



Main Kitchen

If you are using the main kitchen, it is your responsibility to keep it clean by following these rules. Please check as completed.

- Wipe down stove-knobs and burners.
- Wipe warmers outside if used.
- Clean all counters/tables with disinfectant.
- Wash all dishes, pots and utensils either using the cleaning system or dishwasher. Leave to drain on the drying racks or in the dishwasher turned upside down.
- Turn off gas & burners, fan & lights above stove before leaving.
- Do not leave any water or soaking pans in sinks.
- Wipe up spills from floor.
- Bag and tie up the trash and put in large garbage cart under the tower.
- If leaving perishable food-mark date on it. It will be disposed one week from date.
- Sign off on the checklist that this has been completed.

How would you describe the condition of the kitchen on arrival?

- Clean and Organized easily to find items needed.
- Not clean explain: _____
- Other comments: _____

Signature: _____ Date: _____

Hub Kitchen

If you are using The Hub for drinks and/or snacks, it is your responsibility to keep it clean by following these rules:

- Wipe down any items used with disinfectant.
- Wash all dishes and utensils and leave them in the drainer upside down to air dry.
- Wash and wipe down counter tops with disinfectant.
- Wash out coffee carafe if used and turn upside down in the sink drainer to dry.
- Dispose of all left-over food and take the trash when leaving to the garbage cart under the tower.

Thank you for helping to keep the *Lord's* kitchen clean.

Signature: _____ Date: _____