# 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.

## Group Requirements
- 1-2 group members have attended an in-person Home for Dinner Orientation
- Maximum group size: 8 Edmonton & Red Deer, 10 Calgary, 4 Medicine Hat
- Minimum age: 14 years with a ratio of 3 adults to 1 youth
- Upon arrival, a wellness and temperature check will be completed for every member.
- 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**.
- Minimum 1 of the group members **MUST** have attended orientation.
- **Wearing a mask** is mandatory for the duration of time you are in the house. No exceptions.
- Tie hair back, feel free to use the hair nets
- **Closed toes shoes** or socks to be worn in the kitchen. NO bare feet or sandals.
- **COMPLETE** group sign-in sheet and attach receipts if requiring a tax receipt.

## Meal
- **Portions for brunch:** #Different for Each House
- **Portions for dinner:** #Different for Each House
- 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 natural gas – 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](http://www.albertahealthservices.ca/assets/wf/eph/wf-eph-afsf-main-presentation.pptx)