

What type of food preparation and service can I do from this school kitchen?



Scenario 1

My kitchen has:

- A 3-compartment sink for dishwashing or a commercial dishwasher
- A separate hand washing sink
- Refrigeration, cooking/reheating equipment

I can:

- Serve food that is fully prepared in my kitchen
- Serve food that has been prepared at another location (e.g. local restaurant, inspected caterer)
- Serve prepackaged food
- Use reusable plates, cups and utensils

Scenario 2

My kitchen has:

- A 2-compartment sink for dishwashing, no commercial dishwasher
- A separate hand washing sink
- Refrigeration, cooking/reheating equipment

I can:

- Serve food that is fully prepared in my kitchen
- Serve food that has been prepared at another location (e.g. local restaurant, inspected caterer)
- Serve prepackaged food
- Use only disposable plates, cups and utensils

Scenario 3

My kitchen has:

- A single sink or a double sink only
- No separate hand wash sink

I cannot:

- Prepare food in the school

I can:

- Serve food that has been prepared at another location (e.g. local restaurant, inspected caterer)
- Use only disposable plates, cups and utensils

Scenario 4

My kitchen has:

- No sinks available for use

I cannot:

- Prepare food in the school
- Serve food that has been prepared at another location (e.g. local restaurant, inspected caterer)

I can:

- Serve prepackaged, individually wrapped foods, pre-washed whole fruits and vegetables
- Use only disposable plates, cups and utensils

