

Waste Management

The Brew House - The purpose of understanding waste management learning the difference between preventable errors and uncontrollable errors and mostly how to minimize costly waste.

2020

Tbhvaco.com



Waste & Management

Waste. Simply stated, being unorganized causes unnecessary waste. Wasted time, wasted money, wasted space, wasted food, wasted energy, and wasted opportunities.

It is everyone's responsibly to minimize costly waste. Waste is costly and is one of the biggest reasons why pay raises, bonuses, and other positive benefits cannot be attained within a restaurant. In almost every scenario waste can be managed. The use of a waste log will help everyone keep track of waste, analyze waste and determine causes and positive solutions to waste management. Also, get creative if product is about to expire. Can you make it into a special? How about a soup of the day? Can it be discounted for the evening? These great techniques will help minimize waste but are only effective if "pushed" to the customers. Servers should always push items that the kitchen needed pushed, and kitchen should always communicate their situation to the servers.

Another major factor in contributing to waste is buying unnecessary product. This is due to many factors' Improper storage & inability to properly store and manage different types of products or identifying the differences in the nature of products. Not all products get the same treatment.

***Following proper waste management guidelines not only help manage gross waste of resources but it helps tremendously to minimize stress in the workplace. There is nothing more stressful than being in the middle of a rush, looking for fries, not finding fries, the server telling the customer we are out of fries, then another employee says, "I know we have fries" then you look again (when you don't have time because you have 3 steaks at 3 different temps, and 9 burgers on the grill and 3 salmons working). You check other places, pull 20 items out of the freezer, and there it is, fries. Now the server has to go back to the table and tell the customer "we have fries.....now" . and you just burnt most of the food that's cooking which is an extremely costly and preventable mistake! Did you heart rate increase just reading that? ***

YOU MUST MINIMIZE WASTE IN EVERYTHING YOU DO, EVERY DAY, ALL DAY!

1. Which pantry below creates a reduction in stress and waste?



4 Categories of Waste

- **Pre-consumer waste** - food that doesn't even leave the kitchen
- **Post-consumer waste** - food that's purchased by a customer, but not eaten. The best way to prevent "post-consumer waste" is managing portion control. If consumers are "over portion" post-consumer waste will become excessive. Customers should not be given more food than a reasonable person can consume.
- **Disposables** - things like paper goods, plastic utensils, and packaging. Be conscience of disposable products that are passed out to customers. To go orders should be organized into the least number of containers as possible. If it requires 3 containers to package 1 to-go meal. This is wasteful. Example – using the Burger box to include the burger, the fries, napkins and ketchup container.
- **Energy Waste-** The unnecessary use of gas & electrical when it's not required. Conserving energy requires constant attention throughout the day. Neglect of this responsibility is financially expensive and irresponsible for the planet.

Storage

- All items should be stored FiFo (first in = first out) older product are always to be used first before new product.
- Store everything out of cardboard and placed on a shelf, in a plastic bin, plastic bag, or plastic container.
- Inspect dry products for breaks in seals. If seals are broken upon delivery, notify the driver for applicable discounts. If the driver is not available take a picture and send to a manger or to the vendor Rep.
- Make sure everything stays sealed and covered.
- Know where items should be stored.
- Some containers state refrigerate “after” opening and some say, “keep refrigerated”. Read the labels
- Inspect container’s before opening. Never use a container that has swollen.
- **NEVER store unlike products in front of other products. Example 2 cans of corn sitting on a shelf and you store 6 cans of ketchup in front of it. 2 things will most likely occur when someone cannot find the corn when its needed. 1. Items that require corn cannot be made and items make the 86 list. 2. Someone will go out and purchase corn when it is not necessary to do so.**
- Store dry goods in cool dry places, upright.
- Store items in the same place each time. If corn has sat on the same shelf for months, do not store it on a different shelf the next time it comes in.
- Once a can has been opened, do not store the contents in the container. If the contents are as they have originally come out the container continue the expiration of its original container.
- Do not stack heavy products on top of delicate or soft products. Do not stack a crate of cucumbers on top of a crate of bread or avocados.
- When food is prepared from scratch or modified from its original content must be labeled and date with today’s date and an expiration of 6 days.

- Any container, example salad dressings, should be labeled as to when it was opened and the protective cover on the top should be completely removed and not punctured. If these barriers are left on, they will begin to grow mold within days.

