



## C O O K I N G I N T H E K I T C H E N C o v i d - 1 9 G u i d e l i n e s

To enable us to offer a safe cooking space for guests during the Covid-19 reality, we must ask for your cooperation:

First and most importantly...make sure you use hand sanitizer before entering the Guest Hall and wear a mask at all times (except for eating of course...)

You will need to make an appointment to cook in the kitchen so only one cabin is using the small space at a time. Contact the office for a time slot for you to prepare your meal and clean whatever cooking pans and utensils used for the next guest (please follow the simple directions at the sink).

You can then eat at your leisure in the Guest Hall (be sure to use a placemat), on the deck or back in your cabin. When done, put your dishes, glasses and flatware in the dishwasher (it is a special sterilizing unit...we will turn on at the end of the evening).

Please limit your cooking to very simple meal preparation, reheating, heating Take 'n Bake items (there are some good sources for this in town), assembling salads or sandwiches. You're sharing the Guest Hall facilities with other guests, so plan for food that will not leave a strong, lingering odor (other guests might not love the smell of your garlic broccoli chicken...).

Use our charcoal or propane grills outside, to the right of the doorway for grilling or for anything with strong odors (use a pan on it). You'll find self-lighting charcoal in the small silver can.

***This is important:*** Do not cut food directly on the butcher blocks - they are not treated for food preparation. Use the plastic cutting boards to the right of the canisters.

***Garbage Disposal:*** The Guest Hall is on septic, so use the garbage disposal only for small amounts of food. Please scrape the majority in the garbage can.

Thank you for helping us keep WildSpring safe so we can remain open and guests can safely enjoy our facilities.