

IRON RANGE TYKES **COOK** JOB DESCRIPTION M-F: 8-1

At every step in the flow of food from receiving through service, food handlers can contaminate food. Good personal hygiene is a critical protective measure against foodborne illness.

Food handlers must:

- Have clean, short fingernails. No fake nails
- Free from long necklaces, bracelets, and ring jewelry. Only exception is a plain, thin band ring
- Come to work clean. Smoke free, clean clothes. Clean hair.
- Hair pulled back or kept up. Clean hats are ok.
- Wear a clean apron. Never wear the apron outside of the kitchen
- Wear gloves and change them as needed
- Wash hands each time you enter the kitchen. Know how to use a nail brush
- Inform the Director when you are ill
- Store food correctly in fridge with correct labels. Discard outdated food.
- Rotate shelved food items to First in, first out.
- Inspect new foods as it enters the kitchen.
- Check air temp, fridge temp, freezer temp, dishwasher temp weekly
- Be able to lift/carry garbage/ large cans/ heavy trays
- Able to bend over sinks to wash dishes for periods of time
- Able to complete cleaning duties along with cooking in a timely and correct manner
- Serve and cook allergy/special diet meals free of allergens
- Know safe cooking, cooling, storing, and re-heating food temps
- Know simple math and conversions
- Know how to use and calibrate different thermometers
- Know how to cook for large groups
- Eventually learn to plan food menus
- Know and understand USDA guidelines