

Community Encampment Food Service Options

Hiring a Caterer to Cook in the Camp Commercial Kitchen

Communities can contract with caterers directly to provide meals or to prepare food in the commercial kitchens at camp. Outside contractors or “camp caterers” who will be paid for services need to provide and show proof of their own liability insurance coverage and sign an agreement directly with the community itself. Prices may be negotiated independently. Below are the names of independent contractors who would like to be considered as “camp caterers” and each community is welcome to identify their own caterer. It is the responsibility of the encampment director to verify that each caterer has the following qualifications:

- 1) **A valid Florida Food Safety Manager Certification.** Failure to provide this documentation to the Ranger will result in denial of access to the commercial kitchen.
- 2) **Carry liability coverage** of \$1,000,000 for each event/\$2,000,000 aggregate coverage. Documentation of this must also be provided to the Ranger. Failure to provide this documentation to the Ranger will result in denial of access to the commercial kitchen.
- 3) For caterers or kitchen staff who will be staying overnight or on property more than 10 total hours, a **current valid State of Florida Level 2 Background Screen on file with GSWCF and GSWCF active membership for those having overnight stays.** Failure to complete these requirements will result in either ejection from the property, or denial of sleeping quarters.
- 4) **All those assisting in the kitchen are now required by the State of Florida to also have Food Safety training** in some form. This includes all those performing any task associated with the preparation, cooking, serving, and cleaning up after the meal (trash and dish duties included). Documentation for each individual’s training must be provided to the Ranger. Failure to provide documentation to the Ranger will result in the individual being barred from the commercial kitchen. GSWCF provides an online training to meet this requirement. **For registered volunteers with GSWCF Log into your MyGS account and you can access this course by searching "320 Food Handler Safety" within your Content Library on gsLearn.**

Potential Food Service Providers

Ashley Davis
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Qualified Volunteers Providing Food Service

Volunteers with experience in a commercial kitchen who meet the following requirements may utilize commercial kitchens and cook for an Encampment:

1. Hold a valid State of Florida Food Safety Manager (not handler) certification
Multiple options and services exist to secure a Food Service Manager Certification, including but not limited to:

<http://floridafoodsafetycertifications.com/>

<http://www.learn2serve.com/florida-food-safety-certification/>

You may also search “Florida Food Safety Manager” to find additional options.

2. Complete a kitchen orientation with the designated Camp Ranger at least 7 days prior to the scheduled event. Their contact information can be obtained by contacting campreservations@gswcf.org

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Ordering Prepared Food from a Local Restaurant

For communities who wish to have a restaurant or caterer deliver food, there are many options located in the local areas of each camp. **When bringing in food already prepared, groups will NOT have access to the commercial kitchen and will need to make arrangements with the Ranger if access to dishes, refrigerators, etc. is desired.**

Some caterers may also agree to prepare meals in the camp’s commercial kitchen. *Caterers preparing meals in the camps’ commercial kitchen must still provide documentation of their valid Food Service Manager Certification, proof of insurance, and their Catering License to the Ranger to gain access.*

Contracted caterers shall not be working directly with girls, and must always be in line of sight supervision of approved Girl Scout volunteers while on the camp property.

Non-commercial kitchens & Cooking at the Unit Site

Qualified volunteers (those with the appropriate outdoor training if applicable) can reserve and use all non-commercial kitchens or cook at the unit site/fire circle according to current GSWCF policies.

Updates 12/2021