

Kitchen Use Rules

Due to the potential for food borne illnesses existing in any location where food is prepared and served. Rules have been established to keep the kitchen in a sanitary and orderly condition at all times. The following rules will govern the use of the kitchen. Anyone entering the kitchen must follow these rules.

Entry

1. Only authorized adults with assigned food service duties and members of the Culinary Arts Ministry will enter the kitchen proper.
2. Children under the age of 14 shall not enter the kitchen when food is being prepared or served without permission from a Culinary Arts Ministry member.
3. Food will not be consumed inside the kitchen by persons that are not members of the Culinary Arts Ministry.
4. No person with any communicable sickness including flu, colds, and fever will enter or serve food from the kitchen.
5. Neither topless shoes, high heel shoes, flip-flops nor similar shoes will be worn in the kitchen by kitchen staff.

Appliance and Non-Food Supply Storage

1. Before vacating the kitchen after completion of food preparation and service all appliances shall be cleaned and sanitized with appropriate cleaning agents.
2. Soiled appliances, utensils, and containers will not be left in the kitchen over-night.
3. All non perishable foods will be stored in sealed containers.

Perishable Foods

1. All perishable non opened foods will be stored in closed containers and refrigerated where necessary. The containers will be dated.
2. All perishable opened foods will be dated and refrigerated or frozen. The container must be dated. Otherwise it will be disposed.
3. All left over refrigerated foods will be discarded after 1 week or after expiration date on the container. Non dated refrigerated containers will be discarded.

General Cleaning

1. Food and grease will be removed from the floor after completion of cooking and service.
2. All waste container will be emptied and waste placed in the outside waste containers.
3. All sinks will be cleaned and emptied of water at the end of each day.
4. Water in steam-table will be emptied after use.
5. All food preparation surfaces shall be cleaned after use.
6. The kitchen will be inspected weekly for compliance with these operating rules by an O & M committee member and/or a Culinary Arts Ministry member.

If there are any questions contact one of the following:

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| 1. Bro. Frank Lloyd, Chairperson Culinary Arts Ministry | 919-724-0209 |
| 2. Trustee Charles Darvin, Chairperson of O&M committee | 919-383-1367 |