



SELF CATERING REQUIREMENTS

Our kitchens are shared facilities.

Please ensure the following are adhered to and support healthy work practices.

DO NOT WORK IN THE KITCHEN if unwell or have a transmittable infection

CHILDREN ARE NOT PERMITTED WITHIN THE KITCHEN AREA

KITCHEN SAFETY

ALWAYS wear enclosed shoes

BEHAVE responsibly and CONSIDER others

Wash and dry hands:-

BEFORE handling food

AFTER handling raw food - especially meat

AFTER using the toilet

WASH hands thoroughly after handling each food type

REGULARLY wash and dry hands using soap and paper towels

FOOD SAFETY

ALL provisions must be within their use by date code.

Transportation, storage and before use:-

ALL dairy, meat and other refrigerated goods to remain at or less than 5 degrees Celcius

KEEP all food covered in cool room or refrigerator

COOL foods quickly. DO NOT leave food on benchtop or stove overnight

COOKING FOOD

DO NOT cross contaminate

COOK food thoroughly

HOT FOOD to be kept at or above 60 degrees Celcius

If using pre-prepared food reheat rapidly to 70 degrees Celcius for at least 2 minutes

CLEANLINESS

CLEAN all utensils and equipment thoroughly. NO dirty crockery, cutlery, utensils or equipment to be left on benches or in sinks

RETURN all items to their correct positions

EACH EVENING

FLOOR to be swept and mopped

BENCHES to be wiped clean

RUBBISH to be placed outside in large wheelie bins provided

SINKS to be washed out thoroughly and left clean

Busselton Baptist Camping Centre does not accept liability for loss of property or damage or personal injury arising from the use of the facility.

I have read the information above and I agree to abide by them. I acknowledge it is my responsibility to inform the group of these conditions.

NAME OF GROUP:- _____

DATE OF CAMP:- _____

NAME OF APPLICANT:- _____

SIGNATURE OF APPLICANT:- _____

DATE: _____