

Hourly Use Clients - 2021

This kitchen needs to look as if no one has been here when you leave. It must be clean and sanitary in a professional regulatory & compliance manner. This is not negotiable.

Lead Cook: _____ Cell#: _____

_____ Food Handlers Card

*Rules for this Kitchen

- ✓ **Must clean food traps before leaving at the end of your shift! Must clean around the pit and prep sink as well.**
 - *(2 food traps in dish area and 1 in prep sink)*
- ✓ **All floors must be swept and mopped before leaving, very important! It does not matter what area or space you limit traffic too, once the kitchen is entered, the entire area must be swept and mopped.**
- ✓ **Stay out of unassigned spaces and hands off property that is not yours! You are limited to the boundary of your space only!! This is not a public kitchen. You are only to access your area and your property in the kitchen. Do not use or touch other kitchen tenants areas or property.**
- ✓ **Turn off all gas valves**
- ✓ **Clean all Sunrise Center community dishes and return them to the shelves.**
- ✓ **As stated above, sweep and mop entire kitchen before leaving**
- ✓ **As stated above, clean around dish pit and prep sink, empty food traps.**
- ✓ **Break down all boxes, glass and clean foil and put in RECYCLE dumpster**
- ✓ **Put all food waste and trash in garbage cans by the back door**
- ✓ **Wipe down all prep tables with sanitizer**
- ✓ **Wipe down all appliances used: stove tops and ovens**
- ✓ **As stated above, No dirty dishes can be left for later – you must clean all dishes before leaving facility!**

Date: _____ Scheduled Time: _____

Prep Location: _____ COOK Signature: _____

Failure to fill out this form & leave it in the lock box means you do not wish to use the kitchen