

Camp Turner Kitchen Orientation

Kitchen Use

Does not apply to groups catered by Camp Turner – only for kitchen staff of group

All guests who use the kitchen or dish room must read, understand and sign this document.

The group may use the kitchen and equipment to prepare meals for those staying overnight at camp as part of the group. Day guests or guests in for a meal incur an additional charge. The kitchen comes “as is”. We highly recommend that you wash silverware, cutting boards, knives, pots and pans and wipe down counters before use. The group before you may or may not have washed them properly after the last use.

The group must provide a person to be in charge of and responsible for the kitchen. This person must be at least 21 with some food handling experience. The person in charge of the kitchen is expected to ask if operation of any of the equipment is unclear.

1. All cooks must be at least 18.
2. All dishwashers must be at least 16.
3. The group is expected to use safe food handling, dishwashing and sanitation procedures.
4. Do not dump grease in any sinks. A grease bucket is located to the left of the stove.
5. Do not wash dishes in the food prep or hand sink in the kitchen.
6. If you use camp pans they must be washed thoroughly, front and back. The group will be charged for pans that need to be rewashed.
7. Do not put pots and pans in the dishwasher. They must be scrubbed in the 3 bay sinks.
8. All dishes, silverware, utensils, pots and pans must be left to air dry. Do not wet stack pots, pans or dishes. Dishes, cups and bowls must be stored in the wash racks where you found them (on the plastic shelves) when finished, not stacked outside of racks. The group will be charged for re-racking if necessary.
9. All tables must be washed, floors must be swept and all equipment must be turned off and / or put away before departure.
10. The griddle must be thoroughly cleaned if used. Please ask for supplies.
11. Please turn all equipment off when not in use.
12. The walk-in cooler is not available for group use. There is one two door refrigerator and one two door freezer in the kitchen for group use. There is another two door refrigerator in the dining hall for group use.
13. Fire alarm panel must be explained to the group leader by the camp staff. Please ask.
14. Please see Kitchen Inventory for a complete list of provided supplies and equipment. In general, we provide everything you need to cook for 80 people. If your group is larger, or you need more or better equipment than provided it may be available for additional charge.

THE HOOD FAN

THE HOODFAN MUST BE ON WHEN COOKING!

The hood fan is located above the griddle.

The buttons to turn the hood fan on and off are located next to the circuit box, on the wall across from the door to the walk-in cooler. The black button turns it on. The red button turns it off.

When cooking:

1. Crack open the window nearest the hand sink.
2. Turn on the hood fan.
3. Turn on the box fan on top of the stove.

THE HOODFAN MUST BE ON WHEN COOKING!**THE FIRE ALARM PANEL**

The alarm panel is in the mop sink room. Your host will show you the panel during orientation. IF the alarm goes off please follow the instructions posted on the panel.

Remember to call the park police right away to notify them of a false alarm. (716-354-9111).

All alarms must be reported to camp staff.

Camp staff must do an incident report on all alarm events.

THE DISHWASHER

Drain plug must be securely in place before turning the machine on. The machine may take up to three minutes to fill. If it takes longer the drain plug is not installed properly. Notify staff for guidance as needed.

Use “normal” setting. Cycle should last one minute.

Notify staff if dishwasher fluid or rinse agent runs low.

Drain dishwasher after each meal.

DISH MACHINE MUCH BE TURNED OFF AFTER USE. LEAVING THE MACHIN “ON” AFTER DRAINING THE WATER WILL RESULT IN A FIRE!!!

If the dishwasher runs a long time it is probably having trouble filling. The most likely cause is that the drain plug is not properly seated to hold the water in.

THE STEAM TABLE

The steam table can be tricky and time consuming to clean. It is best to avoid using it if possible.

To use the table:

- 1) Close the drain by turning the round spigot handle underneath the table clockwise all the way.
- 2) Make sure the straight valve handle underneath the table is parallel with the pipe. It should already be there.
- 3) Turn on the straight valve along the pipe above the steam table to the right. On is parallel with the pipe.
- 4) Give it a few minutes to fill 1.5 inches deep.
- 5) Turn it off.
- 6) Turn on the heat (dials on the front of the warmer).
- 7) When you are finished turn off the burners and open the round drain handle underneath the table.

- 8) Clean the entire unit.

KNIVES

Do not send knives to the dish room. Wash them in the food prep sink.
Set aside knives that are dull for staff to sharpen.

SAFE CLEANING

To clean food prep surfaces use small red buckets with hot water and the blue dish soap.
Clean all surfaces after every meal. Do not use pink bathroom cleaner or orange degreaser on food surfaces.

After washing the tables with Dawn, sanitize with food safe Multiquat sanitizer. These are the only cleaners that can be used on surface that come into contact with food.

The Pink cleaner is Ecolab, #93 Keystone Duty Bathroom Cleaner. This is for toilets and urinals.

The Yellow cleaner is a multi-purpose peroxide cleaner. This can be used on most surfaces, including windows and mirrors.

Material Safety Data Sheets are in the wall rack in the back hall of the Dining Hall.

Eye wash stations are positioned around camp, including the kitchen and dining room.

THE GRIDDLE

- 1) The griddle must be cleaned with high temp griddle cleaner after use.
- 2) Wear gloves provided. Do not get the chemical on you. If you do, rinse copiously with water for a long time.
- 3) First turn the griddle off and left it cool for 10 minutes.
- 4) Apply the high temp cleaner.
- 5) Scrub the surface with a griddle screen, griddle brick.
- 6) Use a spatula to remove residue.
- 7) **BE CAREFUL NOT TO OVERFILL THE GREASE TRAY BELOW THE GRIDDLE.**
- 8) After it is clean wipe with a damp rag to remove harsh chemicals.

All appliances must be cleaned after use.

Grease trays must be emptied into the trash.

DO NOT PUT ANY GREASE DOWN THE SINKS!!!

You are welcome to use the spices in the rack over the back prep table.

The slicer, proofing cabinet, walk in cooler, walk in freezer, pantries, storage rooms, floor scrubber, laundry room and cooks' bathroom are off limits.

MATERIAL SAFETY DATA SHEETS ARE LOCATED IN THE BINDER ON THE WALL NEAR THE BACK DOOR OF THE Kitchen.

If you do not know how to use a piece of equipment, please ask. Misuse can result in serious injury or death.

All those who use the kitchen must sign off on this document below. Group leader, please print and have all cooks and dishwashers read and sign.

Signature: _____ Printed Name: _____ Date: _____

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