

DISHWASHING AT CAMP

CAUTION: New Scouts ask an older Scout to help with handling boiling water and bleach.

1. Right after cooking and before eating, start a large pot of boiling water.
2. Set up 3 wash bins near the edge of the campsite, away from high traffic areas.
 1. hot wash with soap
 2. hot rinse water
 3. cold rinse with bleach, 1 tsp/half bin
3. For hot water wash and rinse, pour boiling water into 1/3 bin cold water (not too hot to touch).
4. Use a paper towel to THOROUGHLY wipe off food scraps and residue (set trash bag beside wash bin).
5. Wash WITH CLEAN HANDS!
6. One Scout should work each wash bin, a fourth to place on foil on table to dry.
7. Do not use abrasive pads (even the blue ones) on non-stick surfaces except when absolutely necessary, and then only gently with a scrub pad specifically made for non-stick (blue one given by troop).
8. Burnt-on food problems? Start stove on LOW; a common problem is that it is set too high.
9. Hot water rinser: Inspect for cleanliness – “send it back” if it’s not clean!
10. Rinse dishes in final bleach rinse for a few seconds. Rinse is safe to touch; bleach is very dilute.
11. AIR DRY dishes on aluminum foil placed on camp table. DO NOT use dish towel or paper towels.
12. Strain food particles in strainer and (put in trash) before tossing dishwater out. Store strainer in bag.
13. Toss dishwater in designated area or, if necessary, by flinging out over a large area (away from camp).
14. Toss wash and rinse water first, then rinse 2 bins with bleach rinse water, then toss bleach rinse water.
15. Keep wash bins out of chuck box until the end of the campout; then clean before packing.

CHUCK BOX CLEANING AND STORAGE

1. After each campout the patrol cook is responsible for cleaning the chuck box contents.
2. Cleanliness standards at camp are generally NOT sufficient; contents must be cleaned & dried THOROUGHLY at home.
3. Use dishwasher to wash everything or wash by hand (preferred). Ask an adult for guidance regarding items that are safe for the dishwasher. Just as with cooking, do not scratch non-stick surfaces.
4. Drying time is **at least** overnight or longer if there is trapped water. Two nights are better, shake out water droplets after one night. Just like at camp, AIR DRY is the recommended sanitary method.
5. For water jugs, remove cap, shake water drops out. Let dry a few days, shaking drops out once again.
6. Clean the propane stove inside and out. Common grease-cutting household cleaners are OK to use.
7. Wash out the wash bins inside and out – grime builds up after each use.
8. Wash the green utensil pouch if necessary. Wash by hand, they are somewhat delicate.
9. Melted spatula tips can be fixed with a knife and finished with sandpaper (a must for no-fail fried eggs!).
Hint: don't rest plastic utensils on hot surfaces when cooking.
10. Wipe out the chuck box with a wet cloth or paper towel. If very dirty, use soap and hose out. Let dry.
11. **ENSURE ALL ITEMS ARE COMPLETELY DRY BEFORE PACKING CHUCK BOX.**
Problem items: Sponge, cookware with rolled edges or spouts, water jugs, stacked wash bins.