

Volunteeratoldism™ - Kitchen

Breakfast – 7:30a – 10:30a | Lunch – 11:30a – 2:30p | Dinner – 4:30p-7:30p

Kitchen Person #1

- **BREAKFAST** – Get coffee started & flowing until 10:00a. Use water from sealed containers. Instant coffee packets are available.
- Make sure all stove and propane tank valves are off. Replace any empty tanks.
- Empty kitchen area trash cans and replace with fresh bags.
- Make sure Ziplock with container of Ph test strips is available by sink area.
- Drain (if needed)/fill 3 sinks to ½ full of water. The 3rd sink (sanitize) should have proper bleach level. The test strip should read 50ppm. Add a capful of Clorox at a time, stir & test until the test strip color matches @ least 50ppm.
- Move all washed & dried dishes, pans, utensils from drying racks to their appropriate place on the storage shelves.
- Remove all the dishes, pans of leftover food, empty liquor bottles, backpacks, left on the kitchen tables. Clean & disinfect the tabletops.

Kitchen Person #2

- Make sure Hand Washing Stations have Soap and Towels.
- Ensure each worktable has a Spray Bottle with disinfectant level bleach water, sanitizing wet wipes, box of gloves, roll of paper towels, stove lighters.
- Replace all the lids on condiment containers, clean as needed. Keep only one bottle/container of any specific condiment open at a time.
- Monitor serving line; remind campers not to take more than they can eat so everyone gets something on their plate.
- Monitor the snack bins and consolidate contents of bins whenever reasonable.
- Ensure there are (5) 5G buckets empty and available for campers to use for donating CLEAN cooler water. Use a few Cap fills of Clorox into each 5G bucket of donated water, empty buckets into large black rectangle totes to store water for dish washing and hand washing station use.
- Monitor prep, cooking areas (inside and outside), and serving areas for unsafe actions and situations. **Bacon should ONLY be cooked on the large Flat Top Grill. Do Not Cook Bacon on inside stoves.** Constantly check that unused stoves are **Turned OFF**.

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Kitchen Person #3

- Assist campers with meal requirements; consider what food is planned, Prep Time for all ingredients (meat prep, marinating, soaking beans, vegetable slicing, peeling), special cooking utensils, pots, pans, burner space needed, length of cooking time (May require cooking/occupying stoves for hrs.) and serving space.
- Monitor the food prep and cooking areas. Make sure everyone wears disposable gloves when preparing/touching any uncooked or not to be cooked food items (lettuce for salads, tomatoes, etc.) Prep of veggies and meat is done in the separate prep areas to avoid cross contamination.
- Ensure that cooks/servers are serving their meal. Make sure that tongs are available for each item, and they are being used. No fingers allowed.
- Monitor the 5G "slop bucket" used to store slushy solid and semi-solid cooking waste. When the bucket fills up, put a lid on it and seal with several wraps of duct tape. Label as "Slop bucket". Store out of the way in the trash area.
- Monitor any food "gift" items or leftover meal items. All "perishable" meal leftovers should be disposed of at the end of that meal shift.
- Prepare for the transition between breakfast, lunch, and dinner meals.

Kitchen Person #4

- Inspect any personal coolers within the designated kitchen area. If any cooler lacks enough ice to keep the contents properly cooled, contact the cooler owner to either ice the cooler immediately or dispose of food not stored safely.
- Monitor water donations. Distribution of sealed water container donations **1st** priority-community water cooler, **2nd** priority-coffee/tea station. Clean cooler water or unsealed water are for dishwashing use only and should never be used for cooking, community drinking water cooler, or coffee.
- Monitor weather conditions. Be prepared to batten down kitchen items that might blow away (boxes, paper plates, bowls, and kitchen items on shelves).
- Watch out for and fix unsafe situations like loose flaps of floor tarps, roof tarp bungies or structure seams that come untied, damaged electrical cords, missing or lose structure support pole anchors, tripping hazards, spills, etc.
- Take used coffee grounds or leftover Rice/Pasta & spread out on a flat container surface and place in the sun in the trash area to dry.

