

# Brevard County Schools

## High School Culinary Lab Standards 2010

### *End of Semester Checklist*

As part of the curriculum and the learning process, instructors using student-based assistance shall follow Custodial Standards or Industry Standards, whichever is greater, in the cleaning and maintaining of the work area pertaining to food preparation, cooking, serving and dish washing. The program participants shall dispose of food preparation refuse daily to a central area collection bin for collection by the custodial staff. This could be an area by the front door, in a hallway etc. School based custodial staff shall follow Custodial Standards regarding normal refuse removal and floor covering maintenance as prescribed by Custodial Standards.

#### Classroom

[Click to See County Custodial Standards 2009-2010](#)

#### Restrooms

[Click to See County Custodial Standards 2009-2010](#)

**1. Three-Compartment Sinks (Manual Ware-washing)**

Each Semester –

Teacher or adult teacher assistant should de-lime sinks and fixtures with chemical delimer and polish with stainless steel polish.

**2. Automatic Dish Machine and Work Area**

Each Semester –

Teacher should perform a total de-liming of machine, fixtures, spray nozzle, and drain with a chemical delimer.  
Check for maintenance issues.

**3. Equipment Racks and Shelving**

Each Semester –

Remove all equipment and / or food supplies.  
Clean, rinse and sanitize racks and shelving.

**4. Ice Machine**

End of Year –

Clean, rinse and sanitize interior of machine paying attention to ice making surfaces.  
Check air filter for cleaning or replacement.

**5. Refrigerators and Freezers**

End of Year –

Freeze or discard all perishable items. Check that all items in freezer will hold up over summer. Only non-perishable items should be left in the refrigerators such as condiments, chocolate, and grains.  
Freezer and refrigerators should remain on and operational even if they are empty. *Do not unplug.*

**6. Microwave Ovens**

Turn off at each break: winter, spring, and summer.

**7. Steam Table / Serving Table**

Each Semester –

Clean elements to prevent scaling and lime buildup.

Clean exterior surfaces including legs and lower shelf.

**8. Deep Fat Fryer**

At the end of each Semester –

Drain used oil and dispose of according to school policy.

Clean interior of fryer with degreaser according to manufacturer's directions.

Degrease fry baskets using wire brush as needed.

Clean outside of fryer using degreaser or other heavy duty polish.

Leave fryer empty.

**9. Ventilation and Hood**

*See County Custodial Standards 2009-2010 (attached)*

**10. Buffalo Chopper / Meat Slicer / Food Cutter**

Each Semester –

Inspect machine for maintenance needs.

**11. Bakery / Deli Case**

End of Year –

Clean as above, unplug and leave doors open to inhibit mold or mildew.

**12. Flambé Cart**

End of Year –

Check wheels for repair needs.

**13. Small Electric Appliances** – *These include blenders, food processors, stand mixers, table fryers, woks, waffle irons, portable stoves (may be gas), etc.*

Each Semester-

Inspect appliances for maintenance needs and unplug.

**14. Dish and Glass Dollies**

Each Semester –

Remove dishes/glassware and clean dollies with an all-purpose polish, rinse and sanitize. Cover with dolly cover.

**15. Tabletop Can Opener**

Each Semester –

Unscrew and remove base from table, clean, rinse and sanitize both table and plate. Reassemble.

**16. Food Storage Bins**

End of Year –

Empty bins and clean, rinse and sanitize inside and outside.  
Leave bins empty or wrap with plastic wrap to seal contents.

**17. Kitchen Knives**

End of Year –

Store knives to prevent damage and/or theft.

**18. Holding Cabinet**

Each Semester –

De-lime heating unit, clean walls and doors inside and out.

Yearly- Plug in on high for one hour using a non-GFI outlet to dry out insulation.

**19. Utility Carts / Movable Racks**

Annually – Check wheels for repair needs.

**20. Sink and Floor drains**

Semi-Annually- pour treated water in drains