

Martin's Volunteers' Newsletter

March/April 2005

FOOD SAFETY AT MARTIN'S

In the service of our guests, we have a responsibility to take good care when preparing, serving and storing food. Martin's is a restaurant. We don't charge anything, but we serve food we prepare to people, and that makes us a restaurant. Where there is food service, there is a need for care around hygiene. And where there is public food service, there are inspections, and reports, and suggestions for improvements.

Martin's continues to do very well when the Health Department comes by. Recently they started issuing a number score out of 100. We got a 96, which is considered excellent.

Praise from the Health Department

The report praised Martin's saying, "*This place is well run and well maintained. Keep up the good work! This place is run by a group of wonderful volunteers who have been here for many years.*"

Good job, everyone. However, two things to be aware of:

Hand-Washing is Essential

The single most important food-safety thing to do at Martin's is to wash our hands often, especially after touching pretty much anything other than food or clean utensils. After coughing into your hand or scratching your arm, you need to wash your hands. While bussing dishes, if you want to put a tray of cups on the counter next to the water fountain, you need to have washed your hands first. After using a broom, or blowing your nose, your hands need to be washed before touching a knife or a bowl or any food. If you are scraping dishes at dishwashing and someone wants their takeout container back, your hands need to be washed first.

Just a reminder

Now this may seem obvious, so why the reminder? We all do things absent-mindedly without noticing. Gentle reminders are helpful, maybe even necessary. We also bring habits with us from the privacy of our homes, where we can be more lax than we need to be when serving food in public.

About those leftovers

Another area of food safety at Martin's that most volunteers don't have to worry about, but which is the subject of curiosity for some, involves the storing and reheating of leftovers. The cooks and the people who put our leftovers away pay attention to this information most. Hot food needs to be between 140°F and 165°F when being served. Then we have two hours to get it down to 70°F, when it can go in the refrigerator (still uncovered to help it cool). Then there is another four hours to get the temp down to 40°F. We have thermometers to monitor temperature, and crew chiefs may ask a volunteer to focus on the leftovers as part of cleanup.

What We're Doing Now

To speed the cooling of the leftover soup, we are using shorter, smaller tubs for storing leftovers.

Stirring them as they cool helps speed the cooling. (Remember that hands need to be washed when going from a cleaning task to a food handling job.)

Rapid-Kool wands can be placed in the leftovers to cool them down faster too. These are ice-filled and in the freezer. They are sterilized after each use and are kept in bags in one of the freezers so they're clean and ready for use. The crew chief should know where they are and how to use and re-store them.

Thanks for all your great care and help at Martin's.

Jim Haber

Volunteers Needed on Weekends

Shifts on the first Saturday and first Sunday of the month need more volunteers. Third Sunday needs one or two experienced volunteers. The hours on Sunday are 7:30 to 11:30 am. If you're interested, call Martin's at 415-552-0240.

War Resisters League West Presents:

ALTERNATIVE VIEWS ON ALTERNATE WEDNESDAYS

At The Kitchen, 225 Potrero Avenue,
Every other Wednesday at 7 pm

Films that need to be seen. Most will be short features followed by a time to discuss afterwards, with "experts" on hand to answer questions. A \$5 donation is requested but no one will be turned away.

March 30 : The Wall by Benny Brunner, 2003

Documents the Wall or "security fence" and the devastating impact it is having on Palestinians. Through interviews with Israeli activists it also helps to place the "separation barrier" in the context of other forms of control including checkpoints, roadblocks and closures that the Palestinians have been increasingly subjected to since 1991. Interviewees include the wall's architect, and Israeli journalist, Amira Haas.

Also presenting images and information about the wall will be Dalit Baum, PhD, an Israeli feminist activist and educator, teaching in a community school for disempowered women. She is an organizer in the Coalition of Women for a Just Peace and Women in Black, and a co-founder of "Black Laundry" - a queer anti-occupation group. During the last two years she has been active with "Anarchists against the Wall" in solidarity actions with Palestinian non-violent resistance and Abla Aranki (Sabeel Liberation Theology Center in the West Bank) will add her own visuals and commentary based on her visits to the Occupied Territories.

April 13 : Worlds Apart

By filmmaker Tom Jackson of joepublic films, a documentary about anti-war 9/11 "first responders" from New York City, including the trip to Afghanistan by NYC emergency medical technician, Megan Bartlett, who went to Afghanistan to find common cause with emergency workers there. Last November WRL West was able to show excerpts of this as a work in progress. Now it is released! <http://www.joepublicfilms.com>.

April 27: A Peace of The Anarchy: Ammon Hennacy and other Angelic Troublemakers in the USA
A documentary about Ammon Hennacy and the radical tradition of peacemaking and nuclear abolition in the US. Ammon Hennacy was also a strong force in the Catholic Worker Movement. www.lovarch.org.

OPEN MIKE FRIDAY, APRIL 22

Bring your talent to Martin's on Friday, April 22 from 7 to 9 pm. Whether it's poetry, song, dance, spoken word, stories, original or not - here's your chance to share it. Remember, it's OK to be the audience, too. For more information, call Charlie at 552-0240. Coffee, tea and refreshments will be served. No drugs or alcohol, please.

CHECK OUT OUR WEB SITE

Want to find out more about Martin's? Well then, go to www.martindeporres.org. Find out about St. Martin, read our newsletters, learn about volunteering - and show it to your friends. Comments or questions? See Jim Haber.

Martin de Porres House of Hospitality
225 Potrero Avenue
San Francisco, CA 94103

415-552-0240

www.martindeporres.org

