

Clean Up After an Event

- Any tables you put up need to be cleaned and put away.
- If tablecloths are dirty, place them in the laundry basket. A volunteer from your event will need to wash them and return to kitchen.
- If the floors are sticky or littered, they need to be swept and wiped. Rugs can be swept.
- Dishes *that belong to FMW* dirtied in the course of an event are to be washed in the dishwasher and put away. Our dishwasher sanitizes dishes at 190⁰; handwashing does not. This is a responsibility of the group hosting the event, not of the Hospitality Committee. Ask someone from Hospitality to show you how to use the dishwasher (or follow instructions near the sink).
- Countertops in the kitchen are to be wiped down until they are no longer sticky.
- If you used the stove, the stove should be left as clean as it was before you started.
- Leftovers are to be taken home, not put in the refrigerator. Although we appreciate the thoughtfulness behind donations of leftover food, such leftovers often go unused. The usability of leftovers is often difficult to predict.
- The trashcans are to be emptied (taken to the outside cans) and new liners installed. Extra liners are under the sink.