



All kitchen equipment must be in spick and span shape, or efficiency fails. This model kitchen is at Lake Sherwood C. C., Oxnard, California

Sanitation of Kitchen Equipment Is Easy, But Essential

By ROBERT E. LOVE

IN REGARD to the efficiency of kitchen equipment the first and most important item for consideration is the quality. It never pays to buy poor quality merchandise for the kitchen. You may be led to believe that you are saving a few dollars, and maybe several hundred dollars, in buying a cheaper piece of equipment—but in the long run you will be the loser, and probably a heavy loser, when the inferior piece suddenly goes on "the bum" just at your busiest time. Thus your whole service is interrupted, your patrons are very much displeased, and as bad news travels fast, your club patronage will suffer severely, especially since they expect that their club which has the finest exterior equipment and set-up, should likewise have the last word in interior furnishings.

Your kitchen, just as your whole club property should be a showplace for members and visitors which you are justly proud of. Naturally this condition cannot be accomplished with inferior equipment. Therefore the first essential is to set up your kitchen with the latest proven standard furnishings. Of course, coupled with this requirement is a survey of the nature and size of the business anticipated, and then buy accordingly. Do not experiment with so-called new "time-saving" devices. You cannot afford to do this—experiments are often very costly—select equipment which others have already tested and found to be absolutely satisfactory, and which are manufactured by standard well-known and reputed concerns, which have a record of service and quality. Thus

when you buy correctly, you buy once, and when you make an inferior buy, you will always be buying and paying.

In regard to outfitting the new kitchen, perhaps the most difficult and puzzling problem is to estimate the needs and requirements of the new kitchen in relation to the nature and size of the business. A slight error of miscalculation here may result in thousands of dollars being spent before the mistake can be rectified. However with experienced men and a careful survey a fairly accurate estimate of the requirements may be had. Always allow for a little more than the top necessities, and thus be on the safe side. However do not have so much equipment that during normal business, a lot of it will be lying idle and rapidly depreciating.

Plan Layout Carefully.

Next the arrangement is very important, and the kitchen should be set up for speed and efficiency. Everything should come in the proper order and sequence. Upon entering the kitchen from the dining room the waiter with the dirty dishes should find the dishwasher just inside the door, so that he can get rid of the dishes at once, and they can be started through the washer right away and thus make ready for the next ones. A little farther on, the waiter picks up his tray for the new order and proceeds directly on to the range which should be next in line. Here he picks up the hot order, and then proceeds around to the cold meat pantry, for garnishes, appetizers, cocktails, etc. Then next is the salad pantry, then the ice cream bar, and lastly the battery of coffee urns, and the roll warming oven. Then when the food is all collected, the waiter passes out the other door into the dining room where the food is checked by a food checker if food control is used. Thus with the kitchen organized in sequence, everything marks for efficiency and speed, which is the keynote for success of the kitchen.

Refrigerators must be of the highest class, and arranged for the best efficiency. Be careful and do not have too much refrigeration space, which may lead to overstocking, and eventual waste. Likewise the converse is true, try to have sufficient refrigeration to take care of the average needs, as one of the most serious kitchen "blindners" is to run out of something.

The dishwasher should be a standard electrical model, of proven merit, designed for the needs of the kitchen, and here you cannot pay too much attention to quality.

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The dishes must be speedily washed spotlessly clean in a most economical manner, with, of course, a minimum amount of breakage. This can only be done with a high grade machine, designed for your individual kitchen.

Don't Crowd Range.

The range should be made of high class material, with plenty of room for the cooks to move about. This is very essential, as a range may be the best and highest priced obtainable, yet all is lost when it is set up so as to crowd the cooks, and not give them sufficient working space for the highest degree of efficiency. This works a double hardship on your organization, as it not only slows up the service, but also with poor working conditions the employes are unable to put out their best work. They do not have the incentive they would with the best of working conditions, which includes also modern, sufficient, and suitable kitchen equipment. Also, the mixers, baking ovens, ice cream units, and coffee urns should be selected for quality and capacity necessary.

Lighting is an important factor in the kitchen. As far as possible, the more daylight that the kitchen can have, so

much the better. But as much of the work will have to be done by artificial light, be sure to have plenty of the proper powered lights correctly focused on the working spaces.

Special Aids to Efficiency.

A skillet cast in heavy metal with a self-basting cover has many uses, such as the preparation of Swiss steak, or fried chicken with gravy. A Dutch oven in which a whole meal of meat and vegetables in the form of a pot roast or a stew may be cooked over one burner is an important item, as well as the "waterless" cooker, with neatly designed inset pans which make it possible to cook several foods over one burner.

Sanitation Important.

Efficiency and sanitation should go hand and hand in the kitchen. In addition to rendering food more digestible and more acceptable to the palate, cooking is a method of the very first hygienic importance, and is sometimes regarded as the greatest sanitary invention ever introduced by man to protect himself against infection. In the application of hygienic principles in the kitchen, the first thing to consider is

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the cleanliness of the personnel. All employees should be in good health, and should have regular periodic health examinations and given health cards. You, as an employer, also must do your share in keeping them clean, by providing adequate lavatory and bathing facilities.

Next in consideration is the location of the kitchen, its facilities and equipment. It is quite obvious that food should not be prepared in a kitchen poorly lighted, constructed and equipped. The work of routine maintenance of sanitary conditions will be greatly reduced if the original construction has been carefully planned as has been emphasized in the forepart of this article. Materials should be selected which have a minimum capacity for absorbing moisture or allowing cracks which might present harboring places for dirt and vermin.

Surfaces should be finished so as to collect as little grease dirt, and smoke as possible and must be easily and quickly cleaned. The kitchen should be properly ventilated. Properly placed and powered exhaust fans for the range are essential. All windows should be screened. In order to eliminate the undesirable odors from the kitchen, a *plenum* condition must be produced in the dining room, club room, and all rooms in any way connected with the kitchen, or any other room where objectionable odors may arise. This is accomplished by exhausting with exhaust fans only about 60 to 70 per cent as much air from these rooms as is blown in by the supply fans.

Clean Kitchen Nightly.

Cleanliness is absolutely essential for the best food service. The kitchen pantries, and storage rooms should be kept immaculate at all times. Every night the entire kitchen should be given a complete cleaning, from the range right on through to the coffee urns. All containers should be removed from the range and steam table and they should be scoured spotlessly clean. It is also good practice to remove everything from the ice boxes each night, clean the boxes quickly and place the food back as soon as possible.

Thus with clean, high grade foods to start with, a well equipped kitchen, sanitary in every detail, a most efficient kitchen organization is the result, and a successful club food service can be achieved.