

# ELEMENTS OF A FOOD SAFETY PROGRAM

Bojangles' Restaurants  
(Company Locations)

# Management/Employee Training

- ▣ Trainees are introduced to food safety when they start at Bojangles'.
- ▣ Sysdine E-learning (electronic platform) is an integral part of training.
- ▣ Computer labs utilize tutorials and POC (Position Observation Checklist) for every station.
- ▣ Training tracker based on color codes.
- ▣ Station training will include food safety that pertains specifically to that position (i.e. packer)
- ▣ Phase 2 manager training includes a food safety class on Day 1, and ServSafe on Days 4 and 5.

# Tutorials

- ▣ Handwashing and good personal hygiene
- ▣ Food temperatures
- ▣ Food handling
- ▣ Holding times
- ▣ Clean and sanitary conditions
- ▣ Contamination
- ▣ Employee health

# “WASHING MY HANDS”

- ▣ CDC has identified hand washing as the single most important means of preventing the spread of infection
- ▣ Employees announce “washing my hands” when ever performing the task.
- ▣ All employees are indoctrinated into the proper hand washing technique during their initial training.
- ▣ Double hand washing is required when visiting the restroom.

# Temperature Log

- ▣ Hourly Employees are trained to complete the Daily Temperature Log.
- ▣ The temp log is in a monthly format, and is automatically distributed on a monthly basis.
- ▣ The log is used for monitoring product, equipment, and sanitizer.
- ▣ Action is taken when any product/equipment is “out of temp”.

# Management Walk

- ▣ Managers “walk” the store on an hourly basis.
- ▣ Every station checked includes evaluation of food safety elements.
- ▣ The MIC is encouraged to delegate corrective action to hourly employee responsible for the respective station or task.
- ▣ Elements of food safety should be treated as part of each station, and not an added responsibility... fully integrated.

# Food Safety Audit Program

“ONE OF THE BEST WAYS TO VALIDATE OUR FOOD SAFETY PROGRAM IS THRU UNANNOUNCED INSPECTION”.

- ▣ Steritech performs audits in all company locations a minimum of 3 times a year.
- ▣ Audit is based on the FDA Food Code Model, and customization for Bojangles’.
- ▣ Audits are color coded based on the number of criticals (i.e. Gold, Green, Yellow, and Red).
- ▣ The program is supported by electronic platform, Biweekly Report, and a QA Newsletter.

# Food Defense Elements

- ▣ Integrity of product.
- ▣ Employee's knowledge of product.
- ▣ Security protocol of operation.
- ▣ Floor plan as it relates to time and motion.
- ▣ Manager's hourly walk.
- ▣ Active managerial control.

QUESTIONS