KITCHEN POLICY:

Kitchen fee for the day is $80.

There must be a person in charge of the kitchen that has the **“Food Safe”** certificate and provide it to the society.

The renter with Food Safe certification is required to meet with a designated GSS Board Member prior to the event to review the use of the kitchen.

A caterer with a certificate may use the kitchen and is required to meet with a designated GSS Board Member prior to the event to review the use of the kitchen.

The review includes:

- training on the use of the sanitizer
- discussion on the use of fridges. Note: The fridges cannot store the beer and wine for an event. Bring coolers and ice to run a bar.
- how to clean the kitchen including:
    - returning items to correct place.
    - wiping counters and tables.
    - sweeping the floor
    - mopping floor when the sanitizer is used
    - laundering dish cloths and towels
    - returning laundered dish cloths and towels promptly to the Hall.