

Kitchen Rules

Wankinquoah Rod & Gun Club
July 2009

Our kitchen is a major investment and a valuable asset. Our kitchen is a benefit available to each and every member of the club. Use of our kitchen is a matter of club trust. Abuse of the kitchen will be addressed by the Board of Directors as a breach of club trust.

It is the member's responsibility...

Before an Event:

- Ensure that All food preparation surfaces are cleaned and sanitized
- Ensure that All utensils and cooking vessels are cleaned and sanitized
- Ensure that All towels, aprons, etc. are clean
- Ensure that All refrigerators are clean and hold temperature between 32 and 40 Degrees
- Ensure that All freezers must be clean and hold temperature lower than 32 Degrees

During an Event:

- Apply accepted Food Handling techniques
 - Keep Cold Food Cold
 - Keep Hot Food Hot
 - Prepare food by Temperature – Not by Guess
 - Avoid Cross-Contamination of Foods
 - Wear head covering when preparing food
 - Wear gloves when handling 'table ready' food
 - If in doubt – Throw it out!

After an Event:

- Complete Event Log recording all requested information & worker names
- All food preparation surfaces must be Washed and Sanitized
- All utensils and cooking vessels must be Washed, Sanitized, Dried and Put Away
- All sinks must be emptied and clean
- All cooking surfaces (Stoves, Ovens, Grills, etc.) must be cleaned.
- All soiled towels, aprons, etc. must be laundered and returned ASAP
- All leftover food must be properly stored or disposed
- All large refrigerators must be Emptied, Washed and Shut Off
- All Trash Containers must be Emptied and Washed
- All Floors must be swept and mopped (Including under the Floor Mats)

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