RULES FOR THE USE OF THE KITCHEN

FOOD PREPARATION:

The UUCA kitchen is a licensed food service facility. Erie County Department of Health guidelines should be followed in all food preparations.

CLEAN-UP PROCEDURES:

1. STOVES

Please clean top of stove, drip pans and lift the top to clean the area around the gas burners.

Please check to see that the ovens are OFF after use. Check for spills. If necessary, squeeze a little water on to spills and wipe up with paper towels. DO NOT USE SCOURING PADS, SCOURING CLEANSER OR ANY CAUSTIC SUBSTANCES. The overs are self-cleaning and will be cleaned on a regular basis.

2. REFRIGERATORS

Please DO NOT leave food or beverage items in the refrigerator. Take any and *all leftovers* home with you. If you do not wish to take the leftovers home, be sure to pour beverages in the sink and wrap all food before *taking it to the dumpster*. Food garbage should not be placed in the kitchen trash receptacle, especially coffee grounds.

3. DISHES

Wash and put away all dishes, pots, silverware, coffee pots, etc. We cannot be responsible for items left on counters, drains, etc.

4. COUNTERTOPS&SURFACES

Wash with soap and water, then sanitize with the bleach&water solution provided. Directions are posted in the kitchen.

5. FLOORS

Check the condition of the floor. Mop up any spills and/or water you have caused.

6. RECYCLING

7. OTHER CONERNS

Date:

Remove and/or return your pop bottles, milk bottles, and cans from the kitchen.

Administrator's Signature:

Date: