

# Home for Dinner Guidelines

As a Home for Dinner member, it is your responsibility to share the following guidelines with all group members and ensure they are followed.

<b>GROUP REQUIREMENTS</b>	<ul style="list-style-type: none"> <li><b>1-2 group members have attended an in-person Home for Dinner orientation</b></li> <li><b>Maximum group size: 10 Calgary / 12 Edmonton / 6 Medicine Hat / 8 Red Deer</b></li> <li><b>Minimum age: 14 years with a ratio of 1 adult to 3 youth</b></li> <li><b>Do not proceed to cook or be in the House if you are sick or have recently been sick. For House guest safety, you must be 48 hours symptom free.</b></li> <li><b>Minimum 1 of the group members MUST have attended orientation.</b></li> <li><b>Tie hair back. Feel free to use the hair nets.</b></li> <li><b>Closed-toe shoes or socks to be worn in the kitchen. NO bare feet or sandals.</b></li> <li><b>COMPLETE group sign-in sheet and attach receipts if requiring a tax receipt.</b></li> </ul>
<b>MEAL</b>	<ul style="list-style-type: none"> <li><b>Brunch portions: 150 Calgary / 70 Edmonton / 10-15 Medicine Hat / 10-15 Red Deer</b></li> <li><b>Dinner portions: 150 Calgary / 70 Edmonton / 10-15 Medicine Hat / 15-20 Red Deer</b></li> <li>Please prepare a main course meal with a salad or vegetables. Juice, pop, and dessert are optional.</li> </ul>
<b>COOKING PROCESS</b>	<ul style="list-style-type: none"> <li><b>Be a HAPPY and FREQUENT hand washer.</b></li> <li><b>Gloves MUST ALWAYS be worn when directly handling food.</b></li> <li><b>Aprons need to be worn when cooking</b> and removed when using the washroom.</li> <li>Use the designated kitchen area.</li> <li>Stoves take approximately 40 minutes to pre-heat.</li> <li>BBQ operates off natural gas. PLEASE use wire brushes to clean after use.</li> <li>All food must be prepared onsite or purchased from another industrial/commercial kitchen.</li> <li>If you are using equipment from outside, please wash, rinse, and sanitize before using.</li> </ul>
<b>COOKING TEMPERATURES</b>	<ul style="list-style-type: none"> <li>Core temperature must reach and hold 74°C or 165°F for a minimum of 15 seconds.</li> <li>If you are ahead of scheduled service time, food should be kept above 60°C.</li> </ul>
<b>MEAL SERVICE</b>	<ul style="list-style-type: none"> <li><b>Brunch: 11:30.</b></li> <li><b>Dinner: 5:30.</b></li> <li>Dinner group is to serve families.</li> <li>Gloves <b>MUST</b> be worn.</li> <li>Supper should only be served for 30 minutes and then individually packaged.</li> </ul>
<b>CLEAN-UP PROCESS</b>	<ul style="list-style-type: none"> <li>Individually package ALL leftovers with provided containers and labels.</li> <li>Wash all dishes the group uses including pots and pans; families do their own dishes.</li> <li>Sanitizers are NOT dishwashers: you will need to prewash and rinse before sanitizing.</li> <li>Wipe down stoves &amp; countertops with sanitizing spray &amp; appropriate cleaning cloths.</li> <li>Place used tea towels, dish and sanitizing cloths, and aprons in designated area.</li> <li>Sweep/vacuum the floor.</li> <li>Take out the garbage and compost.</li> </ul>
<b>OTHER INFORMATION</b>	<ul style="list-style-type: none"> <li>Dinner groups get to enjoy dinner too!</li> <li>In family Interactions, please do not ask personal questions.</li> <li>Feel free to take group photos. Please do not include family members in photos.</li> <li>The Houses are non-denominational.</li> <li>If you have any questions, please ask a staff member.</li> <li>More information on Safe Food Handling can be found on the AHS website: <a href="http://www.albertahealthservices.ca/assets/wf/eph/wf-eph-afsf-main-presentation.pptx">http://www.albertahealthservices.ca/assets/wf/eph/wf-eph-afsf-main-presentation.pptx</a></li> </ul>