



I hope that everyone is taking a deserved break from a very long spring semester. This past semester seemed to drag on, in part due to no spring break and that the men in the chapter were getting restless and ready for life to return to normal for them (and us)!

As you tend to your house for the summer, one area you should not neglect is the kitchen – both maintenance of kitchen equipment, cleaning and making sure that inspections/permits are in place prior to the start of school. From experience, the sooner you take care of this the better off you are, especially as you may have to deal with any last minute items during move in. In past articles I have spoken about closing your kitchen for the summer and for this month, I just wanted to do a short reminder of the larger summer items.

Summer Cleaning and Repairs:

- Schedule deep cleaning of kitchen equipment (high pressure steam)
- Schedule deep cleaning of tile & grout (any ceramic/tile/stone areas – high pressure steam)
- Service equipment from refrigeration to gas/electric ranges
- Repair any items called out from the last Health Department inspection report
- Replace as needed any small wares

Many of these items depend on your health department and fire inspection process and can vary from quarterly to annual:

- Hood Suppression system inspection and permit
- Fire extinguishers in the kitchen, recharge and tagged – the kitchen extinguisher is different than the ones in the rest of the chapter house. The kitchen extinguisher should be a multi-purpose fire extinguisher, such as one for Class A-B-C fires or one that can specifically handle Class B or K fires.
- Grease trap removal
- Grease bin (for used oil), if you have one, making sure its emptied on a regular basis
- Servicing the kitchen equipment, rule of thumb is at holiday break and summer break
- Cleaning of kitchen hood and filter vents, once again rule of thumb is twice a year.

We are looking forward to this fall and working with all of you. We want you to all know that we are here to support the Phi Gamma Delta chapter houses and make the experience with meals, the very best it can be. Looking forward to a very busy fall and positive steps forward as we return to campus and the kitchen.

If you have questions about your kitchen and the current COVID restrictions feel free to contact Upper Crust Food Service at the information below. If you are interested in receiving a quote about food service for this upcoming Fall 2021, please reach out to Shana Smith at the contact information below, Shana is available via Zoom or phone.

If you want food service COVID-19 information, **please visit our website for more of our COVID-19 resources**, <https://www.uppercrustfoodservice.com/COVID/>.

Upper Crust Food Service is the preferred food service provider of 1848 Properties and Phi Gamma Delta. For more information and a no obligation proposal visit www.uppercrustfoodservice.com/phi-gamma-delta/ or email Shana Smith, Director of Strategic Partnerships at shana@uppercrustfoodservice.com.