



HOWMANS GAP

Howmans Gap Self-Cater Guidelines

Introduction.

Thank you for choosing Howmans Gap Alpine Centre for your group. We look forward to assisting with your visit and trust our facility supports your group.

When your catering staff arrive we would like to conduct a full kitchen induction to ensure they are familiar with the facility and can locate the things we need. We also anticipate the kitchen being left in a clean, tidy and organised manner to allow continuance of our usual catering arrangements.

At the end of your stay but prior to the departure of the catering staff we will complete a walk around of the kitchen to ensure it is clean and tidy. Please be aware a \$150.00/hour cleaning fee will apply for any additional cleaning that is required.

Food Safety.

For the safety of your guests and those that follow, we are very keen to ensure that you take great care to ensure that safe handling measures are adopted at all times. To promote this outcome, it is understood that your caterers will have completed free online Do Food Safely Training (you must be able to provide evidence of completion) and the process is overseen by an appropriately qualified and experienced person (Food Safety Supervisor certification).

We follow strict protocols in the maintenance of records and proper food handling measures – we would appreciate you applying a similar diligence.

Yes Please...	No thanks!!!
Have a Food Safety Supervisor qualified person on site for every kitchen shift (a copy of this must be provided and all other staff hold a Do Food Safely Certificate).	Please do not bring any peanuts, cashews, almonds, brazils, walnuts, macadamia or any other nuts onto the site.
Ask questions during your kitchen induction and ask our duty manager if you need anything.	Do not bring any products that contain nuts in to the food preparation area.
Clean the kitchen to the same standard (or tidier) that you found it in.	Please do not allow children under the age of 14 years of age in to the kitchen. It is a commercial work environment.
Return all equipment, utensils and appliances to where you found them.	Ensure all food preparers are in good health and maintain a high level of personal hygiene at all times.
Do remember to take all of the food that you brought with you home.	
Please restrict people in the kitchen to only those involved in the food preparation process.	
Food preparers must wear robust enclosed shoes and long pants.	