

# The Commercial Kitchen

At the Saanich Fairgrounds

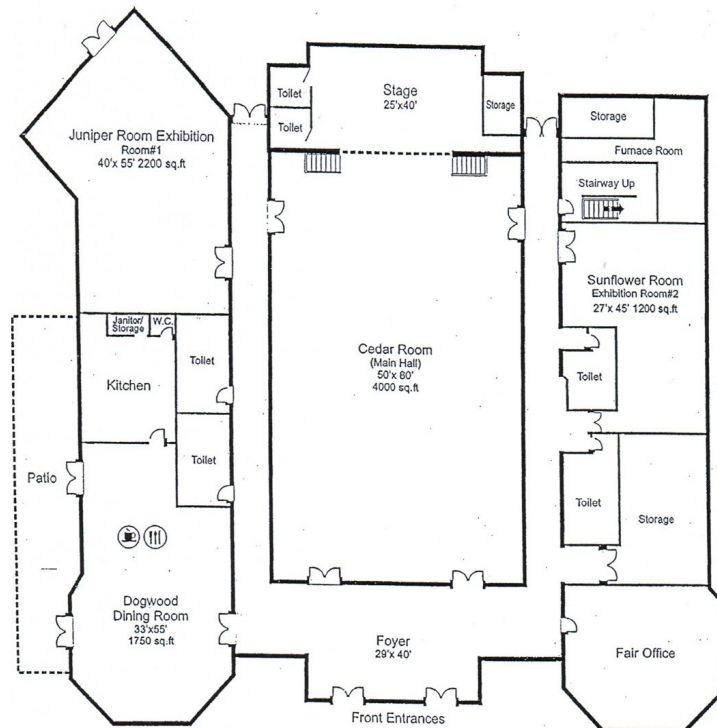
"Your community space...for all of life's events"



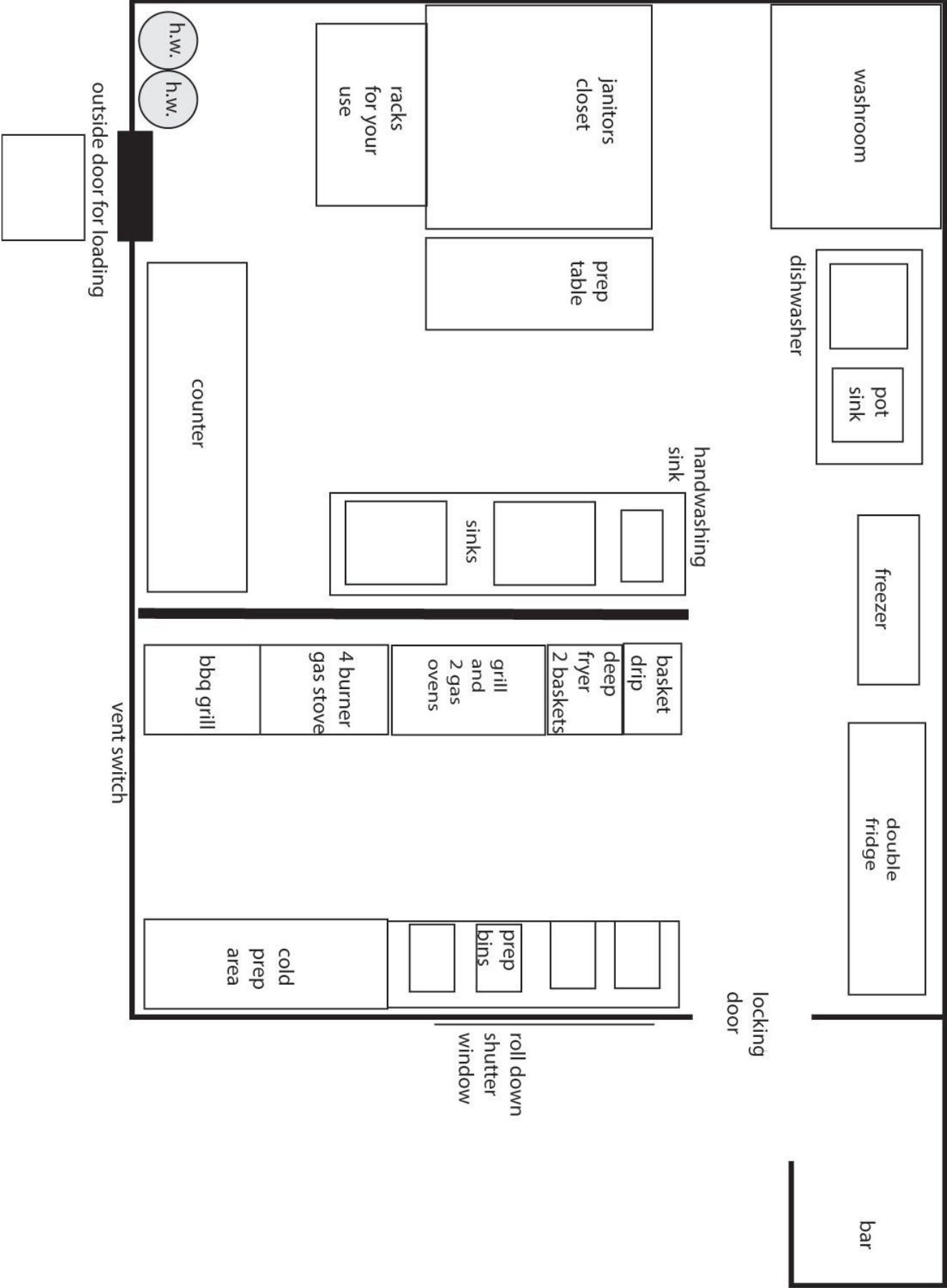
Attached to our Dogwood Dining Room, the kitchen offers lots of flexibility for serving food at events.

