

Section 8

Food Services

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Cooking activities generate odors, moisture, food and other waste which if not managed carefully can lead to indoor air quality problems. In an effort to alleviate air quality concerns resulting from Food Service operations, the following represents the responsibilities for Food Service staff:

◆ Cooking Areas

1. Confirm that local exhaust fans are operating properly.
 - Check for cooking odors or smoke adjacent to the cooking preparation areas.
 - Report an excessively noisy fan to the building custodian.
 - Verify airflow. (Hold a piece of tissue paper near the fan to confirm whether it is pulled toward the fan.) If problems are noted, contact the building custodian.
2. Exhaust fans should be operational whenever cooking, dishwashing and cleaning.
3. Any leaks or odors of combustion gas should be reported immediately to the building custodian.
4. Clean kitchen after use as required by District and Department of Health policy.
5. Report any signs of mold, mildew or algae to building custodian.
6. Report any plumbing concerns, leaks or moisture accumulation (stains/discoloration) to the building custodian.
7. Report any pest problems to the building custodian.

◆ Food Handling and Storage

1. Regularly check food service areas for signs of insects or vermin.
2. Follow food handling and storage practices as recommended by District and Department of Health.
3. Maintain general cleanliness:
 - Dispose of food scraps properly and remove crumbs.
 - Wipe counters clean with soap and water or a disinfectant daily.
 - Sweep and wet mop floors to remove food daily.
 - Clean stoves and ovens after use daily.

◆ Waste Management

Food wastes and food-contaminated paper products produce odors and encourage insects and vermin. Proper placement of dumpsters prevents odors from entering the building and minimizes opportunities for insects and vermin to enter the building.

1. Follow the District's waste management policy.
2. Store waste in appropriate containers with secure lids.
3. Make sure dumpsters are located away from air intake vents, operable windows, and food service doors.

◆ **Receiving**

The kitchen is often the busiest part of the school for deliveries. When fans exhaust air from the kitchen (i.e. the kitchen is negatively pressurized), air from an adjacent loading dock may be drawn into the kitchen. If delivery trucks or other vehicles idle at the dock, exhaust fumes can be drawn in and cause problems.

1. Remind vendors not to idle their engines.
2. Keep doors or air barriers closed between the receiving area and the kitchen.

