
| IF: You touch your face, hair, phone, clothes, money, trash, dirty dishes, or cleaning tools. | THEN: Stop and wash hands before returning to food or clean food-contact surfaces.                                                   |
| IF: You handle frozen wings without the Food Safety Mitt process.                             | THEN: Before the product finishes cooking and before leaving prep: wash/sanitize hands and sanitize all listed raw-prep touchpoints. |
| IF: A transfer bowl has been in use for two hours.                                            | THEN: Wash, rinse, and sanitize it before continued use.                                                                             |
| IF: A fryer basket/tool needs end-of-day cleaning.                                            | THEN: Clean with hot water in a sink, not the dishwasher; remove buildup, then air-dry overnight.                                    |
| IF: The one-minute fryer timer beeps.                                                         | THEN: Shake the basket while keeping it in the frying oil; never lift it out while shaking.                                          |
| IF: Wings leave the fryer.                                                                    | THEN: Check a sample batch daily: 165°F or above at the coldest spot, measured in the thickest part away from bone for 30 seconds.   |

### MANAGER DAILY VALIDATION

Observe one handwash and one fry-product cycle. Correct deviations immediately. Confirm the hand sink is stocked, fryer tools are separated, raw-prep touchpoints are clean, and required job aids are available.

# HANDWASHING - OFFICIAL VISUAL

Post this visual near the dedicated handwashing sink and coach the full seven-step process.

## HANDWASHING



**1 Wet hands**  
Mojese las manos



**2 Apply approved soap**  
Aplique jabón aprobado



**3 Lather entire hands & wrists**  
Enjabone manos y muñecas enteras



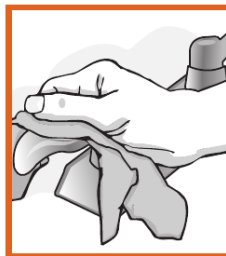
**4 Rinse hands**  
Enjuágese las manos



**5 Dry hands**  
Séquese las manos



**6 Turn off faucets**  
Cerrar la llave



**7 Apply approved sanitizer**  
Aplique higienizador aprobado



## Wash Your Hands

### WHEN:

- ✓ You arrive at work.

### BEFORE:

- ✓ Leaving the restroom & again when you enter the Back of House. (double handwashing)
- ✓ Handling food or food contact surfaces.
- ✓ Touching clean utensils, cups or packaging.
- ✓ Putting on gloves & each time you change gloves.
- ✓ Treating a cut or wound.

### AFTER:

- ✓ Touching your face, hair, glasses, apron, cell phone or any part of your clothes, or other people.
- ✓ Smoking, eating, drinking or after breaks.
- ✓ Handling money, trash or dirty dishes.
- ✓ Cleaning tasks, cleaning tables, or sweeping.
- ✓ Sneezing, coughing, blowing your nose or using a disposable tissue.
- ✓ Handling raw chicken.

NEVER USE HAND SANITIZER WITHOUT WASHING HANDS FIRST!  
HAND SANITIZER IS NOT A SUBSTITUTE FOR WASHING HANDS.

## Lávese Las Manos

### CUANDO:

- ✓ Llegue al trabajo.

### ANTES DE:

- ✓ Retirarse del baño, y de nuevo al entrar al Área del Fondo. (lavado de mano doble)
- ✓ Manipular alimentos o superficies en contacto con alimentos.
- ✓ Tocar utensilios, envolturas o vasos limpios.
- ✓ Ponerse guantes y cada vez que se los cambie.
- ✓ Y después de un corte o una herida.

### DESPUÉS DE:

- ✓ Tocar la cara, el cabello, los lentes, el delantal, el celular o cualquier parte de su ropa, o a otras personas.
- ✓ Fumar, de comer, de beber, o después de los recesos.
- ✓ Manipular dinero, basura o platos sucios.
- ✓ Realizar tareas de limpieza, limpiar mesas o barrer.
- ✓ Estornudar, de toser, de sonarse la nariz o de usar un pañuelo desechable.
- ✓ Manipular pollo crudo.