It offers a very functional layout and prep and storage space with:

1. 2 gas ovens
2. Gas stove
3. Large bbq grill
4. Griddle
5. Exhaust fan
6. Deep fryer
7. Fire Suppression
8. Dishwasher
9. Cold and Hot prep areas
10. Storage rack shelving
11. Freezer and double fridge
12. In the dining room there is a bar area with a fridge and ice bins



To make your planning easier the kitchen map on the following page can be printed out to be used as a planning template.





**DEEP FRYER**



DEEP GRILL - 4 BURNER GAS STOVE

2 GAS OVENS, GRILL



**PREP BINS & COLD PREP**



**PREP TABLE**



**DISHWASHER & POT SINK**



**HANDWASHING & SINKS**

## **Items you will find in the kitchen**

1. Mop/ pail and broom/ dustpan
2. Dishwasher detergent
3. Extra garbage bags at the bottom of each can
4. Plastic serving trays
5. Holed mats for floors

## **Items you will need to bring**

1. Bleach for cleaning
2. Scrub pads or scraper for the grill
3. Dishcloths
4. Dish soap

## **Commercial Kitchen Cleaning Expectations**

**It is expected that the kitchen be thoroughly cleaned by renters after use.**

**Caterers will be charged a minimum of \$350.00 if the kitchen is not well cleaned.**

Here's how to do it:

1. GRILL: Scrape off the grill
  - Clean and scrape the grill with cooking oil when the grill is warm
1. DEEP FRYER: clean out the oil
  - The oil is recycled in the 45 gallon barrel located in the garbage containment area outside of the back kitchen door.
2. FLOOR: Sweep and wash the kitchen floor
  - The mop and brooms are left for you
  - Remove the mats and roll them up again before cleaning
  - Please clean under the stoves as well
3. SURFACES: Clean the white cutting board and other preparation surfaces
  - The renter will need to provide bleach for this purpose
4. SINKS: Use the strainers and stoppers and clean out the sinks
  - Remove food waste and clean the sides
  - Make sure the stoppers and strainers remain on site
5. FRIDGE: Clean out the fridge
  - Remove all food and wipe out the walls and shelves
6. FREEZER: Clean out the freezer
  - Remove everything that you brought
  - Important: our grass is killed if you leave ice to melt on it - you can leave ice in the sink to melt
7. DISHWASHER: Clean it out and remove racks

- Once the items are removed from the dishwasher, clean it out- ensuring that all of the food debris is removed from the bottom of the dishwasher
- The racks are to be removed and put on the shelf above the dishwasher

8. GARBAGE: Place the garbage in the large bins outside

- Remove the bags from the cans, tie them up and take them to the outdoor garbage area near the back kitchen entrance off the patio.
- Please do not leave food outside of the bins as it encourages critters.
- We currently have a bin for garbage and paper.

If you have compostables or recyclables you wish to recycle, please take them home. We are working on getting our recycling up and running in the future.