

GUIDELINES FOR THE USE OF THE KITCHEN

A holder of a FOODSAFE Certificate must supervise use of kitchen.
At least one person in a group using the kitchen must have a FOODSAFE Certificate.
Please display it in a prominent place.

1. Wash hands before handling food, dishes or utensils. Wash countertops and tables with bleach solution (found on the kitchen counter) prior to preparing food.
2. Use latex gloves when preparing food.
3. Clean the stove tops and wipe out ovens after use. If necessary, wash the burner drip pans.
4. Wash all dishes and utensils in the dishwasher. DO NOT place wooden cutting boards in the dishwasher. Ensure that dishes are dry before returning them to their proper places in the kitchen. For correct use of the dishwasher, follow the directions posted above it.
5. Hand washed dishes and utensils to be "air" dried in drying racks.
6. Remember from which cupboards the various kitchen items are taken and return them to their proper places following use. Many are labeled.
7. Scour out sinks.
8. Empty teakettles and leave them empty on the stoves.
9. Empty and clean thoroughly all coffee urns, teapots and coffee jugs.
10. Place all laundry in the container provided. Do not remove the container or the laundry from the kitchen unless you are designated to do so.
11. Wipe and dry plastic tablecloths before storing.
12. Leave no food products in the fridge or cupboards.
13. Wipe up any spills from the floor.
14. Remove your own garbage.

CHECK THAT ALL ELEMENTS AND OVENS ARE TURNED OFF
BEFORE LEAVING THE KITCHEN.

THANK YOU
FOR LEAVING THE KITCHEN IN GOOD ORDER FOR THE NEXT USER.

Kimberley United Church
August 2013