¡NUNCA USE EL HIGIENIZADOR DE MANOS SIN LAVARSE PRIMERO LAS MANOS!  
LA HIGIENIZACIÓN DE LAS MANOS NO ES UN SUSTITUTO PARA EL LAVADO DE MANOS.

©September 2023 - CONFIDENTIAL: Proprietary Property of Pizza Hut, LLC POST NEAR HANDWASHING SINK 925711

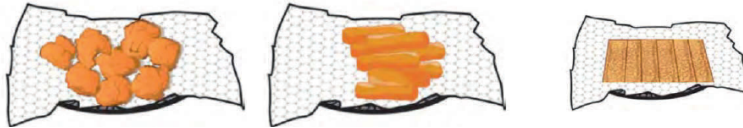
# FRYING PRODUCTS - CURRENT MENU

## VISUAL 1 OF 2

Raw-product handling, Food Safety Mitt process, basket setup, fryer controls, and touchpoint sanitizing.



### Frying Products



#### Frying

1. Wash and sanitize hands in dedicated hand sink.
2. Slide hand into a Food Safety Mitt and use this hand to grab wings (plastic to plastic).



3. Remove products from freezer add to 1/3 fry basket over sheet pan on fry prep station.
  - Never place products into fry basket over fryer as crumbs reduce frying oil shelf life



6. Choose an open lane in fryer (red, yellow, blue, or green) and lower basket into frying oil:

- Press corresponding lane color button on fryer control panel, then press product time button based off times on the Job Aids.
- Fryer frying oil temperature must be at 350° F +/- 2° F.
- Frying oil must cover product but not be above top of basket.



7. Shake basket in fryer when timer beeps after one minute:

- Shaking basket helps separate pieces.
- When shaking basket, never lift basket out of fryer oil.



- Be careful not to splash hot frying oil.

Note: Refer to Job Aids for maximum amounts per basket.

4. Discard plastic bag and shake off mitt and discard.
5. Shake fry basket over sheet pan to remove excess crumbs:

- Crumbs in frying oil will shorten frying oil life.

8. If not using the Food Safety Mitt Process:

Before product is finished cooking and before cook moves to non-prep areas, wash & sanitize hands & sanitize area:

- Use clean, blue sanitizer towel to clean raw prep areas only.
- Wipe fryer, fryer control panel, fry basket handle, bump bar pad, prep station and freezer door handle.



Note: Wipe the workstations every two hours during continuous use or more frequently as build-up occurs.



- Do not cross-contaminate areas.

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# FRYING PRODUCTS - CURRENT MENU

## VISUAL 2 OF 2

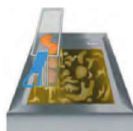
Drain and transfer, quality checks, wing temperature, and end-of-day cleaning/storage.

### Frying Products



9. When timer sounds, lift fry basket out of frying oil. Turn off timer by pressing lane color on fryer panel:

- Drain basket by hanging on hook and tilting basket up for five seconds.



10. Pour product(s) from fryer basket into stainless steel transfer bowl:

- If product sticks in basket, carefully knock fry basket against front of fryer above frying oil line to loosen from basket



- Use transfer bowl to move product from fryer to the finishing station.
- Wash, rinse and sanitize transfer bowl every two hours.

11. Take product to finishing station.

### Perform a Quality Check

1. Monitor wing doneness each day by checking the temperature on a sample batch of wings:
  - It is normal to occasionally see a maroon/reddish color near the bone after proper frying. This does not indicate an undercooked wing.

2. Take temperature of wings straight out of the fryer and daily with digital thermometer:



- Place digital thermometer in thickest part of meat away from bone for 30 seconds after removing from fryer.
- Wings = 165° F or above at the coldest spot in the chicken.

3. All other products: Observe product color:

- Products should be golden brown – not burnt, not light brown
- Check for cheese melt. Break Cheese Stick apart to observe stringiness of cheese. Ensure not too many cheese blow-outs.

