






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.

<p>GROUP REQUIREMENTS</p> 	<ul style="list-style-type: none"> • 1-2 group members have attended an in-person Home for Dinner orientation • Maximum group size: 10 Calgary / 12 Edmonton / 6 Medicine Hat / 8 Red Deer • 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 House guest safety, you must 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. <u>No exceptions.</u> • Tie hair back. Feel free to use the hair nets. • Closed-toe 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.
<p>MEAL</p> 	<ul style="list-style-type: none"> • Brunch portions: 70 Calgary / 70 Edmonton / 10-15 Medicine Hat / 10-15 Red Deer • Dinner portions: 70 Calgary / 70 Edmonton / 10-15 Medicine Hat / 15-20 Red Deer • Please prepare a main course meal with a salad or vegetables. Juice, pop, and dessert are optional.
<p>COOKING PROCESS</p> 	<ul style="list-style-type: none"> • 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 off 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.
<p>COOKING TEMPERATURES</p>	<ul style="list-style-type: none"> • Core temperature must reach and hold 74°C or 165°F for a minimum of 15 seconds. • If you are ahead of scheduled service time, food should be kept above 60°C.
<p>MEAL SERVICE</p> 	<ul style="list-style-type: none"> • Brunch: 11:30. • Dinner: 5:30. • Dinner group is to serve families. • Gloves MUST be worn. • Supper should only be served for 30 minutes and then individually packaged.
<p>CLEAN-UP PROCESS</p>	<ul style="list-style-type: none"> • Individually package ALL leftovers with provided containers and labels. • Wash all dishes the 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. • Place used tea towels, dish and sanitizing cloths, and aprons in designated area. • Sweep/vacuum the floor. • Take out the garbage and compost.
<p>OTHER INFORMATION</p> 	<ul style="list-style-type: none"> • Dinner groups get to enjoy dinner too! • In family Interactions, please do not ask personal questions. • Feel free to take group photos. Please do not include family members in photos. • The Houses are non-denominational. • If you have any questions, please ask a staff member. • 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