

Ronald McDonald House of Dallas

Kitchen Guidelines

- Please ensure that every member of your team has washed their hands, is wearing gloves, has their hair pulled back if it touches their shoulders and is wearing closed toe shoes. Masks are optional but encouraged, we do ask that volunteers wear a mask while interacting with families who are wearing masks.
- There should be no more than **12** volunteers per cooking team. Every kitchen volunteer must be above the age of 15 years old.
- A member of our culinary team will assist cooking groups in following health and safety standards in the storage, handling, preparation and serving of all meals.
- Make sure that all items used in the prep and cook stations have been hand washed, rinsed, air dried and put away properly. Please do **not** put food down the three compartment sinks, as there is no garbage disposal in these sinks.
- The garbage disposal is in the rinse sink next to the family dish washers. Please scrape all food waste into trash and rinse off items before placing them in the 3-compartment sink.
- Dispose of grease and oil properly. Let grease or oil cool, and then dispose of it in designated grease containers, located under the 3-compartment sinks. **Do Not dump grease down sinks.**
- Please wipe down and clean all counter tops, and ensure all cooking equipment is turned off, cleaned properly and returned to its correct storage location. Please leave the kitchen as you found it.
- If there is excess food after service, please place individual portion sizes into clamshell boxes, and label with current date. A culinary team member will assist in the proper storage of leftover food in the family kitchen, for families that have missed the designated mealtime.