

## Food Safety Guidelines

### Storage of Food

#### New Policies:

- Leagues and rentals may only store food at the club the day of service. Afterwards ALL items (including condiments) must be removed from the club. We will ask the assistance of the league managers and Outreach Coordinators for the enforcement of this policy.
- Bonspiel/event food storage will be limited to 3 weeks prior for frozen items and 1 week prior for refrigerated or non-refrigerated items. Food must be labeled with bonspiel name. Food purchased prior to this time period may be discarded or used for other purposes.
- Bonspiel/event related food items must be removed from the club within 24 hours of the bonspiel or event's completion.
- Teams MAY NOT store food at the club for their personal use.
- Food MAY NOT be stored on the ice surface at any time, this excludes alcohol based bar related items such as kegs.
- Open Houses may store food at the club up to 48 hours prior and must be removed after completion of the open house.

#### Recommendations for Kitchen Users:

- "Label, Label, Label"

### Food Service

#### New Policies:

- Food requiring refrigeration or heating cannot be reserved if it has already been served.
- Food requiring heating or chilling must be discarded after 4 hours of service.

#### Recommendations for Kitchen Users:

- Encourage use of proper food serving equipment, such as chafing dishes, when possible.
- Condiments and dressings which require refrigeration after opening be served in smaller portions in temporary containers. Original container can then be kept cold.
- Serve smaller quantities more often.
- "When in doubt, throw it out"

### Training

#### Recommendations for Kitchen Users:

- Recommend kitchen volunteers obtain King County Food Card or familiarize themselves with King County food safety guidelines ([www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov))

### Kitchen Equipment

#### New Policies:

- Items donated or obtained for the GCC kitchen will be evaluated by the Food Safety Committee chair prior to use. Items deemed in poor working order may be discarded.

- Members may not take equipment home.

## **Cleaning**

### New Policies:

- Members using the kitchen will be expected to do the following prior to leaving:
  - Prep fresh sanitizer and wash down kitchen counters, butcher block, and common room tables.
  - Wash all dishes.
  - Take out garbage, recycling, and compost.

### Recommendations for Kitchen Users:

- Use three sink method for washing dishes (1 sink each for soap, rinse, and sanitizer)
- Encourage use of dishwasher
- "Leave no trace"