### End of Day Cleaning Procedures

1. At close, clean and sanitize the Prep Station using a bucket of sanitizer solution with blue towel:

- All smallwares and trays must be washed, sanitized, and air-dried overnight.
- Baskets and fryer tools should be cleaned with *hot water only* in a sink, not in the dishwasher.
- Use green scrub pad to remove any build-up.

2. Store only fryer smallwares, frying oil, fryer baskets and items associated with chicken prep or frying in the Prep Station:

- No other food or packaging items are allowed at the Prep Station due to potential for cross-contamination with raw chicken.

# FAQ + COACHING GUIDE

Use these answers during shift huddles and immediate coaching.

|                                                                                                                                                                                                               |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Can sanitizer replace handwashing?<br>No. Wash and dry first, then apply approved sanitizer.                                                                                                               |
| 2. When is double handwashing required?<br>After using the restroom: wash before leaving, then wash again upon entering the Back of House.                                                                    |
| 3. Do I wash before putting on gloves?<br>Yes - and again every time gloves are changed.                                                                                                                      |
| 4. What if I used the Food Safety Mitt correctly?<br>Use the mitt hand plastic-to-plastic to grab wings, discard the bag, shake off and discard the mitt, and avoid contaminating other surfaces.             |
| 5. What if the mitt process is not used?<br>Before the product finishes and before moving to non-prep areas, wash and sanitize hands and sanitize the raw-prep touchpoints with a clean blue sanitizer towel. |
| 6. Which touchpoints must be sanitized?<br>Fryer, fryer control panel, fry basket handle, bump bar pad, prep station, and freezer door handle.                                                                |
| 7. How often are workstations wiped during continuous use?<br>Every two hours, or more often when buildup occurs.                                                                                             |
| 8. Where do I load frozen product into the basket?<br>Over the sheet pan on the fry prep station - never over the fryer.                                                                                      |
| 9. What is the fryer temperature?<br>350°F ± 2°F. Oil must cover product without rising above the top of the basket.                                                                                          |
| 10. How do I shake a fry basket?<br>When the one-minute timer beeps, shake the basket while keeping it in the frying oil. Never lift it out of the oil while shaking.                                         |
| 11. How do I verify wings?<br>Daily sample batch; 165°F or above at the coldest spot. Probe the thickest part away from bone for 30 seconds immediately after frying.                                         |
| 12. How are fryer baskets and tools cleaned at close?<br>Hot water in a sink - not the dishwasher. Remove buildup with a green scrub pad and air-dry overnight.                                               |
| 13. What can be stored at the prep station?<br>Only fryer smallwares, frying oil, baskets, and items associated with chicken prep or frying.                                                                  |

QUIZ ANSWER KEY: 1-B, 2-B, 3-B, 4-C, 5-B, 6-C, 7-B, 8-B, 9-False, 10-B, 11-C, 12-B, 13-B, 14-B, 15-C

# TEAM COMMITMENT + SIGN-OFF

By signing below, I confirm that a manager reviewed the official handwashing and frying-product processes with me. I have read and understood the procedures, had an opportunity to ask questions, and commit to following them every shift. I understand that I must stop, correct, and notify the manager when a food-safety step is missed.

| #  | TEAM MEMBER - PRINT | SIGNATURE | DATE | MGR INITIAL |
|----|---------------------|-----------|------|-------------|
| 1  |                     |           |      |             |
| 2  |                     |           |      |             |
| 3  |                     |           |      |             |
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| 12 |                     |           |      |             |
| 13 |                     |           |      |             |
| 14 |                     |           |      |             |
| 15 |                     |           |      |             |

## MANAGER CERTIFICATION

I certify that I personally reviewed both processes, demonstrated the required steps, answered questions, and verified understanding. I commit to observing execution, coaching deviations immediately, documenting retraining when needed, and maintaining the required supplies and job aids.

Manager name (print): \_\_\_\_\_ Signature: \_\_\_\_\_

Restaurant: \_\_\_\_\_ Date: \_\_\_\_\_