Training

Training

Checking Propane Levels (refer to Method 1 from 1:10-2:57 min mark)

- Water Method Check (to be done after each meal): https://www.youtube.com/watch?v=Ukzl8mYFhmk&t=70s
- To check if it is empty (only if propane appears not to be working):

https://www.youtube.com/watch?v=UAUXDvCqmfE

General Food Safety

DO NOT TOUCH THE FOOD!

Do not use bare hand contact with ready-to-eat foods (or drinks / ice). Wear gloves or use tongs, spoons, spatulas, etc when portioning or preparing food. Examples of ready-to-eat foods include all cooked foods, breads, and raw fruits and vegetables that will not be cooked before being eaten.

Wash hands before putting on gloves

You must **take off** gloves before touching uncooked meat to avoid cross contamination. Also don't reuse gloves

Propane System

Turning On Propane System - Before Every Meal

1. Inside the trailer, confirm that all **16** propane valves and stove/griddle knobs are in the OFF position.
2. Go outside to propane tanks. Check for any visual signs of damage to the tanks or hosing. (Tanks should be free of any rust and always painted white - painting them any

other color can cause an explosion. Video here)

3. Turn on both propane tanks (turn knobs slowly, but all the way)
4. Smell for any propane leaks around tanks and hoses.
5. Ventilate trailer
   5.1. Open window in door and ceiling vent (these MUST be open prior to turning on propane inside trailer due to Carbon Monoxide from pilot lights and burners. Exhaust Fan MUST be on whenever Range, Oven or Griddle are on. Window and ceiling vents must be open when exhaust fan is on for air circulation and to prevent a vacuum from holding the door closed.)
6. Turn on Hot Water Heater
   6.1. Under the sinks on the right, turn on the Red propane valve video. (Perpendicular to pipe is OFF, parallel with pipe is ON.)
   6.2. Turn on power to Hot Water Heater (power button on front. If no power, check circuit breaker)
   6.3. For troubleshooting Hot Water Heater see this video
7. Turn on Stove / light pilot lights (right before first use)
   7.1. Turn on White Propane Valve to left of door
   7.2. Turn on Red Propane Valve that leads to Range/Stove
   7.3. IMMEDIATELY Light SIX Range Pilot Lights using this lighter
   7.4. Note that propane gas is coming out of the open pilot light spigots as soon as you open the valve, so if you don't light the pilot light, you are just leaking propane gas into the trailer.
8. Turn on Griddle / light pilot lights (right before first use)
   8.1. Turn on Red Propane Valve that leads to Griddle
   8.2. IMMEDIATELY Light FOUR Griddle Pilot Lights using this lighter

Turning Off Propane System - After Every Meal

1. Follow all **Turning On Propane System - Before Every Meal** Instructions IN REVERSE

Griddle Cleaning

- **https://www.youtube.com/watch?v=7fXbyNAPeIc**
- **https://www.youtube.com/watch?v=NaIF1VCNiRQ -includes steps 8-10 for seasoning (skip to 3:23)**

While griddle is still hot (but not on):

1. Turn off the thermostat and put on heat-resistant gloves.
2. While griddle is hot, scrape surface clean of food debris and grease buildup.

3. Apply about a cup of warm/room temp water (no cold water!) onto the surface of the griddle.
4. Scrub the surface with a non-abrasive pad (we have orange padded sponges with a handle for this).
5. Repeat steps 3 & 4 until there is no food residue, burnt-on bits, or rust spots. The griddle might still be browned or matte due to seasoning (don't clean this seasoning off).
    5.1. If after cleaning it twice, there is still stuff on the griddle, do step 3 again with at most a tiny bit of the specified griddle cleaning soap (not bleach spray).
6. Wipe down the entire surface with a wet and then a dry cloth.
7. Remove and empty the grease tray.
8. Wipe down the body of the griddle with a damp cloth.

Seasoning a Griddle

(The following steps only need to be done every once in a while - not a required step before each meal)

1. Turn the griddle on and heat it up (~350°).
2. Spread a thin layer of cooking oil onto the hot griddle surface, then wait 30 minutes.
3. Wipe down the surface with a clean, dry cloth.

3 Compartment Sink

A 3-compartment sink is a commercial standard for efficient and safe dishwashing. It conserves water by separating washing, rinsing, and sanitizing into three distinct basins.

https://www.youtube.com/watch?v=6wq75tpxxcc

- Start of Shift Prep:
    - Fill wash sink with hot water and dish soap, aim for 110F, 1/3 full.
    - Fill rinse sink with some water (no soap) 2/3 full if not already filled
    - Fill sanitize sink with room temp water (≥75F) 2/3 full if not already filled
    - Add about a capful of bleach (1 tsp/gallon) to sanitize sink.
    - Test sanitize sink with a bleach strip to verify that it has 50 - 200 PPM Chlorine
- Before Washing
    - Scrape off all items before putting in the first sink and put it in a separate container. This will help keep the first sink cleaner, so you can use it longer before needing to change the water and detergent.
    - Scraping really helps keep the water clean and helps prevent wasting water
- Wash Compartment
    - Wash the item here until it has no visible contaminants
    - This water can be very dirty before it needs to be replaced

- Rinse Compartment
  - You just need to quickly dunk the item into the rinse compartment
- Sanitize Compartment
  - Soak the item in the bleach bath for at least 10 seconds
  - Anything that can’t be fully soaked using the bleach bath must instead be sprayed thoroughly with a bleach spray
  - Put items on drying rack to dry. If you need the item promptly, you can also dry with a clean paper towel (not reusable towel).
- Shift Cleanup
  - Drain the wash sink
  - Only drain the rinse / sanitize sinks if the water is cloudy.
  - If rinse sink is not drained, add a capful of chlorine bleach to it to prevent fouling
  - Quickly rinse off any food residue from drained compartments

Tips for saving water:

Adjust water levels: If you don't have many dishes, you can adjust the water level in the rinse and sanitize sinks to save water or just use the bleach spray for sanitizing.

Bleach spray

- Use this to clean all kitchen food surfaces at the beginning and end of the kitchen shift, as well as all surfaces where food will be served on.
- Dining team should have some to clean the surfaces on which the campers eat on.
- This is also to be used to clean any oversized items, or anything more difficult to sanitize (such as contaminated drink dispensers)

Start of Shift Prep:

- Spray the sprayer labeled “Bleach Spray” on a test strip to test if the bleach spray solution has 50 - 200 PPM Chlorine
- If it doesn’t:
  - dump the bottle of bleach spray
  - Add bleach to container (1 tsp/gallon)
  - Put sprayer back on and shake to mix the liquid
  - Spray against the sink 3 times to prime, then test the bleach solution again

Steps:

- Thoroughly spray the surface to clean and allow the solution to sit for at least 10 seconds
  - There must be a thin sheet of bleach spray on the entire surface
- Wipe off spray with a clean paper towel (not reusable towel).

Appendix

For additional information, Nevada Dept of Health has a Burning Man specific food safety guide (not mandatory reading)

2018 Burning Man Food Service Guidance Document

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