**The Hot Food Career Accelerator: C-Store Operations & Career Toolkit**

*A step-by-step, practical guide for mastering hot food operations and unlocking $50K+ management roles—perfect for your next subscription lead magnet!*

1. **Hot Food Skills Self-Assessment**

**“Are You Ready for Hot Food Management?” Quiz**

|  |  |  |
| --- | --- | --- |
| Question | Yes | No |
| Have you completed a food safety certification? |  |  |
| Can you calibrate and operate hot food equipment? |  |  |
| Do you know safe cooking and holding temperatures for all menu items? |  |  |
| Can you conduct and document daily food safety checks? |  |  |
| Have you resolved a customer complaint about hot food quality? |  |  |
| Are you able to train staff on food handling and upselling? |  |  |
| Do you keep maintenance logs for hot food equipment? |  |  |
| Are you familiar with your state’s health inspection checklist? |  |  |

**Score:** \_\_\_\_ / 8

*7–8: Hot Food Pro!*

*5–6: Almost there—focus on compliance and training.*

*0–4: Build your foundation with this toolkit!*

**2. Hot Food Career Toolkit**

**A. Food Safety Certification Checklist**

* Food handler’s card up to date
* Temperature logs for all shifts
* Gloves and sanitation supplies available
* “Time as a public health control” policies reviewed
* Emergency procedures posted and reviewed

**B. Equipment Operation & Maintenance Log**

|  |  |  |  |
| --- | --- | --- | --- |
| Equipment | Last Checked | Maintenance Due | Notes/Issues |
| Fryer |  |  |  |
| Oven/Warming Unit |  |  |  |
| Hot Case/Display |  |  |  |
| Thermometers |  |  |  |
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**C. Hot Food Upselling Script Bank**

* “Fresh chicken just came out—would you like to add a piece to your meal?”
* “Our breakfast burritos are hot and ready—great with a coffee this morning!”
* “We’re running a special on pizza slices—two for $5 today. Want to try?”

**D. Daily Food Safety & Quality Checklist**

|  |  |  |
| --- | --- | --- |
| Task | Completed (✓) | Notes |
| All items at safe holding temperature |  |  |
| Equipment clean and sanitized |  |  |
| Product rotation/labeling checked |  |  |
| Customer area clean and stocked |  |  |
| Handwashing stations supplied |  |  |

**E. Health Inspection Prep List**

* All logs up-to-date (temp, cleaning, maintenance)
* Labels/expiration dates visible and correct
* No expired/unsellable food on shelves
* Staff can explain key food safety rules
* Emergency contacts and procedures posted

**F. Interview & Promotion Preparation Guide**

* Sample questions:
	+ “Tell me how you’ve handled a health inspection in the past.”
	+ “Describe how you ensure consistent food quality during busy periods.”
	+ “How do you train new team members on hot food operations?”
* Career tip: Document real examples from your experience to share in interviews.

**G. Staff Training Tracker**

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| --- | --- | --- | --- |
| Team Member | Last Training Date | Skills Practiced | Needs Follow-Up? |
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**3. Compliance & Safety Incident Log**

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| --- | --- | --- | --- |
| Date | Incident | Action Taken | Result/Notes |
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