**16. FOOD PREPARATION SURFACES**

Tools: Scraper, bucket, wiping cloths, trigger spray bottle and eye protection.

1. Presoak surface to remove gross soils.
2. Wash surface with recommended strength solution of:
   - (pot & pan detergent).
   - Rinse with water and wipe dry.
3. Using trigger spray bottle and a different wiping cloth, apply sanitizing solution:
   - (sanitizer). The label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds or as required by local health department codes.
4. Allow to air dry.

**17. DISHWASHING**

Tools: Pail or trigger sprayer bottle, several cloths, gloves and eye protection.

1. Turn off dishmachine detergent dispenser.
2. Drain dishmachine. Remove and clean scrap trays, wash and rinse arms. Remove any foreign objects from dishmachine.
4. Add recommended amount of:
   - (lime solvent).
5. Using the manual cycle, run dishmachine for 10 -15 minutes.
6. Stop the dishmachine and inspect the interior. If necessary, spray delimer in the corners and continue to run dishmachine until clean.
7. Stop the dishmachine. Drain and rinse the interior.
8. Leave dishmachine doors open to allow dishmachine to air dry.
9. Turn off dishmachine detergent dispenser.
12. Add recommended amount of:
   - (lime solvent).
14. Stop the dishmachine. Drain and rinse the interior.
15. Allow to air dry.
16. Allow to air dry.
17. Polish machine with:
   - (stainless steel polish).

**2. FOOD SLICER, MIXER, AND CAN OPENER**

Tools: Pail or trigger sprayer bottle, several cloths, gloves and eye protection.

1. Wipe entire outside of machine with recommended solution of:
   - (stainless steel polish).
   - Rinse with water and wipe dry.
2. Polish machine with:
   - (stainless steel polish).

**3. BAKING AND COOKING SURFACES**

Tools: Pail, wiping cloth, stiff brush, wiping cloth and eye protection.

1. Wipe entire outside of machine with recommended solution of:
   - (stainless steel polish).
2. Rinse with water and wipe dry.
3. Polish machine with:
   - (stainless steel polish).

**4. ORNAMENTAL STAINLESS STEEL**

Tools: Clean, soft cloth or paper towel and eye protection.

1. Carefully inspect all stainless steel surfaces, spray lightly with:
   - (stainless steel polish).
2. Polish with soft clean cloth, turning the cloth or towel frequently.

**5. REGULAR MAINTENANCE PROGRAM**

Tools:
- INDOOR/OUTDOOR CONCRETE: Mop bucket with water and mop, broom, wet floor signs.
-שבץ: (ופקאר חום) דיו הדר שומן
- (in an Institutional Kitchen Environment)
- A Guide for Teaching the Correct Cleaning and Sanitizing Procedures in an Institutional Kitchen Environment
**WIPES**

**1. WINDOWS AND MIRRORS**

Tools: Spray bottle, clean cloth or paper towel and eye protection.

1. Spray (cleaner) on window surface to be cleaned.
2. Wipe thoroughly with clean cloth or paper towel, turning the cloth or towel frequently.
3. Polish to a spotless shine. For extremely heavy soils, a second application may be necessary.

**2. COFFEE/TEA MACHINES**

Tools: Pot or spray bottle, wiping cloth, rubber gloves and eye protection.

1. Wash painted surfaces with recommended strength of
   (pot & pan detergent) and warm water.
2. If deposits are present, wash with a recommended solution of
   (stainless steel polish) and water. Rinse with water and wipe dry.
3. Apply: (stainless steel polish) to outside only.

**3. MILK DISPENSER**

Tools: Pot or spray bottle, wiping cloth and eye protection.

1. Wash with recommended strength of
   (pot & pan detergent).
2. Wipe with water and wipe dry.
3. Use trigger spray bottle and a different wiping cloth, apply sanitizing solution of
   (sanitizer). Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds
4. Rinse with water and wipe dry.
5. Sanitize in third compartment by immersion for 60 seconds or as required by local health department codes.

**4. GRILLS**

Tools: Scrape surface to remove heavy soils.

