

Here is the information you requested,



SKILLET SMALLWARES

Equipment Required:

Bus Tub

Dishmachine

Products Required:

Pot and Pan Detergent

PAM

Oasis 137 Orange Force

Skillets

1. Fill a bus tub in the dish area with liquid pot and pan detergent.
2. After bussing tables, remove all food from skillet and place in bus tub to soak.
3. This will cool the skillet down as well as make it easier to clean.
4. Do not soak silverware and skillets together – this may cause silverware to rust.
5. After soaking, remove skillets from bus tub and wash in dish machine.
6. Allow to air dry completely.
7. Once dry, service assistants must season skillets to prevent rust. Spray a light coat of PAM onto entire surface of skillet.

Cindy Weight

Sr. Manager

Brand Protection, Quality and Regulatory Compliance

cweight@dennys.com

Cell: 503-481-4979

Fax: 864-597-6910



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From: CWeight@dennys.com
To: [Trecia Johnson](mailto:Trecia.Johnson)
Cc: LScaglione@dennys.com; thall@dennys.com
Subject: Re: FW: Maricopa County/Fajita Skillet
Date: Thursday, February 13, 2014 3:19:07 PM
Attachments: [Weight_Cindy.vcf](#)
[Skillet_cleaning_procedures.pdf](#)

Hi Trish,

Here is the information you requested.

Cindy Weight
Sr. Manager
Brand Protection, Quality and Regulatory Compliance
cweight@dennys.com
Cell: 503-481-4979
Fax: 864:597-6910



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From: Trecia Johnson <tjohnson@lodgemfg.com>
To: "thall@dennys.com" <thall@dennys.com>, "CWeight@dennys.com" <CWeight@dennys.com>, "LScaglione@dennys.com" <LScaglione@dennys.com>,
Date: 02/13/2014 03:20 PM
Subject: FW: Maricopa County/Fajita Skillet

Good afternoon. My name is Trecia Johnson. I am working with Greg Myers on an FDA project involving the usage of Cast Iron as a serving utensil. We would like to identify the exact commercial cleaning method of serving utensils in your restaurant. We believe this is a highly critical aspect to be presented to the FDA committee. I just wanted to follow up with you and ask if you would be so kind as to email the cleaning process.

Please advise if there is a:

1. Pre-soak / pre-spray
2. Mild scrub as needed
3. Followed by Commercial Cleaning with (Low or High Temperature) Dish Washer
4. Air Dry
5. Re-oil

Thank you so much, I greatly appreciate your assistance.

Trecia Johnson

Customer Compliance and Logistics Manager

Lodge Manufacturing

204 East 5th Street

South Pittsburg, TN 37380

423.837.7181 office

423.637-2086 cell

423.837-8279 fax

tjohnson@lodgemfg.com



Made in the USA

From: Greg Myers

Sent: Tuesday, January 28, 2014 2:14 PM

To: Trecia Johnson

Subject: FW: Maricopa County/Fajita Skillet

Here is the first email from Denny's.

Greg Myers

Lodge Manufacturing

Divisional Sales Manager

Foodservice Division

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From: CWeight@dennys.com [<mailto:CWeight@dennys.com>]
Sent: Friday, January 27, 2012 12:15 PM
To: Greg Myers
Cc: LScaglione@dennys.com; THall@dennys.com
Subject: RE: Maricopa County/Fajita Skillet

Greg,

Maricopa County, AZ has adopted the Federal 2009 Food Code in its entirety. The applicable section is 4-101.12. which reads:

Cast Iron, Use, Limitation

(A) Except as specified in (B) and (C) of this section cast iron may not be used for utensils or food-contact surfaces of equipment.

(B) cast iron may be used as a surface for cooking.

(C) Cast iron may be used in utensils for serving food if the utensils are used only as part of an uninterrupted process from cooking through service.

Cindy Weight
Denny's
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Office: 864-597-8810 ext 65531

From: "Greg Myers" <gmyers@lodgemfg.com>
To: <THall@dennys.com>
Cc: <CWeight@dennys.com>, <LScaglione@dennys.com>
Date: 01/27/2012 12:59 PM
Subject: RE: Maricopa County/Fajita Skillet

Tom, I have a call out to Michelle. I am trying to get a hard copy/language of the code. I have spoken with two different departments so far trying to access this info. More to come...

Greg Myers
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From: THall@dennys.com [<mailto:THall@dennys.com>]
Sent: Friday, January 27, 2012 11:56 AM
To: Greg Myers
Cc: CWeight@dennys.com; LScaglione@dennys.com
Subject: Maricopa County/Fajita Skillet

Greg,

Thanks for taking my call. I am going to give you Michelle Roemersberger's information on this email as well.

Michelle Roemersberger, Maricopa County Health Inspector
602-506-6942
mroemersberger@mail.maricopa.gov

I will contact you on conference call with Maricopa County.
Tom Hall
Sr. Manager
Quality Assurance
Denny's Brand Protection
317-771-3757
thall@dennys.com