PROCEDURES

DISHES

- 1. Very hot water is to be placed in each pan and in silver tray
- Rubber gloves must be worn; they are turned 1/2 inside out when finished
- Scrape food into scrap pans. Throw pans away at end of day
- 4. Make sure dished, pitchers, and souppots are thoroughly dry
- 5. Soup pots need cleaning in sink under window
- 6. Dishpans are cleaned, dried, placed under sink
- 7. Sinks are towel dried

SINK AREAS

- 1. At end of day, flush disposall
- 2. Dishwashing supplies are kept underright hank sink
- 3. Personal items are put under left hand sink

COUNTERTOPS

- 1. Washed each day with soap and water and dried with towel
- 2. Scrap pans thrown away each day

RANGE 1

1. Top of range and splashboard are claened with Brillo and sponge

KITCHEN CLOSET

- 1. Shelves cleaned, straightened, and organized and 1st and 3rd Tues.
- Small supply of assorted vegetables are to be kept on shelf

KITCHEN CLOSET CONT'D

- 3. All opened items are to be kept covered
- 4. Aprons washed as needed
- 5. Jars should be saved only if they can be used for soup storage or soup take-home

DINING ROOM CLOSET

- L. Towels are washed twice a week by volunteers.

 They are hung on clothesline to dry and reused if cleaned
- 2. Freezer is used to store bread and bones and is defrosted as needed
- 3. Clothes are to be given out to those needing them. To keep them in order, a clothes hanger has been installed so that they can be hung up. Mny oversupply is taken to Salvation Army or Goodwill
- 4. Mops and brooms are stored on the hangers provided on right hank wall.
- Canned goods are separated into vegerable, soups, and fruits

WOODEN TABLES

1. Not to be used

TABLE SETTING

- 1j. One place setting: placemat, napkins, knife, spoon
- 2. On each table: 1 glass turned upside-down
 - 1 dslt and pepper
 - 2 butter
 - 2 breads

COFFEE TROLLEY

- 1. Bottom shelf: placemats, silver, extra glasses, spoge
- 2. Second shelf: coffee cups, sugar jar, milk jar
- 3. First shelf: coffee pot 2 hot water containers w/ tea
 - L. Paper towels are placed on bottom of tray; sugar bowl, dish of teaspoons, 3 cream pitchers

DAILY

GENERAL

- 1. Towels need to be hung each day; can be reused if still clean
- 2. Unused bread is stored in freezer
- Brooms and mops stored daily on right side of closed

FOOD

- 1. Soups cooled and stored in large closed refrigerator
- 2. Fresh food stored in refrig.
- 3. Canned food stored in large closet and moved to small closet as room develops
- 4. Soups need stirring constantly
- 5. Soup placed on HIGH and when heated, turn on LOW
- 6. Any soup burned (but not enough to throw out) should be switched immediately to another pot

DISHEB

1. Procedure for washing dished placed in sink area

SINK AREAS

- 1. Dishwashing supplies are stored under DINING ROOM the sink
- 2. Disposal is flushed out at end of each
- 3. All sinks are dried out with a towel

COUNTERTOPS

- L. Washed each day with soap and water
- 2. Scrap pans are to be thrown away each day

RANGE

1. Splashboard and rangetop are cleaned each day with a Brillo and sponge

FLOOR

- 1. Kitchen floor swept and mopped daily
- 2. Dining room floor swept daily and mopped as needed, but at least twice a week
- 3. Empty trash can daily and put in new bag
- 4. Closed floor swept daily

BATHROOM

- 1. Should be swept and mopped daily
- 2. Sink and toilet cleaned daily
- 3. Bathroom supplies checked daily

OUTDOORS

L. Litter should be picked up daily

1. Tables and chairs need cleaning each day with ammonia, soap and water

COFFEE TABLE AND TRAYS

1. All need cleaning daily

Monday

1. Ovens brushed out
out each Monday

2. Checked for spoiled
food in refrigerators

Tuesday
1.2nd and 4th T.
10wer stainless
counter cleared and
cleaned
2. 1st and 3rd T.
kitchen closet
shelves cleaned and
organized

Thursday

1. Every 1st and 3rd Th.
closet floors cleaned
thoroughly

Friday
Cupboards and drawers
chec ked for cleanliness
each F.

Mopheads soaked in bleach each F.

Saturday
Refrig. cleaned ean
S.
Dining rm. floors
mopped each S. and
as needed

Counter tops cleard w/ ammonia