

## **Garfield Culinary Commercial Kitchen Rules**

- You are welcome to use any of the **Garfield Culinary** Commercial Kitchen equipment as long as it is left in a clean and usable condition. Supplies and equipment must be returned to their original places when you leave. Kitchen supplies provided at the **kitchen** must not be taken home.
- Please let Garfield Culinary know immediately if there is a problem with any aspect of the facility so we can try to rectify the problem as soon as possible. This includes kitchen equipment, refrigeration, sinks, stoves, plumbing, bathroom, garbage collection, electrical, etc. We understand that accidents do happen and equipment does break down, so please let us know of any problems immediately upon discovery. Users will be held responsible for any equipment damaged by their actions.
- Any user wishing to store items in the Commercial Kitchen between uses must make prior arrangements with the **Garfield Culinary**. All food items must be stored according to government regulations and only in the space allocated for each user by the **Garfield Culinary**.
- An immaculately clean kitchen is what we all aspire to. Please make sure that all surfaces, including the floor, are left clean when you leave. **Garfield Culinary** will supply cleaning equipment, trash bags, soaps, and cleaning supplies. Please let us know, when you arrive, if there is any sanitation problem or if supplies are low and more are needed.
- All users of Garfield Culinary must have a Food Handler's Card or be under the guidance of a Licensed Food Handler that is on the premises, and must display their Food Handler's Card in the kitchen on the bulletin board. Plastic gloves must be worn and are the responsibility of the user to supply.
- All boxes must be broken down flat and placed in outside **in dumpster** for collection. All other trash must be bagged and also placed outside in **dumpster**.
- Floors in the area you have used must be swept and mopped when you are finished.
- Inside and outside of cans must be cleaned if soiled.
- Please do not stack boxes or food supplies on the floors.
- Kitchen doors should not be propped open.
- If you are unable to keep your scheduled time, please notify Garfield Culinary as soon as possible. If we are not notified, you will be charged for the hours you reserved.
- *Children under the age of 18 are not allowed in the kitchen without adult supervision.*

**I HAVE READ AND UNDERSTAND THE ABOVE RULES AND REGULATIONS, AND I AGREE TO COMPLY WITH THEM.**

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**PRINTED USER NAME**

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**User Signature**

Pricing is subject to change without notice