Produce

The Goal – Keep it at its freshest stage for as long as possible

- Store out of cardboard containers.
- FiFo – Rotate & place new produce on the bottom and old produce on top.
- Use older produce first or produce that may be riper than others. Example- you should use the riper tomato shown on the bottom before using the less ripe tomato show on top
- If a fruit or vegetable does become rotten, you must remove it quickly.
- Keeping all produce refrigerated at the proper temperatures. A general rule for vegetables is that cool-season crops should be stored at cooler temperatures (32 to 35°F), and warm-season crops should be stored at warmer temperatures (45 to 55°F)
- Do not over prep fruit and vegetables. Fruits and vegetables keep longer in their original form.
- Once fruit & vegetables are cut or prepped, they may require the juices that build up to be removed. This may require straining and airing out. This is most relevant in tomatoes & cucumbers which have a high-water content.
- Store onions away from other fruits & vegetables as onions release gasses that speed up the ripening process.
- Refrigeration slows down the ripening process of fruits & vegetables. If fruits and vegetables are refrigerated before they are fully ripened, they may require “counter time” before using.



- Always check produce when it arrives to the facility. Often produce arrives rotten or turned. Immediately bring it to the driver's attention and he will give an immediate discount or credit on the invoice. If the driver is not available take a picture of the produce and send to a manager or the Food Rep.



Herbs

Wash them. **Wash your herbs by filling your salad spinner with cold water. Swirl the herbs gently around in the water to loosen any debris. Drain the water, spin the herbs dry, set them on a layer of paper towels, and pat gently with more paper towels to blot away any excess moisture.**

Store hardy herbs **by arranging them lengthwise in a single layer on a slightly damp paper towel, rolling them up like a jelly roll, then transferring the bundle to a plastic zipper-lock bag or wrapping it in plastic wrap. Store in the refrigerator.**

Store tender herbs **by snipping off the bases of the stems and removing any discolored or wilted leaves. Transfer them to a large Mason jar with an inch of water in the bottom. Seal the jar with the lid (if it fits), or cover the top of the jar with an overturned plastic bag sealed with a rubber band. Store in the refrigerator.**

Store basil **by snipping off the bases of the stems and placing the bunch in a vase or a Mason jar with an inch or two of water at the bottom, just like a bouquet of flowers. Store at room temperature in a light area, but out of direct sunlight**



Excessive exposure to light **can damage chlorophyll, causing herbs to turn yellow. This is especially true for thin, delicate herbs, like parsley, chervil, or cilantro. Stored in a sunny spot, delicate herbs will start to yellow within days.**

Excessive exposure to oxygen **can turn tender herbs like basil or mint brown, particularly if the leaves are in any way damaged or bruised. In my tests, herbs that were wrapped or covered lasted several times longer than those that were left completely exposed to the air in the fridge.**

Excess moisture **promotes decay, turning leaves and stems slimy or moldy. You've probably seen this if you've left your herbs inside the plastic bag from the supermarket; they quickly turn slimy that way.**



Not enough moisture **can cause herbs to dry out, and as moisture leaves the herbs and takes to the air, it brings along some of the herbs' flavor for the ride, reducing their potency.**

The wrong temperature **will cause herbs to decay or lose flavor faster than they should.**

Almost all herbs are best stored in the refrigerator, except for basil and very thin-leaved mint, which can both be damaged by the cold, causing them to brown and bruise faster. In my fridge, storing the herbs at the back of the top shelf caused them to freeze in some parts. Ice crystals will cause cell damage, turning herbs mushy.

