

KITCHENS ON WHEELS NEWSLETTER



Meet Our Founder and CEO

George Workard is West Allis native and founder and CEO of Kitchens On Wheels, Inc.

Kitchens On Wheels, Inc., a progressive food vending and catering company with over 15 years of experience and dedication to serving the West Allis, Wisconsin community.

The company's story begins in its inception in 2001. As a child, he was a helper in his father's small restaurant. He then worked in the kitchen at a large, busy highway truck stop, and by age twenty-one he was a cook in a company that supplied airline meals.

Two years later, he bought one of their damaged food trucks, fixed it up, rented a vacant building, borrowed money to equip it, and went into the catering business for himself.

Today, he has a fleet of 40 shiny, specially fitted kitchens on wheels with the slogan "We Bring Your Lunch Pail" painted on the side.



West Allis' community's choice food truck Kitchens On Wheels serves up tacos and burritos. We will be taking advantage of all the locally grown produce, so we'll only be using the freshest ingredients. Our cooking style is fresh and healthy, with a lot big flavors.

Hours

Mon.	11:30 am - 3:00 pm
Tue.	11:30 am - 6:00 pm
Wed - Thu.	11:30 am - 3:00 pm
Fri.	11:30 am - 6:00 pm
Sat - Sun.	11:30 am - 3:00 pm

Specialties

Lunch and Dinner

Services

Walk-Ins Welcome

Good For Groups

Good For Kids

Take Out

Catering

Outdoor Seating

Payment options

Visa, American Express, Mastercard, and Discover



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INSTRUCTION MANUAL

Mobile food trucks serve food to customers in parks, stadiums, festivals and other public venues. Starting a mobile food truck business is similar to running other types of food establishments. A passion for food, the skills to provide quality customer service and the ability adhere to local health regulations can help you run a successful business. The types of food sold in mobile food trucks include sandwiches, hot dogs, salads and side items, such as french fries and onion rings.

Here are steps to take when operating Kitchens On Wheels food trucks:

1. Check to make sure you have your driver's license and business operations permit.
2. Critical items on a health inspector's checklist
3. At the top of an inspector's checklist are the critical items that relate directly to food-borne illness. These items are denoted in red on inspection sheets in many municipalities.
4. Any violation of a critical item requires immediate attention and correction or a follow-up inspection will be scheduled to verify that the violation has been corrected. The following are typical critical items:
5. Observing proper hand-washing
6. Making sure food is coming from an approved source (such as a retail grocery store that's properly licensed for food processing)
7. Ensuring that foods are kept at safe temperatures
8. Verifying that no cross-contamination has occurred between raw and cooked products
9. Noncritical items on a health inspector's checklist
10. Although noncritical items aren't directly related to food-borne illnesses, they can still become serious problems if they're not corrected.
11. Noncritical items like the following are usually listed in blue text on inspection sheets:
12. Labeled food storage containers
13. Current operator permit
14. Properly calibrated meat thermometers
15. Properly cleaned floors, walls, and ceilings



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CODE OF CONDUCT

Office ethics can refer to a set of codes and values, and rules that derive from them, that help to determine right choices and behavior in the office setting. These may be different depending on each office and are most based on the core values the office wants to express and wants employees to follow. Numerous things may be included in office ethics or some companies don't clearly draw out an ethical policy. The latter stance may occasionally lead to trouble and employees may have to make their own decisions when faced with ethical dilemmas, since these ethics are not always in keeping with personal moral stance.

The wise company tends to establish values that it wants employees to understand and follow, and on top of this, they may set up rules so there is little moral decision making needed. If one core value is to make certain that all workers feel comfortable in the workplace, for instance, a rule that might follow is no soliciting of outside products at work. This could produce discomfort in some employees, making them feel they can't escape a marketing environment while working, and the company may respond by outlawing a practice that would go against one of its core values.

With this same core value, office ethics can tell people how to behave to each other. Clearly, making sure people are comfortable means treating each other with respect, not soliciting others for sexual activity or romantic liaisons, being responsible for work so it is not passed onto others, and keeping the workplace clean. A lot of rules can be generated from basic office ethics, or some companies expect employees to infer rules from basic assumptions regarding how a company defines what is good or moral.

There are some office ethics that apply to almost all offices, at least in theory. It is usually considered wrong to do things like take office supplies for home use, to express rudeness, on the phone or in person, to customers, and/or to behave in any manner that violates regional employment laws. These behaviors may lead to either warnings or firing, depending on the abuse perpetuated.

Other activities that are, at the least, frowned upon include using work time to conduct personal businesses, such as emailing friends, contributing to a Facebook® page, or making long distance calls to family. Some offices might permit a few of these activities to a certain degree. Not all do so, and these behaviors might earn sharp reprimands or eventual termination of employment.

Since office ethics can only be thought of in example form, it's useful for employees to understand a business' ethical code and core values when first getting a job. It should be noted that not all offices adhere to a defined set of ethics, and this may be fairly easy to tell in early days of employment. Flagrant disregard of ethics by employees and supervisors suggests the code really isn't working and possibly may be disregarded by the new employee. On the other hand, one person violating a code doesn't suggest a whole office does, and shouldn't be taken as example for how to behave in the workplace.

