

Monthly Update



September 2021

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MAIN DISH

September At A Glance!

We had some great promotions! Both the house made Guacamole & Tortilla Chips and the house made Queso & Tortilla Chips were a hit.











MAIN DISH



Every online order is automatically entered to win during the month of September. You can enter daily by ordering online or with the toast app.

We still have the raffle for our Hydroflask Bottles, Nintendo Switch, Beats by Dre, and 4 \$25 Amazon gift cards.









This Holiday Season leave the details (and dishes) to us!



















Contact Kim Brown, General Manager at 813-259-6030 or kbrown@metzcorp.com





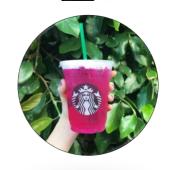
Our new online ordering system has been very popular and it helps to keep our guests and team members safe.





Have you tried a Starbucks Refresher yet?

Strawberry Acai Very Berry Hibiscus Mango Dragon Fruit



\$699.30

was redeemed in Rewards Points just for ordering online or with the toast takeout app.



Our highest selling
entrée items in
September.
#1 Peperoni Pizza
#2 Classic 1/3 lb
Cheese Burger (fresh
beef not a frozen patty)
#3 Chicken Quesadilla

Starbucks highest
selling drinks in
September.
#1 Caramel Frappuccino
#2 Iced Coffee
#3 Mocha Frappuccino



September Safety Focus

During the month of September we focused on these 10 food safety tips.



FOOD SAFETY



Clean Hands Count

Germs are easily transferred from hands to food during meal preparation, accounting for 89% of outbreaks. Good hand hygiene is your first line of defense in preventing foodborne illness.



Sick Workers Have No Place In Foodservice

12% of foodservice employees report having worked when they were sick with vomiting or diarrhea.2 Sick employees can easily spread pathogens to other employees and customers. Sick workers should stay home when sick.





Take Your Food's Temperature

Proper cooking temperatures are key to killing hazardous pathogens. Baoteria that cause food poisoning multiply quickest in the "Danger Zone" - between 40" and 140°F.4 Use a food thermometer to determine a food's true internal temperature



dating stored ingredients and prepared foods. Any food item not stored in its original packaging must be labeled.5

Crossed On Cross Contamination

Raw meat, poultry, seafood, and eggs can spread illness-causing bacteria to ready-to-eat foods. Cutting boards or utensils used with raw meats must never be re-used for ready-to-eat foods like fruits and vegetable without first thoroughly cleaning and sanitizing them after each use and before beginning a new task.6



Be A Clean Freak

Cleaning removes dirt and debris. Sanitizing reduces pathogens that may be present to safe levels. Food contact surfaces must be cleaned and sanitized after each use, or every 4 hours if in continual use.7

Love Your Gloves

Failure to wear gloves by foodservice workers who prepare ready-to-eat foods is a

top trending health inspection violation.9 Wearing gloves can reduce the apread of



Give Fruits & Vegetables A Bath

Washing fruits and ables helps prevent the spread of bacteria to food preparation surfaces. Even fruits and vegetables that will be peeled or skinned must still be washed.9

Train Staff

A knowledgeable kitchen staff is your greatest ally in protecting guests and preventing foodbor should be regularly given instruction on proper cleaning and sanitizing protocols."



- 5/08/wearing-gloves-important-bod-s







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