



# Fire Protection Training

Procedures Handbook 4300

STATION OPERATIONS

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**TOPIC:** Kitchen Operations

**TIME FRAME:** 30 Minutes

**LEVEL OF INSTRUCTION:**

**BEHAVIORAL OBJECTIVE:**

*Condition:* A written quiz

*Behavior:* Student will list and describe safe kitchen operations

*Standard:* With a minimum of 70% accuracy

**MATERIALS NEEDED:**

- None

**REFERENCES:**

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

**PREPARATION:** In most cases CDF 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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## KITCHEN OPERATIONS

| PRESENTATION                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | APPLICATION                                                                                 |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|
| <p>a. Empty grease traps after each use</p> <p>b. Keep hoods and vents clean</p> <p>c. Grease fires are common. Know location of fire extinguisher.</p> <p>D. Refuse</p> <p>1. Empty garbage cans after each meal</p> <p>2. Wash out after each meal</p> <p>3. Use plastic liner if possible</p> <p><b>II. FOOD STORAGE</b></p> <p>A. Pantry</p> <p>1. Closed containers</p> <p>2. Off the floor</p> <p>3. Keep tight - fill cracks</p> <p>4. Keep cool and dry</p> <p>B. Fresh Produce</p> <p>1. Keep in separate containers</p> <p>2. Refrigerate as necessary</p> <p>3. Bulk items should be checked occasionally for spoilage</p> <p>4. Keep cool</p> | <p>Instructor to point out location of extinguisher. Describe proper type extinguisher.</p> |





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| PRESENTATION                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | APPLICATION                                                                      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>3. Keep handles turned away from work areas (but not over another burner)</li> <li>4. Avoid reaching over another hot pot or other cooking items on an open grill</li> <li>5. Use caution where potential for grease splattering exists</li> </ul> <p>C. Serving</p> <ul style="list-style-type: none"> <li>1. Wash hands</li> <li>2. Keep hot foods hot, cold foods cold               <ul style="list-style-type: none"> <li>a. Keep heated to 140 degrees F until served</li> <li>b. Keep cool to 40 degrees or lower until served</li> </ul> </li> <li>3. Use utensils, not hands</li> <li>4. Do not let food stay out - put away (refrigerate) as soon as possible</li> </ul> <p>D. Bacteria Spread Control</p> <ul style="list-style-type: none"> <li>1. Grows fast in protein foods</li> <li>2. Spreads easily from food to person, person to person, food to utensil, etc.</li> <li>3. Freezing will not kill bacteria</li> </ul> | <p>Tongs, spoons, spatula, etc.</p> <p>Stress possibility of bacteria growth</p> |
| <p><b>IV. MENUS</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                  |



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| PRESENTATION                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | APPLICATION                                                                                   |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"><li>A. Use leftovers</li><li>B. Use up older food items first</li><li>C. Refer to cookbook for preparation</li><li>D. Must maintain a meal cost</li><li>E. Should provide balanced nutritious meals</li></ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | <p>Stations will have individual policies/ procedures for menus</p> <p>Discuss meal cost.</p> |
| <p><b>V. USE OF UTENSILS/EQUIPMENT</b></p> <ul style="list-style-type: none"><li>A. Knives<ul style="list-style-type: none"><li>1. Keep sharp</li><li>2. Keep hands and handles dry when using</li><li>3. Store in a drawer or closed area with a rack for separated storage</li></ul></li><li>B. Electrical Appliances<ul style="list-style-type: none"><li>1. Keep cords in good repair</li><li>2. All outlets should have ground fault interrupters</li><li>3. Do not use when floors are wet</li></ul></li><li>C. Cupboards<ul style="list-style-type: none"><li>1. Shelves to be bare construction material - no liners</li></ul></li><li>D. Storage<ul style="list-style-type: none"><li>1. All cooking utensils should be stored in a clean, flyproof area</li></ul></li></ul> |                                                                                               |



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| PRESENTATION                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | APPLICATION                        |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------|
| <p>E. Dishes/glasses</p> <ol style="list-style-type: none"><li>1. Discard any chipped or cracked dishes or glasses</li><li>2. Store glasses upside down</li></ol> <p><b>VI. DISH WASHING/DRYING</b></p> <p>A. Dish washing</p> <ol style="list-style-type: none"><li>1. Water temperature - minimum 120 degrees F</li><li>2. Rinse water - minimum 120 degrees F</li><li>3. Scrape and pre-rinse</li><li>4. Wash knives separately</li></ol> <p>B. Dish drying</p> <ol style="list-style-type: none"><li>1. Air dry only</li><li>2. Cover with clean dish towel</li><li>3. Put away as soon as dry</li></ol> <p><b>VII. PERSONAL HYGIENE</b></p> <p>A. Clean body</p> <ol style="list-style-type: none"><li>1. Bathe</li><li>2. Clean fingernails</li><li>3. Wash hands</li></ol> <p>B. Clothing</p> <ol style="list-style-type: none"><li>1. Use hair net or hat</li></ol> | <p>Have firefighter state why.</p> |



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| PRESENTATION                                                                                                                                                                                                                                                                                                    | APPLICATION |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <ul style="list-style-type: none"><li>2. Clean clothing</li><li>C. Diseases<ul style="list-style-type: none"><li>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.</li></ul></li></ul> |             |

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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).