

Food Service

Eagle Lake Camp & Retreat Center (ELCRC)

Requirements:

- A. Regularly monitor temperatures in the dry storage area and in all refrigeration units and record them on the provided forms (see attachment B). Temperatures outside of the indicated limits are to be reported to the Resident Manager (for corrective action to return the equipment to proper operation) and appropriate action taken to protect or discard the affected potentially hazardous food. (Potentially hazardous foods are those foods that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea or other ingredients (including synthetic ingredients) in a form capable of supporting growth of infectious or toxic microorganisms.)
- B. Minimize the time that un-refrigerated potentially hazardous foods remain in the temperature danger zone of 45 degrees F. to 140 degrees F.
- C. Assure cooking and holding of potentially hazardous foods at appropriate temperatures (140 degrees F. minimum).
- D. Assure proper sanitizing and storage of dishes and food service utensils after each use.
 - 1. Washing
 - a. Wash and initial rinse temperatures of at least 100 degrees F.
 - b. Second rinse using at least 180 degree F. water or an approved chemical sanitizer.
 - 2. Drying - All dishes and food service utensils are air dried.
 - 3. Storage - Protected from dust and contamination between use.
- E. Use only clean and sanitized (see section D.) utensils and equipment during food preparation.
- F. Clean and sanitize food contact surfaces after each use with a bleach solution or other commercial sanitizer.
- G. Implement appropriate personal hygiene procedures (hand washing, general cleanliness, etc.).
- H. Place all garbage in the provided containers, using the provided plastic garbage bags. Lids are to be kept in place when the containers are not being used in the food preparation or clean-up process.
- I. Adhere to other procedures/rules which are posted in the kitchen/storage/dining areas.
- J. Contact the Resident Manager (Certified Food Manager) with any questions concerning the above.

Accepted: _____ (cook)

Event: _____

Date: _____