Rules and Regulations for cleaning and use of BBQ Building

- Please post your group's name at the sight.
- Signs maybe attached to the windows only, not the building structure.
- Your St. Charles County Health Dept. Temporary Food Facility Permit must be posted in the BBQ building on your organization's scheduled day and must be dated with days of use.
- The Sunday prior to your weekend, you may come to the Flea Market and pick up a key from the Information Window in the main building.
- Follow all **Food Preparation Rules** set by the St. Charles County Health Dept.
- If you BBQ on site- you MUST use Tar paper to cover the ground under your pit.
- **Do Not dispose of coals in the dumpsters or on the grounds**
- Trash cans must be emptied into one of the dumpsters before the cans overflow on a regular basis.
- Please pick up and dispose of all trash around the building at regular intervals while you are open for business. All meat, including scraps and meat packaging, must be removed from the premises.
- Clean all surfaces in BBQ building (shelves, sinks, doors, windows, appliances) with soapy water, then sanitize with bleach water.
- Steam table: turn off, drain the water, wipe all surfaces, clean and replace pans and lids
- Wash all utensils and return them to proper area
- Clean Refrigerators inside and out
- Make sure all equipment is clean and sanitized
- Make sure doors on refrigerator, freezer and soda case are closed
- Freezers are clean inside and out
- Walls/Ceilings are free from dirt and food debris
- Make sure all equipment is turned off
- Outside of building is clean from BBQ, area sweep
- Clean bathroom sink and toilet
- Remove all trash from the site and bring black trashcan into building, dry and free of debris.
- Sweep and mop floors
- Turn off lights and lock building
- Go to the Information Window in the Main Building to be checked out and return key.

We appreciate your cooperation and thank you for your support.
- The Wentzville Community Club