Kitchen Person #5 – ASSIST PERSONS (1 | 2 | 3 | 4)

Nevada Department of Health Inspection

Dishwashing

- Three sink system. Each sink labeled appropriately **“Wash” “Rinse” “Sanitize”**. Describe the wash-rinse-sanitize system’s use. Items are allowed to soak in the sanitizing water for 30 or more seconds and NOT rinsed before placing on the air-drying rack.
- Dishwashing soap is readily available with Clean Sponges, Metal scrub pads.
- **Ph testing strips**. Demonstrate use of the Ph strips either in the sanitizing sink water if available or in a container of water with bleach. Sanitizing sink water pH should be **6.5 to 7.5 or 50 to 200 ppm** and pH for disinfecting is **7.2 to 7.8 or 600-800 ppm**.
- Bleach is readily available near the sink, be prepared to test with a pH strip.
- Show and describe the sink grey water disposal system.
- Show where the water for dishwashing comes from. Drums of water brought in by camp, opened water containers, and clean, melted ice water from coolers.

Hand Washing Stations

- Show the (4) Hand Washing stations. Describe and demonstrate a station. Hands-free flowing water by using foot pump.
- Hand sanitizing soap and paper towels must be available on each station. Appropriate signage should be in place.

Food Coolers

- Describe how the PP meal system works. Each camper brings food and prepares it for 25 people. They are responsible for ensuring their food is properly iced and safe. They each purchase their food from either their hometown or somewhere along the route to BRC.
- Describe the separate community and person cooler storage areas. All personal coolers in the personal storage area must be marked with the name of the owner.
- Signage should be in place identifying Community and Personal storage areas
- All community coolers are marked as community. All coolers in the storage areas are inspected daily or more often for proper ice levels and temps.
- Inspectors may inspect and take temps on EVERY cooler in the kitchen area. If they find issues with temps or food the inspectors will oversee immediately disposal.

8:00a – 8:00p

This is a 12-HR Shift but not really 12 HOURS!

Welcome to CZAR de' Garbage for the DAY!!

Monday thru Friday

- **Anytime during the shift you are walking thru the Community Space – make a STOP in the Garbage Area.**
 - **If any of the Garbage BAGS needs to be changed – DO THAT! & PUT A NEW BAG IN PLACE! Keep Trash Area Organized!!!**
 - **FULL BAGS should be TIED & TAPED UP! Remember this could be the bag YOU take home.**
 - **Cardboard – Rip up into smaller pieces and place in One (1) Pile for easy transport Off-Playa.**
 - **Plastic – Crush Plastic as flat as possible.**

Saturday & Sunday

- **In addition to ALL OF THE ABOVE...**
- **Using the Camp Carts – Distribute two (2) Bags of Garbage to each vehicle within our camp space.**

8:00a – 8:00p

This is a 12-HR Shift but not really 12 HOURS!

Welcome to Leave No Trace for the DAY!!

- **Anytime during the shift you are walking thru the Community/Event Space – PICKUP MOOP PUT MOOP IN PROPER TRASH RECEPTACLE**
- **Anytime you are walking thru camp – LOOK DOWN PICKUP MOOP PUT MOOP IN PROPER TRASH RECEPTACLE**
- **Anytime you are walking around BRC LOOK DOWN PICKUP MOOP PUT MOOP IN YOUR POCKET/BAG BRING MOOP TO CAMP & PROPER TRASH RECEPTACLE**

Volunteeratoldism™ - ICE

“9:30a – 11:30a”

- **Meet in the Community Space @ 9:30a**
- **When there are at least (4) of you**
 - **Get that day's ICE \$\$\$\$**
 - **Find Ice Carts and proceed to Artica.**
- **Purchase ICE**
- **Return from Artica with ICE**
- **Unload ICE and place in designate Coolers**