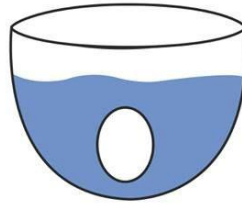


Dairy & Bread

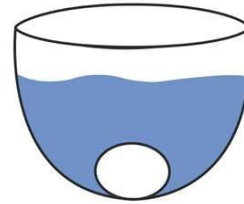
- Always inspect dairy products for temperature, open containers and mold.
- Harder cheeses have a much longer shelf life than softer cheeses. Harder cheeses cheddar & parmesan. Softer cheeses mozzarella and blue cheese.
- Blue cheese can stay fresh for weeks provided the factory seal hasn't been broken. Once opened a max shelf life is about 5-7 days. If the cheese develops gray, fuzzy, black, shiny, pink, yellow or slimy it is bad.
- Blue cheese and other sliced cheeses can be frozen.
- Feta cheese, after the container has been opened will stay fresh for many weeks. Feta removed from the oil and once becomes overly dry (after a long period) and develops a smell has turned.
- Do not freeze feta.
- The simplest way to keep bread fresh is always to keep the bag tightly sealed. If the bag becomes damaged, transfer
- The egg has a very long shelf life uncooked, in the shell and refrigerated.
- Never freeze uncooked eggs
- Buttermilk will not "truly" turn after opening and refrigerated for up to 2 weeks or slightly longer.
- Do not discard un-opened buttermilk based on the date on the package.
- Butter milk has turned once it's too chunky to pour, has mold or has a (In the old days, buttermilk was simply the liquid left behind after cream was churned into butter. As unpasteurized cream sat "ripening" for a few days before churning, naturally occurring bacteria caused it to ferment by converting milk sugars into lactic acid, which made the resulting buttermilk mildly sour and slightly thickened)

Egg Type	Refrigerator (35°F to 40°F)
Raw whole eggs (in shell)	4 to 5 weeks beyond the pack date or about 3 weeks after purchase
Raw whole eggs (slightly beaten)	Up to 2 days
Raw egg whites	Up to 4 days
Raw egg yolks	Up to 2 days
Hard-boiled eggs (in shell)	Up to 1 week
Hard-boiled eggs (peeled)	Use the same day for best quality

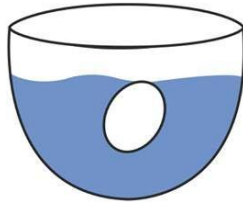
How to tell if your eggs are still fresh



Gently drop your egg(s)
into a deep bowl of cool
water



If the egg sinks to the
bottom, and lays flat, it
is very fresh



If the egg "bobs" upward it
is about a week old, but
still fairly fresh



If the egg stands on its
small end, it is about
three weeks old, and
going bad



Any eggs that floats to
the surface have gone
bad and should not be
eaten

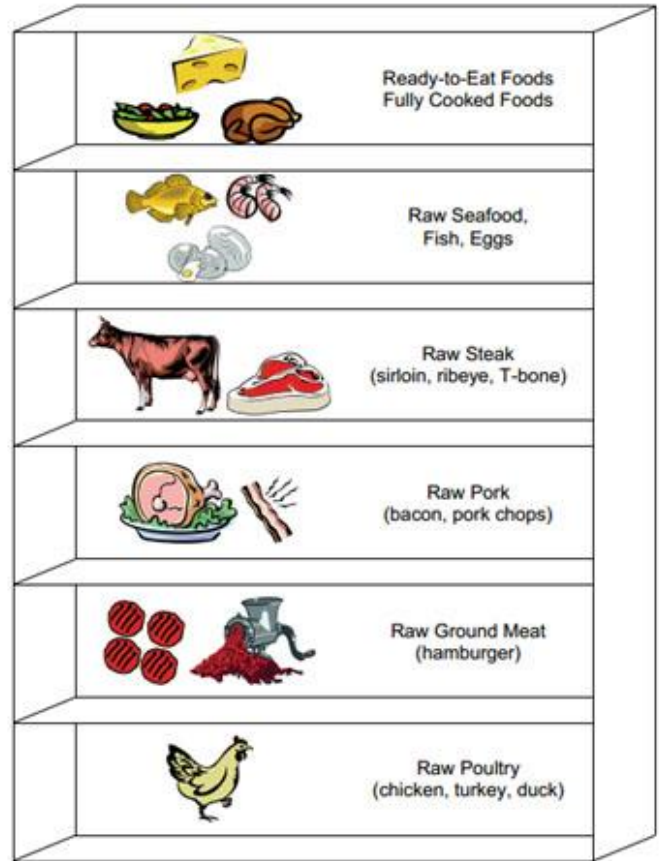
Do not use any carton, can or container if the container has "swollen" This is a sign that gasses from bacteria are building and could even be a sign of Botulism.

Proteins

Protein waste is costly but could be the easiest to manage, therefore avoiding these tragic expenses.

- Store meats correctly in the refrigerator. Meats tend to bleed or secrete juices. We wouldn't want hamburger blood dripping onto our cheese, or dangerous poultry drippings on the tuna.
- Always inspect meats when unpacking and when they are delivered.
- Check meat packing for punctures in the individual seals.
- Always use meats with closer expirations before you use meats with expiration further out.
- Do not over "pull" meats as they will expire before being used.
- Some Meats have a freeze by date. Meats individually prepackaged in vac sealed package have longer shelf life. This is not an expiration date. This date determines that freshness will begin to degrade and should no longer be kept fresh.
- When in doubt, always get a second opinion.
- Always keep up with accurate dates. Once entering your shift, inspect your dates and make necessary actions at once.

