

Volunteer stipendium * - Kitchen**

Breakfast – 7.30h – 10.30h | Lunch – 11.00h – 1.30h | Dinner – 4.30h-7.00h

Kitchen Person #1

- **BREAKFAST** – Get coffee started & flowing until 10.30h. Use water from sealed containers. Instant coffee packets are available.
- Make sure all stove and propane tank valves are off. Replace any empty tanks.
- Empty kitchen area trash cans and replace with fresh bags.
- Make sure Ziplock with container of PB test strips is available by sink area.
- Drain (if needed) 3/4 2 sinks to 1/4 full of water. The 2nd sink (sinks) should have proper bleach level. The test strip should read 10ppm. Add a cupful of Clorox at a time, stir & test until the test strip color matches @ 10ppm Clorox.
- Move all washed & dried dishes, pans, utensils from drying racks to their appropriate place on the storage shelves.
- Remove all the dishes, pans of refuse food, empty liquor bottles, ketchup, left on the kitchen table. Clorox & disinfect the tabletop.

Kitchen Person #2

- Make sure hand Washing Stations have Soap and Towels.
- Ensure each worktable has a Spray Bottle with disinfectant level bleach water, sanitizing wet wipes, box of gloves, roll of paper towels, disinfectant.
- Replace all the lids on condiment containers, clean as needed. Keep only one bottle/container of any specific condiment open at a time.
- Monitor jamming/ing, rolling campers not to take more than they can eat so everyone gets something on their plate.
- Monitor the snack line and coordinate contents of line whenever necessary.
- Ensure there are 12-16 buckets empty and available for campers to use for donating CLOROX under water. Use a few Capfuls of Clorox into each 5G bucket of donated water, empty buckets into large black rectangular tubs to store water for dish washing and hand washing station use.
- Monitor prep, cooking areas (inside and outside), and serving areas for unsafe actions and situations. **Banner should ONLY be posted on the large Flat Top Grill. Do Not Cook Bacon on inside shelves.** Constantly check that stove doors are **Turned OFF**.

Volunteerism™ - Kitchen

Kitchen Person #1

- Assist campers with meal requirements; consider what food is planned. Prep time for all ingredients (meat prep, marinating, soaking beans, vegetable slicing, peeling), special cooking vessels, pots, pans, burner space needed, length of cooking time (May require cooking/boiling/steaming for hrs.) and serving space.
- Monitor the food prep and cooking areas. Make sure everyone wears disposable gloves when preparing/cooking any untreated or not to-be-treated food items (butter for rolls, tomatoes, etc.) Prep of veggie and meat is done in the separate prep areas to avoid cross contamination.
- Ensure that cooks/servers are serving their meal. Make sure that tongs are available for each item, and they are being used. No fingers allowed.
- Monitor the 55 "veg bucket" used to store freshly cut and semi-wash-cooking veggie. When the bucket fills up, put a lid on it and seal with several wraps of duct tape. Label as "Glop bucket". Store out of the way in the trash area.
- Monitor any food "left" items or leftover meat items. All "perishable" meat leftovers should be disposed of at the end of that meal shift.
- Prepare for the transition between breakfast, lunch, and dinner meals.

Kitchen Person #2

- Inspect any personal cooler within the designated kitchen area. If any cooler looks enough use to keep the contents properly cooled, contact the cooler owner to either use the cooler immediately or dispose of food not stored safely.
- Monitor water dispensers. (Distribution of treated water container dispensers: 1st priority community water cooler, 2nd priority coffee/tea station. Clean cooler water or untreated water are for disinfecting use only, and should never be used for cooking, community-drinking water cooler, or coffee.
- Monitor weather conditions. Be prepared to battle down kitchen items that might blow away (boxes, paper plates, bowls, and kitchen items on shelves).
- Watch-out for and fix unsafe situations: the hole flaps of floor traps, roof tarp lumps or structure seams that come unrigged, damaged electrical cords, missing or lost structure support pole anchors, tripping hazards, spills, etc.
- Take used coffee grounds or leftover Rice/Pasta & spread out on a flat container surface and place in the hot trash area trash.

