

Hygiene

- Do not come to the kitchen shift if you are sick.
- Wash your hands frequently and always before handling food.
- Use black aprons and dust the cart before using it.
- Always use tongs for handling cookies, buns, etc. Avoid touching them with bare hands.

Serving and Storage

- Keep sandwiches in the refrigerator or a cold container, not on the table.
- Wash used dishes and utensils immediately, and place used towels and aprons in the laundry basket at the end of the day.
- Thermoses: Rinse before refilling and at the end of the day. Keep the lid open to help them dry.
- Collect all food items from service points (office, stands, control room) at the end of the day.

Cleaning and Waste Management

- Clean the kitchen at the end of your shift and take out the trash to the outdoor bin at the end of the day.
- If desired, you can sort plastics and metals separately and take them to a recycling point, but sorting is not required at the pool facility.
- Notify the office if supplies are running low.



Other Considerations

- Only use plastic or metal dishes for serving.
- Always use food based on its expiration date, prioritizing items from opened packages.
- Keep the kitchen door open during events but ensure the main entrance door is locked. Open it for staff as needed.

Handling of Vegetables and Fruits

- Use disposable gloves when handling vegetables and fruits; change gloves and wash hands whenever switching between items.
- Carrots: Rinse, peel, chop, and store in cold water in lidded containers.
- Pickles: Chop, pour the can's brine over the chopped pickles, and store in the refrigerator.
- Apples: Wash with hot water, cut into slices, and store in cold water in the refrigerator; avoid slicing too many at once.
- Mandarins: Peel, chop up, and serve immediately, as they dry out easily in the refrigerator.
- Lettuce and cucumbers: Rinse thoroughly, and dry the lettuce well before using on sandwiches.

