



Kitchen Health and Safety



Please review these guidelines before starting meal preparation.
If you require clarification please connect with the staff at the reception desk.

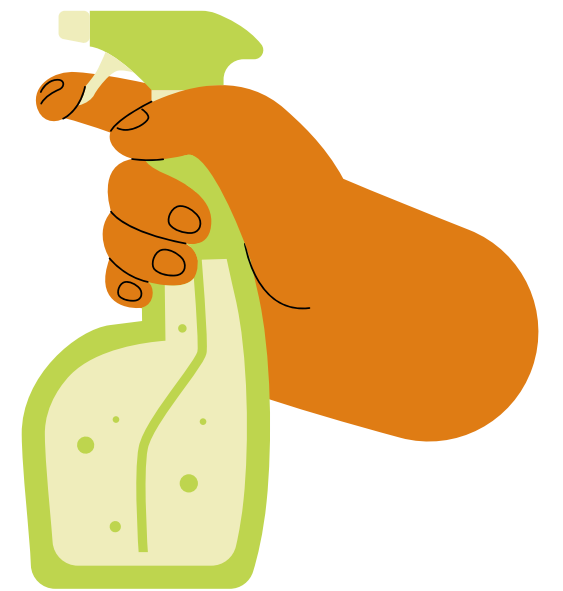
Volunteers



- Maximum 8 people are permitted in the kitchen at a time.
- All kitchen volunteers must be over the age of 14.
- Volunteers under 18 need to have adult supervision.

Covid-19 Safety

- Please do not come to volunteer if you have any symptoms or have been in contact with anyone with symptoms.
- Masks are to be worn for the entire duration of your time at KSM.
- Meal groups must use the provided sanitizer to clean surfaces before and after food prep.
- Everyone must wash their hands when they enter the kitchen and between preparations (to avoid cross contamination) using soap, warm water, and lathering for more than 20 seconds.



Kitchen Rules



- Everyone in the kitchen must wear hairnets (provided) and close-toed shoes.
- Halton Region requires that all food preparation and cooking take place onsite in the KSM kitchen. *Commercially prepared desserts, bread, frozen/refrigerated meals that are purchased at a grocery store are the only exception to this rule.*
- Ensure that food debris is scraped into the compost bin and dishes are rinsed before running them through the dishwasher/sanitizer. Allow dishes to air dry on the dish racks before returning them to their original location. If there are items that have been cleaned, but aren't dry, they need to be put in an area to be dried out. **Do not over stack.**

