Kitchen Rules

1. Every one is a volunteer and is volunteering service at their own risk.
2. There shall be one leader/observer at time of kitchen use.
3. The occupancy is limited to 10 persons.
4. Kitchen floor shall be dry. Any spill shall be cleaned up.
5. The electrical appliance shall be right next to the outlets.
6. No outside appliances shall be brought in for cooking.
7. The hood fan shall be "ON" at the time of cooking.
8. Exercise caution with the use of knives, oven, etc.
9. Used oil shall be stored in cans for disposal.
10. Dishes shall be washed, dried, and put away on shelves.
11. Trash cans should be emptied and garbage thrown into the bins outside.
12. Food will be served on Saturdays and Sundays from 11:30am to 2pm.
13. Food has to be cooked in the temple kitchen.
14. Sweets can be prepared at home the same morning, and should be warmed at the temple and served.
15. Cut fruit cannot be served.
16. Leftover food cannot be kept in the refrigerator.
17. Food warmers should be used.
18. Yogurt rice, once prepared, should be kept in the fridge until it is to be served.
19. Breads/naan should be warmed at 180 degrees F.
20. Aprons, hairnets and shoes should be worn while in the kitchen.
21. Gloves and/or tongs should be used to serve food.
22. No kids under age 12 should be allowed in the kitchen.
23. Do not use more than 6 plug points at any given time.
24. Ladies — Please do not wear nylon sarees while working in the kitchen.

Thank you for your understanding and cooperation.

Jayashree Ramanujan
Coordinator, Food Committee
763-478-8013