



Kitchen and Dining Hall Rental Guidelines

Tables and Chairs – Set up by Camp Sharon staff.

Food – All food served must be brought in by renter. Camp Sharon provides no food or ingredients to renter.

Drinks – Coffee, tea, and water are provided by Camp Sharon. Any other drinks provided by renter.

Dishes / Utensils – Dishes and utensils are available for use.

Kitchen Usage – Renter can use all pots, pans, and cooking utensils.

Fryer – DO NOT turn fryer over 350 degrees. DO NOT change fryer oil.

Dishwasher – Soap and sanitizer are supplied, DO NOT use any other solution in dishwasher. CAUTION Water is extremely hot!

Sinks – DO NOT pour any grease down drains.

Ice Machine – Please only use the scoop provided.

Griddle – Clean with provided lemon juice and scrubber only. DO NOT use any solvents.

Cast Iron Skillets – DO NOT use solvents or soap to clean.

Refrigerators/ Freezer – Can be used by renter. Any Camp Sharon product will be moved to one area. Please use the empty space for your items and do not remove any Camp Sharon food/product.

Slop Bucket – Please notify the Camp Sharon staff if you would like to place food scraps in the slop bucket instead of trash can. Camp Sharon staff will empty this every evening.

Clean Up – Renter is responsible for:

- ✓ Making sure all cooking instruments are turned off.
- ✓ Washing all dishes/cookware and returning them to their appropriate locations. DO NOT pour grease down any drains.
- ✓ Wiping of all kitchen countertops with provided Simple Green solution.
- ✓ Wiping of all tabletops in dining room with provided Simple Green solution.
- ✓ Wiping of all buffet lines with provided Simple Green solution.
- ✓ Wiping of drink island with provided Simple Green solution.
- ✓ Sweeping of kitchen floor.
- ✓ Emptying of all kitchen/dining room trash and placing it in dumpster.

I, the undersigned, have read and agree to abide by the Kitchen and Dining Hall Rental Guidelines.

Name: _____ Signature: _____ Date: _____

