

Home for Dinner Guidelines:

As a member of the Home for Dinner program it is your responsibility to share and ensure the following guidelines are being followed by all group members.

Keeping families close®

 GROUP REQUIREMENTS	☐ 1-2 group members have attended an in-person Home for Dinner Orientation ☐ Maximum group size: 10 people ☐ Minimum age: 14 years with a ratio of 1 adult to 3 youth ☐ Do not proceed to cook or be in the house if you are sick or have recently been sick. For the safety of house guests, you are required to be 48 hours symptom free. ☐ Tie hair back, feel free to use the hair nets ☐ Closed toes shoes to be worn in the kitchen. NO bare feet, socks, or sandals. ☐ COMPLETE group sign-in sheet and attach receipts if requiring a tax receipt.
 MEAL	☐ Portions for brunch: #70 ☐ Portions for dinner: #70 ☐ We ask you prepare a main course meal with a salad or vegetable. Juice, pop, & dessert are optional.
 COOKING PROCESS	☐ Be a HAPPY and FREQUENT hand washer ☐ Gloves MUST ALWAYS be worn when directly handling food. ☐ Aprons need to be worn when cooking and removed when using the washroom. ☐ Use the designated kitchen area. ☐ Stoves take approximately 40 minutes to Pre-Heat. ☐ BBQ operates of propane – PLEASE use wire brushes to clean after use. ☐ All food must be prepared onsite or purchased from another industrial/commercial kitchen. ☐ If you are using equipment from outside please wash, rinse and sanitize before using.
COOKING TEMPERATURES	☐ Core temperature must reach and hold 74°C or 165°F for minimum 15 seconds. ☐ If you are ahead of scheduled service time food should be kept above 60°C.
 MEAL SERVICE	☐ Brunch: 11:30. ☐ Dinner: 5:30. ☐ Dinner group to serve families. ☐ Gloves MUST be worn. ☐ Immune compromised families eat first. ☐ Supper should only be served for 30 minutes and then individually packaged.
CLEAN-UP PROCESS	• Individually package ALL leftovers with provided containers and labels. • Wash all dishes group uses including pots and pans; families do their own dishes. • Sanitizers are NOT dishwashers: you will need to prewash and rinse before sanitizing. • Wipe down stoves & countertops with sanitizing spray & appropriate cleaning cloths. • Used tea towels, dish and sanitizing cloths, & aprons need to be placed into designated area. • Sweep/vacuum the floor. • Take out the garbage and compost.
 OTHER INFORMATION	• Dinner groups get to enjoy dinner too! • Family Interactions –please do not ask personal questions. • Photos snap away – group only please. Do not include family members. • House is non-denominational • Any questions, please ask a member of staff. • More information on Safe Food Handling can be found on the AHS website: http://www.albertahealthservices.ca/assets/wf/eph/wf-eph-afsf-main-presentation.pptx