



Sunlight Waters Country Club, Inc.

150 Clubhouse Drive, Cle Elum, Washington 98922

SunlightWatersCC@yahoo.com

Phone/Fax 509-674-7303

Clubhouse General Use Policy

The Sunlight Waters Country Club (SWLCC) Clubhouse, Pool and Food-court area are available for casual, non-exclusive use by our members in good standing free of charge the vast majority of weekdays and weekends. For the convenience of our members, a calendar showing set club events and private functions is posted at the SLWCC Public Message board in the clubhouse.

- Although SLWCC takes every measure to provide a safe and healthy environment to its members and their guests, the Club assumes no liability for injury to any member or his/her guests. Furthermore, SLWCC assumes no liability of loss or damage to their personal items while on Sunlight Waters Country Club property.
- Please use this facility appropriately.
- Please be respectful and courteous to your neighbors.
- Dogs, cats or other pets are not permitted in the Clubhouse, at the Pool or in the food-court area. Service Dogs are an exception.
- No member or guest shall remove any article or property belonging to SLWCC.
- Members are liable for damages caused to SLWCC property by themselves, their guests, or their family.
- Members are required to leave the clubhouse in the condition it was found.
- Smoking is prohibited inside the Clubhouse at or next to the pool and/or food-court. Smoking is permitted 25' from the clubhouse and premises.
- The BBQ is available free of charge for member use, this policy will be reviewed and may be updated at any time, like the Clubhouse and other SLWCC facilities members are expected to share courteously. *See separate document tips on BBQ Use.*
 - A \$25 cleaning fee will be charged to any member who does not clean the BBQ after use.
 - Unfortunately, the Club cannot guarantee propane will be available – if you notice the tank is low or empty after use please leave a note in the secure drop-box on the meeting room door.

Thank you for joining with us to make this a healthy, safe and enjoyable environment for all members!



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Tips on BBQ Use

- **Reminder:** You assume any and all risk and liability associated with use of the SLWCC facilities and amenities.
- Know the location of the closest fire extinguisher, one has been provided – if you don't see it, don't proceed with using the grill without one.
- Do not move the grill next to the Clubhouse walls, furniture or other flammable surfaces.
- Always shut off the gas valve at the tank when done.
- **Tips** on using a public grill:
 - Before throwing the sausages or burgers onto the barbecue, it can be a good idea to give public barbecues a quick clean first – even it does already appear to be clean.
 - To clean public barbecues and remove germs at the same time, remember to take a wire brush and lemon along with you. Allow the barbecue to heat up, as this will soften any food residue on the hot plate, and then use the wire brush to scrape off what scraps you can. After this, remove remaining germs and residue and by squeezing the juice from 1 lemon, or a splash of vinegar, onto the hotplate. This should sizzle and soften any residue, and the acidity can help ward off any germs.
 - Once you have finished cooking, scrape off any food scraps and wipe down the barbecue with a damp paper towel.
- **Gas Safety:**
 - The number one cause of gas grill fires is an obstruction in the path of the fuel. This largely takes place, behind, underneath or inside the grill where you do not look. This means you need to inspect the gas grill for problems. Bugs and other critters can climb into little places causing gas to flow where it shouldn't. At the first sign of problems turn off the control valves, turn off the fuel tank, and disconnect everything. Gas grills produce a great deal of heat that can melt through hoses, knobs and other parts. Assume everything is third degree burn hot.
- **Food Safety:**
 - Bacteria eat every kind of food you can think of, even brussel sprouts. It grows at any temperature above freezing and stays alive until that temperature hits around 165 degrees F. Every second you give it between these two temperatures it is multiplying and causing disease in your food. So, until it goes in to your mouth or on the grill, it needs to be kept cool. The second you are done serving it up, it goes back in the refrigerator. The basic rules are: Suspect Everything, Keep it Covered, Keep it Cool, Get it Hot!, and Use your Head. Remember you are more likely to get food poisoning than you are to get the flu.
- **WATCH OUT FOR CHILDREN!**

Thank you for joining with us to make this a healthy, safe and enjoyable environment for all members!