# SHELTER ROLES AND RESPONSIBILITIES



## Food Service Team Member Job Aid

### READ THIS ENTIRE JOB AID BEFORE TAKING ACTION

Reports to:	Food Service Supervisor	
Reporting to you:	n/a	
General job	Provide a welcome atmosphere to shelter clients and answer any questions. Assist in food	
overview:	service operations and staff. Follow proper food handling procedures.	
Knowledge	n/a	
and training:		

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□ Assist in the setup of the Food Service Area.
 □ Attend Food Service Team Members brief on safe food handling practices and completing ICS 214 forms

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# DAILY SHELTER OPERATIONS ☐ Sign in and out at the Staff Area, including leaving for breaks. ☐ Complete an ICS 214 documenting your shift start and end times, any notable occurrences and activities completed during your shift. ☐ Wash hands with soap and water for a minimum of 20 seconds:

- · Before starting a shift
- After using the bathroom
- After smoking
- · After touching face, nose or hair

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- In between handling raw and cooked food
- ☐ Inform Food Service Supervisor if bathroom facilities lack:
  - · Hot and cold running water
  - Soap
  - Functioning toilets
- ☐ Notify Food Service Supervisor of:
  - Illness
  - · Infected burns, cuts or boils
- ☐ Remove rings, dangling bracelets, wristwatches, etc. while preparing or handling food.
- ☐ Wear aprons over clothing and hair nets.
- ☐ Wear plastic gloves when touching ready-to-eat foods.
- ☐ Use utensils (serving spoons, fork, tongs, etc.) when serving food. Clean, sanitize and properly store utensils after use.

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☐ Wipe tables off after seatings with a sanitizing solution.
☐ Clean food serving and dining tables on a regular basis and as needed.
☐ Empty trash regularly.
☐ Immediately report any signs of insects or rodents to the Feeding Team Supervisor
☐ Dispose of leftover hot and cold foods. Do not re-serve to clients.
☐ Record client information and special dietary needs requests. Report this information to the Food Service
Supervisor in order to coordinate appropriate meals.
Every effort will be made to provide for special dietary needs but all dietary needs may not be able to be met in a
shelter situation.
☐ Communicate Food Service Area needs, potential issues and security concerns to Food Service Supervisor
☐ Answer shelter client questions or refer them to other shelter staff if appropriate.

## **SHELTER CLOSING ACTIONS**

- ☐ Attend brief with Food Service Supervisor on what cleaning and closing actions will need to be taken.
- ☐ Complete all actions required to clean the shelter feeding area and return it to its original state.
- ☐ Demobilize shelter equipment.
  - Use list below as a guide to ensure all shelter equipment is accounted for.
  - Clean and disinfect equipment as necessary.
  - Make note of any items from supply list below that will need to be restocked.
  - · Report any missing or broken equipment to the Shelter Shift Supervisor.
- ☐ Turn in all remaining paperwork to Food Service Supervisor.
- ☐ Participate in debrief.

## LOGISTICS SUPPLY LIST

**Food service setup:** Tables, chairs, chafing trays, sternos, lighter for sternos, serving spoons, coffee supplies and carafes, trash cans, trash bags

Serving supplies: Disposable plates, bowls, cups, eating utensils, napkins, condiments

Staff supplies: Disposable gloves, aprons and hair nets, food thermometer

**Cleaning supplies:** Broom, dustpan, Swiffer and Swiffer WetJet Pads, disposable gloves, mop, mop bucket, floor cleaner solutions, paper towel, all-purpose cleaner, bleach, cloths for wiping down tables, dish soap

Office supplies: Pens, notebook, post-its, markers, scissors, stapler

**Personal supplies:** Agency ID, mobile phone and charger, comfortable closed toe shoes, water bottle, snacks, flashlight