

SWOT Analysis

Strengths

- Documentation and cross checking that foods are at the correct internal temperatures and remain within healthy zones
- Documentation of refrigerator and freezer temperatures along with computer systems that alert if temperature is out of range
- Quick check in while storing and receiving (especially with cold products) so they are not out too long
- Minimum amount of food in the store room
- Practice FIFO system
- Have cameras and sprinklers to ensure safety of employees
- Easily understood signs in both English and Spanish (with graphics) for HAACP guidelines, MSDS information about chemicals, hand washing, and dish cleaning practices. Signs are posted in conspicuous places, such as by the time clock, for all employees to see.
- Well located MSDS binders for easy reference
- Cups and plates are upside down before serving
- Employees use hairnets and wash hands often
- Surfaces are kept clean and cleaned after each project
- Products made fresh daily
- Ample serving utensils are available which decreases risk of cross contamination
- Sneeze guards are on salad bar

Weaknesses

- Walkways are sometimes crowded by dollies, carts, and boxes which can be a safety hazard
- Occasionally sinks are under-stocked (especially with paper towels)
- Thermometers are not always available
- Refrigerators and freezers are sometimes left open for extended periods of time
- Dishwasher is not always working
- Large distance between salad bar and refrigeration
- Food is sometimes left uncovered

Opportunities

- Food does not remain in danger zone for extended period of time due to high turnover of food.
- Distributors use refrigerated trucks

Threats

- Higher incidence of contaminated food and increased risk of foodborne illness in the marketplace.
- Diversity of employees, some with limited English reading and comprehension skills. This presents some challenges especially in regard to education on hand-washing, food safety, food handling, and proper food preparation.