

Garfield Culinary Commercial Kitchen Sanitation and Safety Rules

- Clean and sanitize all food contact surfaces prior to starting work and after work is complete.
- Sanitizing solution: 1 teaspoon bleach to 1 gallon COOL water.
- Plastic gloves must be worn to handle ready-to-eat food.
- All food in cooler must be labeled with owner's name, product, and date. Shallow containers (2" maximum) are to be used to cool potentially hazardous foods.
- Food placed in the cooler must be in a proper storage container – not cardboard. Items need to be stored in a covered container. All containers need to be wiped down with a chlorine solution after each use and before returning to the cooler. Mold and mildew are attracted to cardboard and spilled liquids on containers and we need to be proactive in eliminating them. Cardboard **IS NOT** allowed in the cooler.
- Keep all detergents or chemicals out of food production area.
- Wipe up any spills right away.
- Clean equipment using appropriate cleaning instructions.
- Floors must be swept and cleaned as necessary, and before leaving. Cleaning supplies are located in the janitorial closet.
- Be sure all equipment has been turned off before leaving. Turn out lights **and be sure to write your start and ending time on the log sheet**. Lock all doors.
- Only UNOPENED packages and containers of food are to be brought into the Kitchen. Once opened, food can be stored until needed in your storage area, cabinets, cooler, or food may be removed from the Kitchen. However, once the food is removed, it is not allowed to re-enter the Kitchen.

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

PRINTED USER NAME

USER SIGNATURE

DATE

Pricing is subject to change without notice