

# Demo Kitchen Check-out List

- Dishes are washed and dried.
- Cabinets are closed and locked.
- If using the dishwasher, start it as soon as it is loaded. You are responsible for unloading it the next day before school starts.
- All Demo Kitchen equipment and supplies stay in the room and are put back in their designated spaces.
- Nothing is stored under the tables.
- Use bleach cleaner on all counter and drawer surfaces.
- Use bleach cleaner on the top and bottom of all tables.
- Use the cleaner to clean the surface of the stoves.
- Place stools upside down on tables.
- Kitchen counter is clear except for the blenders and rice cooker.
- Anything left in the refrigerator must be labeled and dated. Nothing can be stored long term in the refrigerator - otherwise it will be tossed.
- If you find the Demo Kitchen not cleaned, or see any damage or concerns, email [jsisto@cu-portland.edu](mailto:jsisto@cu-portland.edu)

*If the kitchen is left messy for the next group, you could lose future Demo Kitchen privileges. Thank you for your cooperation.*