

Idea file

Foodservice safety in government book

There are plenty of rules and regulations to be met in the kitchen and preparation area in the club foodservice. A new brochure from the National Institute on Occupational Health and Safety can shed more light on a confusing picture.

Health and Safety Guide for Eating and Drinking Places explains the elements needed for the foodservice workplace. The booklet describes the most-encountered safety and health violations and offers suggestions on correcting them.

Order from the Superintendent of Documents, Government Printing Office, Washington, D.C. 20402. Stock number is 1733-00152-9. Price is \$2.

Incentive programs will keep caddies

Club and courses still utilizing caddie programs these days often find it hard to keep good workers. There are many ways a facility can keep and motivate its working walkers.

Spreading the work around is essential. Caddies should be notified at least a week in advance when there is going to be an outing. When new caddies are hired, inform all members. Caddies should play at least one round of golf a week to keep in tune with the course.

Many head professionals sponsor a Caddies Day, usually during the last week in August, involving a tournament with different playing classes and an awards dinner.

Do you really need Maintenance Monday?

With increased costs, some clubs have been thinking about opening on Mondays, the traditional day of closing for the vast majority of facilities in the country.

Many golf course superintendents insist the Monday closing is essential to give the course a break after a hard playing weekend. Most superintendents fertilize greens, tees, and fairways on the Monday dates, which are the best for no interference from golfers. This process takes a large amount of time, care, and efficiency.

Indications are some clubs and courses will begin to open on Mondays for a 7-day week. The question for those superintendents will be if they can still maintain high standards of playability.

Golf writers can be key to publicity

Image is an important part of your facility's overall success. The best way to get that image conveyed the most often is through your local newspaper. Advertising is important, but not the only way to get your name in the paper.

Most golf writers cover the local tournament scene and area golfers, your customers. First, if you have not done it already, establish good rapport with the local writer. Get to know what his needs are and how you can best fill them. Remember, he can keep your name in front of the public, helping to attract new golfers to your course.

Some professionals have even gone into writing themselves, supplying the local paper with golf tips. Again, though, the professional is linked directly with the facility he is working for.

Keep spray drift out of your tank

Drift of vapors after reaching the target and drift of spray during application are two types of herbicide injury that can be incurred by turf. There are many ways to rectify this maintenance headache.

Lower pressure equipment may be an answer to eliminating drift. Standard herbicide sprayers operate at nozzle pressures from 25 to 40 pounds per square inch. There is equipment available, though, that can deliver at 5 psi. Invert emulsions may also be utilized. Being viscous, these materials reduce the fine particles, virtually eliminating drift.

Always keep in mind that even with these and other techniques, a superintendent should be aware of strong breezes, high temperatures, and wet soil conditions.

Is your warewasher energy efficient?

Increasing energy costs are forcing many club managers to reevaluate their consumption. One of the areas where this can be critical is in the warewashing equipment your foodservice operates.

Probably the most efficient machines on the market today clean at 110° F., utilizing a sanitizing solution. The lower temperature system has met with opposition from some local and state health departments.

When scheduling cycles be sure that the machine is always near capacity. Energy expended is the same whether the machine is full or not.