

Employee Handbook

Revision 8.1

WELCOME

We at the Food and Dog Administration take quality control very seriously. In this handbook we will illustrate how to best utilize your workstation to perform your duties so you can help us deliver the best in Hotdogs.

The critical role of Hotdog Inspector is to help ensure that we maximize our product potential through careful analysis. While not all Hotdogs can meet our quality standards, we should all strive to do our best to achieve Maximum Product Yield.

As a general set of rules, please validate all Hotdogs to these minimum standards of quality:

- Unsatisfactory products should be properly disposed of in a licensed trash container
- Non-hotdog products should not be placed on or near the conveyor belt
- Hotdogs should be rejected if they show signs of visible mold
- Likewise, Hotdogs should be rejected if they show signs of visible burns
- Hotdogs should be properly thawed and reviewed before being placed on the conveyor

Failure to adhere to our quality standards may result in a lack of job growth, and possible termination.

HELP COMBAT HOTDOG PIRACY!

There is an alarming trend of counterfeit and unlicensed products on the market. To help ensure that our customers only receive products of the highest quality we need you to double-check serial numbers for the following brands.

The serial number will be present along the length of the hotdog, please inspect items carefully to ensure the pattern matches. Valid serial numbers will always be 9 numbers long. These are the current brands using serial numbers to validate their products.

Brand	Serial Code Pattern
O'Leary Golden Dogs™	Always starts with a 4 and ends with 208. Does not contain the number 7, 1, or 9
Big Bill's Cheesedogs™	First number is either 2 or 8, third number is either 1 or 3. Does not contain any repeating numbers
Martha's Vegan Delight™	The number 7 must be present at least 4 times in the serial number
	NOTE: This brand cannot have its serial number retrieved via the scanner, please use manual inspection.
Wholesome Christian Forbidden Flavor™	The number will contain the number 6 exactly 3 times, without repeating

KNOW YOUR MEATS

Hotdogs come in many exciting forms and flavors; however, it is critical to understand what is acceptable and what is grounds for rejection. To meet our quality standards please ensure that no more than one Grade F quality ingredient is present, unless all other ingredients are of Grade A or B.

This list does not encompass every possible Hotdog ingredient, but instead should serve to give you a series of guidelines to judge all hotdogs with.

Grade	Example Ingredients
A	Beef, Poultry, Pork, Vegetables
В	Fruits, Seafood, Dairy, Other animal products
С	Non-standard animals, Insects, Roadkill, Rodents
F	Poisons, Metals, Forbidden Substances, Concepts, Emotions

Did you know? Rats are responsible for more than 15% of Hotdog Loss worldwide. Remember to maintain a quality work environment at all times and report to your supervisor at the first sign of rat activity.

ADDITIONAL TOOLS

DogTech Scanning Workstation XT-9007

This state-of-the-art workstation can scan hotdogs in near-instant fashion and now provides detailed output in 320x240 resolution. Simply place a Hotdog in the designated scanning area and you'll see more information than you thought possible!

AR-97 Heat Lamp

The AR-97 Heat Lamp can be used to quickly thaw frozen objects within a matter of seconds, allowing you to work more efficiently and without the need for drawn out thawing periods.

PLEASE BE ADVISED, THE HEAT LEVELS OF THE AR-97 HEAT LAMP ARE NOT SAFE FOR EXTENDED PERIODS OF EXPOSURE

GB-10 Geiger Counter

Due to federal regulations, we have been asked to provide Geiger counters due to excessive levels of radiation present at our facilities. Please carefully monitor this device for activity and discard items exceeding a threshold of half the monitor's gauge.

Due to on-going shortages, we are unable to replace your Geiger Counter if it is accidentally discarded or lost.