

Kitchen Orientation

Welcome and thanks for serving in camp's kitchen! We are excited to get to know you more as we serve together in the kitchen. We have a few regulations we need to follow as we abide by the state codes:

Hand Washing:

The sink is in the back of the kitchen. You should wash up when you:

- Enter the kitchen
- Change tasks
- Make any contact with skin/hair (itching, picking up a child, putting hair up...)

Kitchen Dress Code:

- Closed toed shoes to protect your feet.
- Apron (located by the handwashing sink).
- Hat, bandana, or headband to keep hair back.

Gloves:

- **Needed** if the food is NOT going to be cooked, or if you have cuts/sores on your hands.
- **Not needed** if the food WILL be cooked before serving.

Walk-in Freezer & Fridge:

To maintain required temperatures and camps electricity bill smaller **keep these doors closed as much as possible**. Even when you are looking for a few things try to pull it behind you. If you are putting away groceries, you can shut the door behind you and use the "metal stick" to get out.

FIFO (first in first out)

Always check for leftovers and dates on products such as milk to protect us against food loss. When you are putting away groceries make sure you put the new stuff behind or under the older product.

Keep hot foods hot and cold foods cold.

For instance, if you are working on slicing meat but then realize that it's time to eat, put away the meat and then get it back out when you are ready to devote your full attention to it again.

We are so thankful for your help!!!

THANKS!

