



Camp SWONEKY Food Handling Procedures for User Groups

For the safety of your group, please note the following food handling procedures:

Food Service Utensils and Dishes

- Wash and rinse all food service utensils in water that is at least 100° F.
- Rinse all food service utensils a second time in hot water mixed with a chemical sanitizer.
- Air-dry all utensils and dishes.
- Between each use, protect all food service utensils and dishes from dust and contamination.

Food Contact Surfaces

- After each use, clean and sanitize with a commercial sanitizer all counter surfaces in the kitchen.

Food Storage

- Keep all perishable foods at temperatures above 140° F or below 40° F.