DISHWASHING

Personal dishes: Each girl should wash her own dishes and utensils. Leaders may want to bring a line to hang dunk bags from at cooking site.

Cooking pots & utensils: The dishwashing kaper includes cleaning all items and areas used in preparing and cooking for the entire group. When the food comes off the fire, the dishwashing water needs to go on.

Cast iron pots don’t get soap. If they are used, they should be filled with water when empty and placed back over the fire. When the food is soaked off, wipe them dry and coat with a thin layer of cooking oil.

Hot water for dishwashing is poured into 3 basins: wash, rinse and sterilize. Use cold water to make the water touchable for the girls.

Dishwashing at camp follows the three-bin method:

1. Hot, soapy water

2. Warm clear water

3. Cold sanitized water

Steps in Dishwashing:

1. Scrape

2. Polish with Napkin

3. Wash in Hot Soapy Water

4. Rinse in Warm Clear Water

5. Place in Dunk Bag (The dishes are not washed in the dunk bag.)

6. Dip in Sanitizing Solution

Sanitizing Solution: Put 1 capful of bleach in each gallon of water. Bleach does lose its effectiveness with time, add another capful if dishwashing takes more than ½ hour.

7. Hang on the Line to Dry

Steps to Dispose of Waste Water:

1. Prepare a mesh or plastic bag by adding a few handfuls of leaves. Create small holes for water drainage if using a plastic bag. Do this over a non-walking area. The idea is to filter out any food.
2. Begin with bin containing the hot soapy water. Next, pour the warm clear water into the empty soapy water bin, swish to rinse out that bin and filter. Finally, pour the cold sanitized water into the rinse water bin, swish and pour into the soapy water bin, swish and filter. All three bins are now rinsed and sanitized. Flip bins to drain and air dry.
3. Garbage gets taken to the dumpster at Peterson. Recycling goes home with someone from unit.

Equipment & Unused Food Items

Camp-owned items should be returned to HQ by 2:00. There is a ribbon for the first unit to successfully return all items clean. A PA will be there to check that all equipment is present; wait for her to check you out. Remember, someone else will be cooking with that equipment tomorrow, so it needs to be clean. No one will re-wash the items before sending them back out. Return unused food to Quartermasters.