

# 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.

<p><b>GROUP REQUIREMENTS</b></p> 	<ul style="list-style-type: none"> <li><input type="checkbox"/> <b>1-2 group members have attended an in-person Home for Dinner Orientation</b></li> <li><input type="checkbox"/> <b>Maximum group size: 8 Edmonton &amp; Red Deer, 10 Calgary, 4 Medicine Hat</b></li> <li><input type="checkbox"/> <b>Minimum age:</b> 14 years with a ratio of 3adults to 1youth</li> <li><input type="checkbox"/> Upon arrival, a wellness and temperature check will be completed for every member.</li> <li><input type="checkbox"/> 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, <b>you are required to be 48 hours symptom free.</b></li> <li><input type="checkbox"/> Minimum 1 of the group members <b>MUST</b> have attended orientation.</li> <li><input type="checkbox"/> <b>Wearing a mask</b> is mandatory for the duration of time you are in the house. <u>No exceptions.</u></li> <li><input type="checkbox"/> <b>Tie hair back</b>, feel free to use the hair nets</li> <li><input type="checkbox"/> <b>Closed toes shoes</b> or socks to be worn in the kitchen. NO bare feet or sandals.</li> <li><input type="checkbox"/> <b>COMPLETE</b> group sign-in sheet and attach receipts if requiring a tax receipt.</li> </ul>
<p><b>MEAL</b></p> 	<ul style="list-style-type: none"> <li><input type="checkbox"/> <i>Portions for brunch: #Different for Each House</i></li> <li><input type="checkbox"/> <i>Portions for dinner: #Different for Each House</i></li> <li><input type="checkbox"/> We ask you prepare a main course meal with a salad or vegetable. Juice, pop, &amp; desert are optional.</li> </ul>
<p><b>COOKING PROCESS</b></p> 	<ul style="list-style-type: none"> <li><input type="checkbox"/> Be a <b>HAPPY</b> and <b>FREQUENT</b> hand washer</li> <li><input type="checkbox"/> <b>Gloves MUST ALWAYS</b> be worn when directly handling food.</li> <li><input type="checkbox"/> <b>Aprons need to be worn when cooking</b> and removed when using the washroom.</li> <li><input type="checkbox"/> Use the designated kitchen area.</li> <li><input type="checkbox"/> Stoves take approximately 40 minutes to Pre-Heat.</li> <li><input type="checkbox"/> BBQ operates of natural gas – PLEASE use wire brushes to clean after use.</li> <li><input type="checkbox"/> All food must be prepared onsite or purchased from another industrial/commercial kitchen.</li> <li><input type="checkbox"/> If you are using equipment from outside please wash, rinse and sanitize before using.</li> </ul>
<p><b>COOKING TEMPERATURES</b></p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Core temperature must reach and hold 74°C or 165°F for minimum 15 seconds.</li> <li><input type="checkbox"/> If you are ahead of scheduled service time food should be kept above 60°C.</li> </ul>
<p><b>MEAL SERVICE</b></p> 	<ul style="list-style-type: none"> <li><input type="checkbox"/> <b>Brunch:</b> 11:30.</li> <li><input type="checkbox"/> <b>Dinner:</b> 5:30.</li> <li><input type="checkbox"/> Dinner group to serve families.</li> <li><input type="checkbox"/> Gloves <b>MUST</b> be worn.</li> <li><input type="checkbox"/> Immune compromised families eat first.</li> <li><input type="checkbox"/> Supper should only be served for 30 minutes and then individually packaged</li> </ul>
<p><b>CLEAN-UP PROCESS</b></p>	<ul style="list-style-type: none"> <li>• Individually package ALL leftovers with provided containers and labels.</li> <li>• Wash all dishes 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>• Used tea towels, dish and sanitizing cloths, &amp; aprons need to be placed into designated area.</li> <li>• Sweep/vacuum the floor.</li> <li>• Take out the garbage and compost.</li> </ul>
<p><b>OTHER INFORMATION</b></p> 	<ul style="list-style-type: none"> <li>• Dinner groups get to enjoy dinner too!</li> <li>• Family Interactions –please do not ask personal questions.</li> <li>• Photos snap away – group only please. Do not include family members.</li> <li>• House is non-denominational</li> <li>• Any questions, please ask a member of staff.</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>