



Kitchen Rules

1. Wash hands in **designated** hand washing sinks only.
2. Hair has to be up or in a net if it's shoulder length or longer.
3. No eating in the kitchen, we want you to eat with our guests.
4. No personal items in the refrigerator.
5. Wear gloves when serving.
6. Aprons must be worn while handling food. Do not wear an apron outside the kitchen, unless you are serving or wiping down tables.
7. Stay in designated areas only.
8. **NO POTS OR PANS ON THE GRIDDLE!**
9. **DO NOT CLEAN THE STOVE TOP, GRIDDLE, OR OVEN. WE WILL CLEAN IT WHEN NECESSARY!**
10. Do not turn the deep fryer above 325 degrees.
11. Always return the ice scoop to the proper location.
12. Do not give take-outs until 5:50pm and they have to be approved.
13. **A SERVSAFE certified person has to be on site at all times. Go to Delina, Bill, or Brookelynn for any questions.**
14. **No one under 12 UNLESS a parent or guardian is present.**

Name of church, family, or organization serving: _____

Signature of group team lead: _____ Date: _____