Kitchen Person #3 - ASSIST! PERSONS [1 | 2 | 3 | 4]

Nevada Department of Health Inspection

Dishwashing

- Three sink system. Each sink labeled appropriately **"Wash"** **"Rinse"** **"Sanitize"**. Describe the wash-rinse-sanitize system's use. Items are allowed to soak in the sanitizing water for 30 or more seconds and NOT rinsed before placing on the air-drying rack.
- Dishwashing soap is readily available with Clean Sponges, Metal scrub pads.
- **PH testing strips.** Demonstrate use of the PH strips either in the sanitizing sink water if available or in a container of water with bleach. Sanitizing sink water pH should be 9.0 to 9.8 or 50 to 300 ppm and pH for dishwashing is 7.0 to 7.8 or 500-800 ppm.
- Bleach is readily available near the sink, be prepared to test with a pH strip.
- Show and describe the sink gray water disposal system.
- Show where the water for dishwashing comes from. Sources of water brought in by camp, bottled water containers, and clean, treated ice water from coolers.

Hand Washing Stations

- Show the 10 Hand Washing Stations. Describe and demonstrate a station. Hands-free flowing water by using foot pump.
- Hand sanitizing soap and paper towels must be available on each station. Appropriate signage should be in place.

Food Coolers

- Describe how the 10 food system works. Each cooler brings food and prepare it for 25 people. They are responsible for ensuring their food is properly food and safe. They each purchase their food from either their hometown or somewhere along the route to SAC.
- Describe the separate community and personal cooler storage areas. All personal coolers in the personal storage area must be marked with the name of the owner.
- Signage should be in place identifying Community and Personal storage areas.
- All community coolers are marked as community. All coolers in the storage areas are inspected daily or more often for proper ice levels and temps.
- Inspectors may inspect and take temps on EVERY cooler in the kitchen area. If they find issues with temps of food the inspectors will oversee immediately disposal.

8:00a – 8:00p

This is a 12-HR Shift but not really 12 HOURS!

Welcome to Leave No Trace for the DAY!!

- Anytime during the shift you are walking thru the Community/Event Space – PICKUP HOOP PUT HOOP IN PROPER TRASH RECEPTACLE**
- Anytime you are walking thru camp – LOOK DOWN PICKUP HOOP PUT HOOP IN PROPER TRASH RECEPTACLE**
- Anytime you are walking around SRC LOOK DOWN PICKUP HOOP PUT HOOP IN YOUR POCKET/BAG BRING HOOP TO CAMP & PROPER TRASH RECEPTACLE**

“9:30a – 11:30a”

- **Meet in the Community Space @ 9:30a**
- **When there are at least (4) of you**
 - **Get that day's ICE \$\$\$**
 - **Find Ice Carts and proceed to Artica.**
- **Purchase ICE**
- **Return from Artica with ICE**
- **Unload ICE and place in designate Coolers**

8:00a – 8:00p

This is a 12-HR Shift but not really 12 HOURS!

Welcome to CLAS.de Garbage for the DAY!!!

Monday thru Friday

- Anytime during the shift you are walking thru the Community Space – make a STOP in the Garbage Area.
 - If any of the Garbage BAGS needs to be changed – DO THAT! & PUT A NEW BAG IN PLACE! Keep Trash Area Organized!!!
 - FULL BAGS should be TIED & TAPED UP! Remember this could be the bag YOU take home.
 - Cardboard – Rip up into smaller pieces and place in One (1) Pile for easy transport Off-Plaza.
 - Plastic – Crush Plastic as flat as possible.

Saturday & Sunday

- In addition to ALL OF THE ABOVE...
- Using the Camp Carts – Distribute two (2) Bags of Garbage to each vehicle within our camp space.