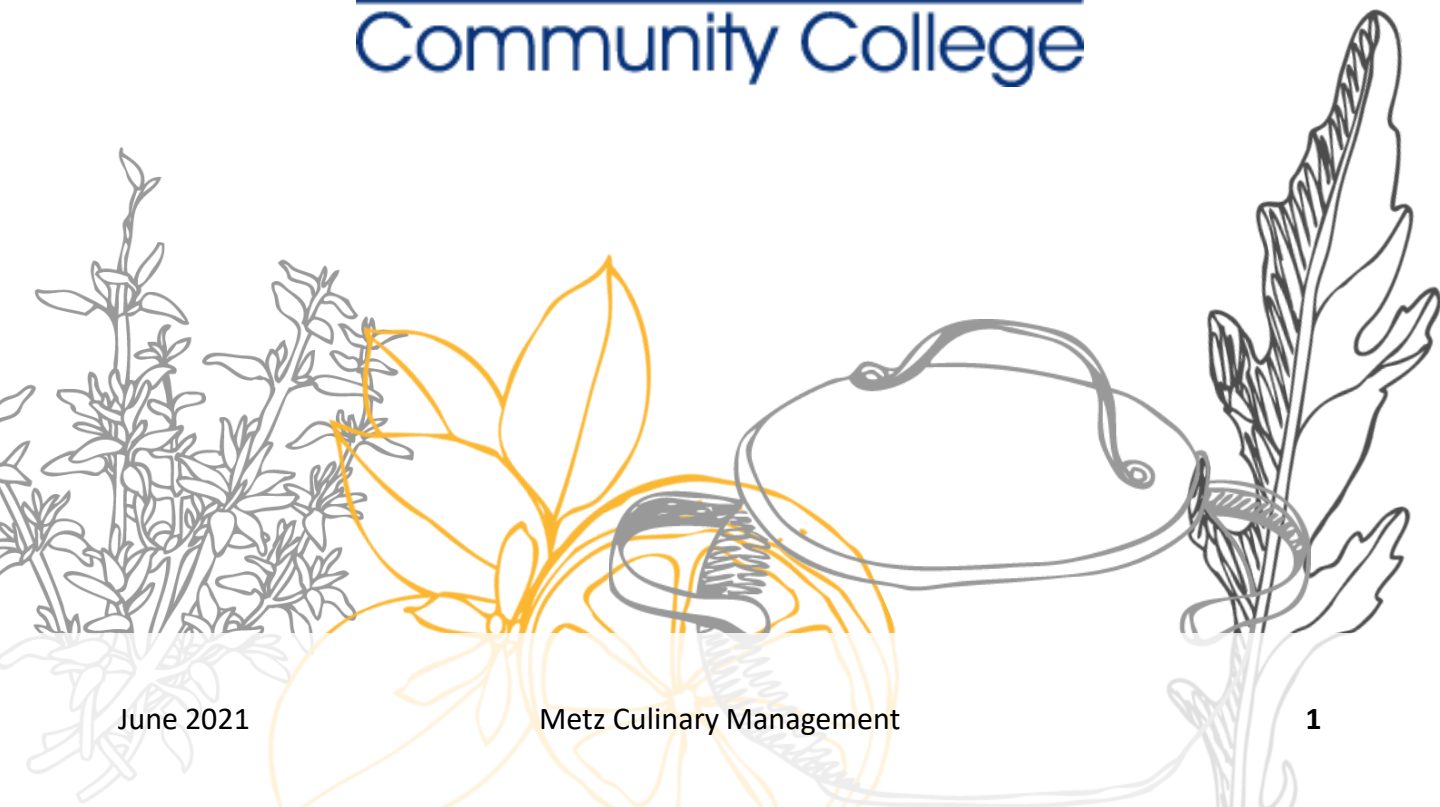




Metz
CULINARY MANAGEMENT

Monthly Update

HILLSBOROUGH
Community College





June 2021

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June At A Glance!

The month of June was all about Avocados and we encouraged guests to add an avocado to anything!



It was so popular that it's now an "add on" choice when ordering.





Monthly Update



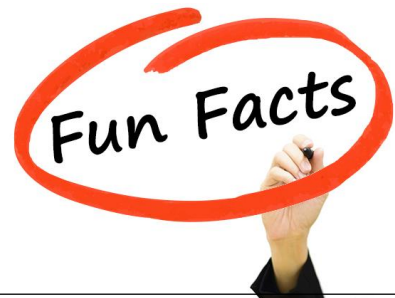
REPORTS

Our online ordering system has been very popular and it helps to keep our guests and team members safe.



toast

ONLINE ORDERING
IS NOW JUST A
TAP AWAY AT HCC!



Our Smoothies are made with fresh fruit that we freeze. We use 100% Apple Juice, 100% Pineapple Juice or Coconut Milk. There are no sugars added and never any ice!



Strawberrylicious was our most ordered Smoothie

Our highest selling entrée item for June was our #1 Classic 1/3 lb Cheese Burger

Did you know our burgers are a 1/3 lb of fresh ground beef not a frozen patty and produced from grain fed cattle (no dairy cattle) with no by products, extenders, or trimmings?





