

Kitchen – Is to be left as it was found. **Lessee is responsible** to see that the caterers and bartenders abide by the following rules and clean to the standard stated:

- a) Brown tables **ONLY** are to be used for hot food. (White tables are heat sensitive)
- b) Rinse jiggers well in cool water and drain.
- c) **Kitchen floor swept and mopped.**
- d) Used tea towels & dishcloths are to be put into the bin labeled ‘tea towels’
- e) Wash & put away all dishes, pots and utensils
- f) All refuse from kitchen/bar area is to be bagged and placed in receptacle outside south side of building.
- g) Coolers to be shut off with doors left open.
- h) If two (2) coffee machines are to be used, *do not put both into the receptacles by the kitchen sliding doors* as this will pop the breaker. Plug one into the receptacle by the microwave.
- i) Pop dispenser should be wiped down and overflow trays cleaned.
- j) The dishwasher needs to be **emptied after use.**

**ENSURE THE AIR CONDITIONER IS SHUT OFF,
LOCK ALL DOORS AND SHUT OFF THE LIGHTS
BEFORE YOU LEAVE**