SAFE REFRIGERATOR STORAGE



Know the confusing signs of bad meat

Not Bad

Greyish or brown color may mean that the blood or “myoglobin” reacts with oxygen but void of fowl & putrid smells, slimy, sticky

Bad

Greenish, putrid smell, slimy, sticky, especially if it is past its date, broken from its vac seal. If the steak is cooked and has a fowl or putrid smell it is bad.

Know the difference between a “sell by date” “use by date” “expiration date”

So, what is the Sell by Date of a food item?

The “**Sell by Date**” on a product is the items expiration date, the end of its shelf life at the store. This is the last date stores are supposed to display the product for sale, after the **Sell by Date** the stores should remove the product, the store *Shelf Life* has expired. Although the food product may be used and enjoyed past this date, it is not recommended to purchase a product if the **Sell By date** has passed. This date is not as common as a best-by date. If you do purchase a product with an expired **sell-by date**, you should get it on clearance, and you should be going to use it very quickly after purchase

So, what is the “Best Before Date” of a food item?

The “**Best Before Date**” is, according to the manufacturer, the last date by which a products flavor and/or quality is best. A best-by date denotes the optimal period during which the manufacturer feels that their product will retain its original quality. As noted above, the product may still be enjoyed after the “best before date”.

Additionally, the manufacturer may call this the “**Best if Used By**” date, the “**Best By**” date or some similar wording. These best dates indicate that the quality of their food

might begin to diminish after that date, but it is still good to eat, and the shelf life is still active for a period beyond that of a pre-determined best-by date

So, what is the “Use by Date” of a food item?

The “Use by Date” is the last day that the manufacturer vouches for the product’s quality. The use by date is the date the manufacturer recommends that the consumer use their product for “peak quality” in the food. So, you may eat the food after the use by date, but it likely is not going to be at peak quality if a use-by date has passed.

So, what is the “Shelf Life” of a food item?

The “Shelf Life” of food is how long it may be stored (exist on a shelf) before the quality deteriorates. Shelf life is used in reference to these common codes: (**Use by Date**, **Sell by Date**, and **Best Before Date**). The Shelf Life depends on which code is used and the type of product in question. Please see the specific page for your product to determine the proper *shelf life of food* because the Shelf Life is different for each item!

Power and Resources

Conserving energy and other resources doesn’t just help you and the health of the restaurant, but it helps the entire planet and is our responsibility to do our part to minimize our footprint on this planet.

We will do our part with doing our best to keep energy efficient equipment in place, low voltage lighting, monthly filter replacements, and providing scheduled routine maintenance and cleaning on all appliances.

Here are ways you can help!

- Always turn off appliance that are not being used.
And delay “starting” up appliances each day until it



is required. Most appliances take as little as 10 minutes to get fully fired. Wait to “fire” appliance until the first table has been sat.

- Follow the Fire times chart
- Watch for drippy faucets
- NEVER allow heat lamps to stay on unless it’s imperative that you are certain you’ll be so busy that the servers will not be able to get their plates in a timely manner. Heat lamps are the greatest waste of energy. However, essential during busy times periods.
- Heat should stay on 68 during the winter. Cooling should stay on 72 during summer. The systems should stay “off” when Temperatures outdoors are between 64 & 75 degrees.
- Only use one fryer until it is required that you need more than 1. Once you do not need the additional fryers turn them off.
- At some points of the day it may not be feasible to turn all appliances completely off, but you can still conserve by turning them down.
- Turn off coffee makers at least 30 minutes after making fresh pots. A pot takes aprx. 4 minutes to make. And a burning pot of coffee is only good for about 30-45 minutes.
- Turn Steam tables down during slow periods of the day. This will help keep foods from burning. Foods must not enter the “danger zone” during this time frame. If you are anticipating a very slow period. You may remove all items from the steam vat and reheat them later when it becomes necessary to do so.

1. Throughout your shift, always look for ways to manage waste!
2. Read tickets clearly to eliminate preventable errors.
3. Repeat the customers orders back to them to guarantee the order was taken correctly.
4. Key in the order correctly and clearly as the customer stated.
5. Charge for all the items and upgrades from the customer.

