

Lab Setup & Operation

- Turn on master electrical switch
- Fill a couple of sinks with warm soapy water (and cloths)
- Make a bottle of sanitizing solution and sanitize your work areas as per food safety protocols
- Use white home refrigerator in lab for your supplies
- Turn on dishwasher if using or set up 3 part sink
- During event, collect all dirty dishes in grey bus bins and transport to dishroom on buscarts
 - Clean/sanitize dirty bus bins after use and then use these clean bus bins to transport clean dishes back to lab
- Dishwashing: collect all dirty dishes, wash all dirty dishes together, let air dry on green racks while lab is being cleaned up and the restock clean dishes in lab

Clean up Checklist

- Return lab to original condition
 - Clean all stainless steel surfaces in lab and dishroom and then dry (not with paper towel): dry with teatowels
 - *don't clean dishes in the lab sinks*- dirty equipment should **not** go in there as leftover food will go down drain when sink is drained
- Return all equipment to original storage area (bench carts have lists of items for each bench)
- Hang up all wet cloths on drying rack in dishroom
- Don't leave food or drink in the lab/lab fridge unless arrangements previously made
- Use blue bins for recycling (cardboard, paper packaging, rinsed out cans and bottles)
- Turn off master electrical switch

As you are about to leave:

Have you checked that all elements/stove are turned off? _____

Have you turned the electrical key to off ? (but leave key in position) _____

Name: _____ Date: _____

Signature: _____