



COMMERCIAL KITCHEN USAGE RULES & GUIDELINES

1. The Carver Kitchen is for use by our patrons and staff only. Patrons and staff are responsible for compliance with temporary food service requirements. Failure to comply may result in closure of kitchen until the item is corrected and verified by a Health Department representative.
2. No eating or drinking is permitted in the food prep areas.
3. Minors under 14 are not permitted in the kitchen. Minors 14 and over are permitted, but only with adult supervision and performing limited tasks.
4. Gloves must be worn at all times when preparing or serving food.
5. Use the handwashing station in the kitchen for handwashing only.
6. Counters and prep spaces are to be cleared after use, and articles or food left behind will be discarded.
7. Moving or removing ANY kitchen equipment is prohibited.
8. Do not place any items on the range except cooking equipment.
9. The Carver Kitchen does not have a garbage disposal. Do Not scrape food scraps into the sink. Please the items in the trash to be taken out the same day/night.
10. All dishes/pots/pans must be put away after drying. Do not leave anything on the sink to dry.
11. Ensure that the stove and/or warmers are turned off at the close of the event.
12. Clean all kitchen surfaces, equipment, refrigerator and freezer at the close of the event.
13. At the close of the event, ensure that all trash/recycling is taken to the outside dumpsters.
14. Work with Carver staff to return any items to locked cabinets.
15. Storage is not available except during rental/use period including pre-wrapped concessions items. All items left behind on shelves or inside the refrigerator by the user, renter, or staff will be discarded by the Site Coordinator.