

Kitchen Health Codes

- **The kitchen and dining area should be left as clean as you found it. Please clean following these codes and the clean-up check list that is posted in the kitchen.**
- A solution of One cap Clorox with one gallon hot water should be used to regularly wipe all tables and food preparation tables.
- The food and paper supplies that belong to Camp Andrews is not for rental groups. If needed, Mussers Market is open 7 days a week and only 5 minutes away
- In case of fire under hood, pull chain by the door to office and use extinguisher by door. Call 911 immediately.
- No animals permitted.
- Doors should not be propped open and window screens should remain in place.
- Potentially hazardous foods such as milk and meat products should not be left out of the refrigerator for extended times.
- Home canned foods are not to be used.
- Gas, liquid flammables, and poisonous materials as well as non food items like hand lotion, shampoo, etc. are not to be in the kitchen area.
- Thermometers in the refrigerators shall be monitored periodically. If the temperature rises above 45 degrees, immediately inform the administrator. If the administrator is not available, contact Triangle Refrigeration at 1-800-669-2711 to correct the problem within 24 hours.
- Wash all cups, silverware and food service utensils in the dishwasher and protect from dust and contamination between uses. Silverware and cups should be washed twice. Follow “Dishwasher operation” instructions. Posted above the dishwasher. All dishes and food service utensils must be air dried. Other items washed by hand will use wash and first rinse water of at least 100 degrees and second rinse water with an approved chemical sanitizer, all in the 3 bowl sink.
- Review and Adhere to the Department of Agriculture codes posted in the kitchen. All fines incurred through the violation of these codes will be the responsibility of the guest group.
- The kitchen is complete and self-prep, able to serve groups up to 60 in the millhouse and 180 in the Pine View Lodge and 100 in Oak View Lodge. Upon arrival the cooks shall go through a short orientation with the host.
- Footwear shall be worn by everyone in the kitchen or dining room area.