

Kitchen Rules

Kitchen rules will be enforced this year by the kitchen czar Karolina and the kitchen nazi, your “friendly” GRT Joanna. If you have any questions or complaints, direct them to Joanna and she will give you a lecture. You are allowed 3 minor infractions a month (so long as you fix what you did wrong as soon as it is brought to your attention). More than that and you will be forced to attend a kitchen courtesy and safety presentation given by Joanna. If violations continue after training (at the rate of more than 3 violations a month), you may be either forced to give the kitchen a thorough cleaning (including trash can areas) or may be barred from using the kitchen. So be good. Also, beware that anything left out will be considered hall property and may be taken without your consent. Additionally, the cleaner the kitchen is, the more likely Joanna will bake wondrous foodstuffs. The ickier the kitchen is, the crankier Joanna gets. It is ok to use either washcloths or paper towels to clean up after yourself. If you use washcloths, wash them out before and after you use them. If you use paper towels, throw them away after you use them.

The MAIN RULES:

1. Clean up after yourself (don't leave dirty dishes over night, do clean all spills)
2. Don't leave a burner unattended (ask someone to watch it for you)

Courtesy and cleanliness issues:

1. Clean up after yourself.
 - a. Wash the dishes (pots, pans, utensils, glasses etc.) you used
 - b. Clean up any spills you make on the stove, table or countertops
 - c. Wipe out the microwave if you used it
 - d. Throw away or recycle any wrappers, containers, peelings etc. that you no longer want
 - e. Put away (and label) anything you wish to keep
2. Read and follow all signs in the kitchen.
3. If you use other people's plates or dishes, wash them. Dry them. Put them back where you found them.
4. Anything that is left out unlabeled will be considered to be hall property. Anyone can use anything that has been left out. To avoid having your stuff taken or used inappropriately, label and date your stuff (using the permanent marker attached to the fridge) and put it away (if you leave a 50 pack of ramen on the countertop, it will probably disappear). If you wish it to become hall property, please write “4E” on it and date it.
5. Do NOT leave dirty pots on the stove after you are done using them. (You may soak them in the sink if they need to be soaked, so long as they are clean before morning).
6. Wash all your dirty dishes and pots BEFORE you go to bed at night.
7. Turn the Brita filter on the sink back to tap water after using filtered water.
8. If you use a sponge or dishtowel, please rinse it out before putting it away.
9. Sponges are to be used only for dishes. Use washcloths or paper towels to clean other stuff.
10. Drain pasta only in sinks with garbage disposals.

Safety Issues:

1. NEVER leave the burners on and unattended. If you need to get something, ask someone else to watch over your burner.
2. The gas burners can be tricky—make sure the burner lights before leaving it on, since sometimes it doesn't light and just spews highly dangerous flammable gas into the room.
3. Clean up all grease spills. Do not cook on the stove if the burner is dirty.
4. Do not leave the oven unattended for more than 15 minutes at a time. If you are preheating the oven and leave it unattended, realize that someone may turn it off. If you see the oven unattended and empty, please turn it off. Use the time while your food is cooking as an opportunity to clean up after yourself.
5. In case of a small grease fire, douse the area with baking soda and/or cover the area with the lid of a pot. Do NOT use water, as this will only move the fire without putting it out.
6. In case of a large fire, please pull the fire alarm.
7. Do not eat or serve anything that is moldy. If you see anything with bugs or maggots, please toss it out. Ewwwww.
8. Wash your hands (with soap) before cooking, after touching meat, after touching the trash, and more often as desired.