

FCCLG Kitchen Training Checklist

Identify the following elements & requirements:

The Griddle

- Off school limits (For use only by SMP staff)
- Keep covered with aluminum (requires professional de-grease cleaning)

The Stove Burners

- Identify how many there are.
- How to turn on & off
- How to clean tops and check pilot lights

The Ovens

- Identify how many ovens we have.
- How to turn on & off

The Butcher Block Table

- Find where we store the cutting sheets (do not cut directly on the wood table or counters)
- Do not place hot pans directly on wood table.
 - Use heating pads or cookie-sheets to protect the wood.
- How to lift the extra island extension.
 - It takes 2 people to put the extension back down.
- Find where we keep the vinegar & water sprays for cleaning woodblock.

Steam Table (Off limits – the water boil unit is too temperamental)

Cleaning supplies

- Identify where mops and brooms are stored.
- Make a note on the white board when cleaning supplies are low / need replenishing.
- Identify regular garbage bins from recycle bins.

Kitchen Communications Board

Garbage and Recycle

- All garbage, especially food scraps, is to be tied up in garbage bags and thrown in the outside dumpster.

- No cardboard boxes should be left behind. All cardboard boxes need to be broken down and placed in the “Green” Recycle dumpster. Do not put boxes in the dumpster that are not broken down first.

❑ **Handwashing Sink vs. Deep Dishwashing Sink**

- No Garbage Disposal.
- Learn the use of the sprayer hose and how to rinse the sinks.
- How to clean all food scrap debris from drains.

❑ **Commercial Dishwashing Unit**

○ **Staff Supervision Required**

- Use our TUB Soap only! Liquid soap will coat and ruin.
- Follow directions precisely. Rushing or skipping a step or not waiting for the full period of water to fill can burn the heating unit and cost a \$2500 replacement.
- Clean all food debris from drains and the scrap trays.

❑ Locate the big misspelling in the Best Practices manual. 🌐