



Fire Protection Training

Procedures Handbook 4300

STATION OPERATIONS

TOPIC: Kitchen Operations

TIME FRAME: :30

LEVEL OF INSTRUCTION: Level I

BEHAVIORAL OBJECTIVE:

Condition: A written quiz

Behavior: Student will list and describe safe kitchen operations

Standard: With a minimum of 80% accuracy

MATERIALS NEEDED:

- Appropriate Audio Visual Aids
- Writing board with markers and erasers

REFERENCES:

- CAL FIRE, Health and Safety Procedures Handbook (1700)
- "Safe and Sanitary Practices for Kitchens" (Poster) CAL FIRE 9702-130-0024

PREPARATION:

In most cases CAL FIRE does not hire cooks. Firefighters usually assume the kitchen duties. The kitchen area has a high potential for the spread of disease. For this reason proper cleanliness is critical.



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PRESENTATION	APPLICATION
<ul style="list-style-type: none">1. Wrapped properly<ul style="list-style-type: none">a. Sealed, dated <p>III. FOOD PREPARATION</p> <ul style="list-style-type: none">A. Preparation<ul style="list-style-type: none">1. Wash hands before handling food2. Wash hands after handling any meats3. Wash knives/utensils after using on any meatsB. Cooking<ul style="list-style-type: none">1. Use pot holders2. Open lids away from you<ul style="list-style-type: none">a. Prevent scalding3. Keep handles turned away from work areas (but not over another burner)4. Avoid reaching over another hot pot or other cooking items on an open grill5. Use caution where potential for grease splattering existsC. Serving<ul style="list-style-type: none">1. Wash hands2. Keep hot foods hot, cold foods cold<ul style="list-style-type: none">a. Keep heated to 140 degrees F until servedb. Keep cool to 40 degrees or lower until served3. Use utensils, not hands4. Do not let food stay out - put away (refrigerate) as soon as possible	<p>Tongs, spoons, spatula, etc.</p> <p>Stress possibility of bacteria growth</p>



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<p>D. Bacteria Spread Control</p> <ol style="list-style-type: none">1. Grows fast in protein foods2. Spreads easily from food to person, person to person, food to utensil, etc.3. Freezing will not kill bacteria4. Date leftovers with marker/tape <p>IV. MENUS</p> <p>A. Use leftovers</p> <p>B. Use older food items first</p> <p>C. Refer to cookbook for preparation</p> <p>D. Must maintain a meal cost</p> <p>E. Should provide balanced nutritious meals</p> <p>V. USE OF UTENSILS/EQUIPMENT</p> <p>A. Knives</p> <ol style="list-style-type: none">1. Keep sharp2. Keep hands and handles dry when using3. Store in a drawer or closed area with a rack for separated storage <p>B. Electrical Appliances</p> <ol style="list-style-type: none">1. Keep cords in good repair2. All outlets should have ground fault interrupters3. Do not use when floors are wet <p>C. Cupboards</p> <ol style="list-style-type: none">1. Shelves to be bare construction material - no liners <p>D. Storage</p>	<p>Stations will have individual policies/ procedures for menus</p> <p>Discuss meal cost</p>



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<ul style="list-style-type: none">1. All cooking utensils should be stored in a clean, fly proof areaE. Dishes/glasses<ul style="list-style-type: none">1. Discard any chipped or cracked dishes or glasses2. Store glasses upside downVI. DISH WASHING/DRYING<ul style="list-style-type: none">A. Dish washing<ul style="list-style-type: none">1. Water temperature - minimum 120 degrees F2. Rinse water - minimum 120 degrees F3. Scrape and pre-rinse4. Wash knives separatelyB. Dish drying<ul style="list-style-type: none">1. Air dry only2. Cover with clean dish towel3. Put away as soon as dryVII. PERSONAL HYGIENE<ul style="list-style-type: none">A. Clean body<ul style="list-style-type: none">1. Bathe2. Clean fingernails3. Wash handsB. Clothing<ul style="list-style-type: none">1. Use hair net or hat2. Clean clothingC. Diseases<ul style="list-style-type: none">1. Persons with colds, rashes, open sores or any infectious disease should avoid the kitchen area and definitely not be included in food preparation, serving or handling	<p>Have firefighter state why</p>



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SUMMARY:

Cleanliness in a kitchen is absolutely mandatory. This cleanliness requirement extends to both the facility and to you personally.

Cooking and food preparation is a complex and involved subject which can take years of study to master. With minimal study and application good nutritious meals can be prepared by a novice.

EVALUATION:

A written quiz.

ASSIGNMENT:

To be determined by the instructor(s).