June Safety Focus

Workplace Safety was at the top of our list in June. We focused on a few topics each week and then we took the quiz. We all passed, can you?

TS TOP SAFETY™

Safety Around the Clock.

6.2021

QuikQuiz™:



National Safety Month:

Think you know the basics about safety? Test your knowledge:

❶ Home office workers need to be aware of:

- a. Clutter in pathways.
- b. Overuse of extension cords.
- c. Ergonomics.
- d. All of the above.

❷ If a near-miss occurs in your workplace, you should:

- a. Keep a record of it in case it happens again — no need to report it since nothing happened.
- b. Report it only if there's a chance for reoccurrence.
- c. Report it immediately, even if nothing happened.
- d. Chalk it up to experience.

❸ When lifting an object over your head, follow these steps:

- a. Lift it to the best of your ability; just make sure it doesn't topple.
- b. Use a sturdy step ladder to raise yourself until the load is at chest level, pull the object close and follow basic safe lifting procedures.
- c. Leave it in the pathway for the next person who comes along.
- d. Don't perform any of them.

❹ To keep food safe, you should (you can choose more than one answer):

- a. Toss it before the **Best if used by** date.
- b. If the food smells off, if it appears slimy or has mold growth, throw it away.
- c. Pay attention to expiration dates.
- d. None of the above.

❺ To prevent chemical exposure and accidental poisoning, heed this advice from the CDC:

- a. Follow all directions on product labels.
- b. Wear protective gear, such as disposable or heavy rubber gloves, when cleaning.
- c. Don't mix chemicals and always use products in a well-ventilated area.
- d. Do all of the above.



ANSWERS:

1. d — All of the above. Home offices have many of the same safety hazards as workplace offices.
2. c — Near misses, defined as incidents where an injury, property damage or a fatality may have easily occurred but didn't, should always be reported immediately, even if nothing happened.
3. b — Use a sturdy stepstool or ladder to raise yourself until the load is at chest level and follow safe lifting procedures. **Tip:** If it's too heavy, get help or use a forklift.
4. b and c — Toss after the expiration date and remember that look and smell are the best ways to judge if your food is safe to eat. **Best if used by** dates are when these foods are the freshest or best quality, not unsafe to consume.
5. d — Do all of the above.

Note: Due to production lead time, this issue may not reflect the current COVID-19 situation in some or all regions of the U.S. For the most up-to-date information visit coronavirus.gov.

SAFETY CORNER

Pavement Burns

Summer is here and in most parts of the country, it's getting hotter. You may be tempted to go barefoot, but you can get burned on pavement, especially asphalt, which absorbs heat. At peak temperatures, pavement can get hot enough to cause second-degree burns.

To prevent pavement burns:

Wear foot protection even if you are just getting the mail.

Watch children. Make sure they are wearing foot protection before going outside on a hot day.

Remember that darker surfaces usually absorb heat more readily.

Protect your pets. Walk your dogs on the grass or invest in dog booties or paw wax.



Heavy Equipment Alert

If you work with or around heavy equipment, you need to be on heightened alert to stay safe.

- ➔ **Review** operating, safety and shutdown procedures in the operator's manual before working with new equipment.
- ➔ **Inspect** equipment before you begin work. Ensure horns and backup alarms are working.
- ➔ **Use** three points of contact (two hands, one foot) when entering and exiting equipment.
- ➔ **Fasten** your seatbelt even if your equipment has a Rollover Protection Structure (ROPS).
- ➔ **Recognize** and stay away from heavy equipment operator's blind spots.
- ➔ **Wear** the required PPE, including hardhats and highly visible clothing.



{07}
2021}

What's on our table
IN JULY

05



In Observance of
Independence Day all
operations will be closed

07

For National Macaroni Day we
are serving up Mac N' Cheese.
Stop in and have a bowl or top
your burger, tater tots, or any-
thing with it!

13

What better way is there to
celebrate French Fry Day than
with some Loaded Fries?

22

Try our Mexican BLT with crispy
bacon, melty cheese, fresh
guacamole, and
spicy chipotle mayo.

27

Chicken Tender Day just got
saucy. Pick your dipping sauce.
Spicy BBQ, Avocado Ranch, or
Spicy Sweet Chili Sauce.





Monthly Update



SUMMER HOURS OF OPERATION

DALE MABRY CAMPUS HAWK'S CAY CAFE

J. Clark's Grille

**MONDAY - THURSDAY | 10 a.m. - 2 p.m.
FRIDAY | CLOSED**

We Proudly Serve Starbucks®

**MONDAY - THURSDAY | 7:30 a.m. - 2 p.m.
FRIDAY | CLOSED**

ONLINE ORDERING IS HERE!

*Order From Your Desktop at
hccflmetz.com/toast or From Your
Phone by Scanning This QR Code.*



Brandon & Ybor Campus
Dining Service are
currently closed



Monthly Update

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