

FreedomWorks Kitchen Standards

Colossians 3:17-22 “Do all word and deed as you do unto the Lord.”

This document is to inform all volunteers of the standards that need to be kept while serving in the FreedomWorks or Faith Baptist kitchen. Please read through this information. If your role as a volunteer requires you to work with food service in any way, you will be asked to sign and date this form.

Requirements to serve in the kitchen:

- This document must be read, signed and dated before approval is given.
- No one is allowed to serve in the kitchen without prior approval of the main person cooking that day.

Personal care prior to handling food:

- Hands need to be thoroughly washed.
- Nails need to be washed and brushed.
- Hairnet is required.

Food prep requirement:

- All counters must be sanitized with disinfectant.
- Everyone needs to wear an apron.
- Inspect all utensils prior to use for cleanliness.

Food handling:

- Wash hands.
- Disposable gloves need to be used when:
 - Transporting food from the kitchen to the dining area buffet table.
 - When serving or pre-plating food.

Food storage:

- Anything that has been used at the buffet table CAN NOT be put back into the original containers.
- No containers can be left open and placed back into the FreedomWorks cabinets.
- All food needs to be placed back organized on its proper shelf.
- All food products stored in the refrigerator need to be labeled “FW and dated”.

Storage of inventory and other supplies:

- FreedomWorks utensils need to be properly replaced and sorted – not thrown in the bag.
- All paper products need to be placed back organized on its proper shelf.

Cleanup:

- Food areas need to be sanitized after all use or at the end of the night.
- Floors need to be swept and spot mopped where needed.
- At Faith Baptist, the bottom shelf of the refrigerator needs to be cleaned and organized at the end of every use.

I understand the above FreedomWorks kitchen standards.

Signature: _____ **Date:** ____/____/____