

Attention Employees,

RE: Issues Dated 6-28-15

Some of you may already know this, but Wright's Concessions is implementing a few new policies. You are NO LONGER permitted to bring any big bags or purses to work with you. This includes but is not limited to back packs. If you do bring them they MUST stay in your car, and NEVER enter the stands. If you have a small wallet or small see through pouch that's fine, but nothing big.

We are in the food business, and in the food business QUALITY is everything. If you see food that looks bad or is obviously bad let Angie know and throw it away... NEVER serve anything you wouldn't eat.

We have been pretty lax this season, but from this point forward if the drawer is short it will come out of your tips. If you don't have any tips it will come out of your pay... If your drawer is over you need to explain why! I don't know is not a good answer as there is no reason for it to be over. Also never remove tips from the counter until you are told to. Don't take some out while co-workers are not looking... If we continue to have issues we are going to implement a different system for tips.

We have never believed in sitting in the stands or using your phone in the stands whether we are working for someone else or ourselves, and we have not enforced these issues much this year, but as of now that has changed, and you are NO longer able to use your phone while standing on the front counter... Nor are you allowed to sit, if you are tired of standing in 1 spot than find something that needs cleaned, and clean it.

The freezer in stand 2 has been left open a few times this season. Before you leave please make sure the door is shut overnight...

The last few weeks I have not stressed how important it is to clean, because I thought you all understood that, but by reviewing the camera footage most of you do nothing but lay on the counters during league play nights... This is the time to clean, the time to prepare for the busy weekend... Every night the following needs completed...

- Put everything away.
- Floors swept & mopped
- Counters cleaned. (condiment counter as well)
- Garbage out and new bag in.
- Cover all vegetables in prep table. If empty wash each pan.
- Clean out sinks. Do not leave dirty water.