1. Wash sink with recommended strength solution of:
   (bowl cleaner) and warm water.
2. Rinse with water and wipe dry.
3. Polish to a bright shine. For extremely heavy soils, a second application may be necessary.
4. Use swab to scrub urinal surface, then flush.
5. For outside of urinal, wipe with proper strength solution of:
   (stainless steel polish) to outside.
6. Replace urinal screen.
7. Rinse with water and wipe dry.
8. Discard towel in proper waste receptacle.
9. Drain and allow to air dry. Be sure fryer is completely dry before refilling with cooking oil.
10. Replace clean shelving and food.

**5. HOODS AND MISCELLANEOUS STAINLESS STEEL SURFACES**

Tools: Pot, brush, trigger spray bottle, wiping cloth, rubber gloves, eye protection and hat or other head protection.

1. Wash or scrub surface with proper strength solution at
   (stainless steel polish) and warm surfaces.
2. Rinse with water and wipe dry.
3. If needed, apply: (stainless steel polish).

**6. DEEP FAT FRYER**

Tools: Sift brush, dipping cloth, rubber gloves and eye protection.

1. Turn on faucet(s) in the sink.
2. Premix a solution of warm water (110 -120°F) and:
   (pot & pan detergent) at recommended use dilution.
3. Place an appropriate amount of:
   (bowl cleaner) into urinal.
4. Add:
   (stainless steel polish) to outside.
5. Rinse in second compartment, using clear water.
6. Rinse in first compartment.
7. For silver plated flatware, do not exceed 15 minutes.
8. For silver plated flatware, line the bus pan or pail with aluminum foil.
9. Remove shelves and clean them in the three compartment sink.
10. Wash inside of refrigerator with recommended strength solution at
   (stainless steel polish) and warm surfaces. Rinse with water and wipe dry.
12. Wash drain valve and refill fryer with 0.5 to 0.75 lbs. of more than 220°F hot water.
13. Add:
   (stainless steel polish) to outside.
14. Rinse with water in the three compartment sink.
15. Drain and allow to dry.
17. Rinse with water.
18. Discard towel in proper waste receptacle.

**7. SINK CLEANING**

Tools: Pot or spray bottle, wiping cloth, rubber gloves and eye protection.

1. Wash sink with recommended strength solution at
   (stainless steel polish) and warm surfaces.
2. Discard towel in proper waste receptacle.
3. Use towel or wipe to shut off faucet(s).
4. Add:
   (bowl cleaner) into urinal.
5. Rinse and wipe dry.
6. Premix a solution of warm water (110 -120°F) and:
   (pot & pan detergent) at recommended use dilution.
7. Place an appropriate amount of:
   (stainless steel polish) to outside.
8. Drain and allow to air dry. Be sure fryer is completely dry before refilling with cooking oil.
9. Rinse with water and wipe dry.
10. Detergent/washing solution of:
   (stainless steel polish) to outside.
11. Turn on faucet(s) in the sink.
12. Premix a solution of warm water (110 -120°F) and:
   (pot & pan detergent) at recommended use dilution.
13. Rinse and wipe dry.
14. Remove shelves and clean them in the three compartment sink.
15. Turn on heat. Bring solution to boil for 20 minutes. Turn off heat.
17. Rinse sink, flush with water.
19. Rinse with water.
20. Discard towel in proper waste receptacle.

**8. TOILETS AND URINALS**

Tools: Scrape, wiping cloth, rubber gloves and eye protection.

1. If needed, wash outside surfaces with recommended strength of:
   (stainless steel polish) and warm surfaces. Rinse with water and wipe dry.
2. Wet hands and forearms thoroughly.
3. Apply:
   (window cleaner) on surface to be cleaned.
4. Rub hands together vigorously to work up a lather. For a minimum of 20 seconds, wash hands, forearms, and pay special attention to fingernails. A fingernail brush must be present for this purpose.
5. Rinse and wipe dry.
6. Rinse with water and wipe dry.
7. Discard towel in proper waste receptacle.
8. Use the wiping cloth or squeegee to remove any additional liquid left behind.
9. Rinse in second compartment, using clear water.
10. Place an appropriate amount of:
    (bowl cleaner) into urinal.
11. Rinse with water and wipe dry.
13. Rinse with water.
15. Rinse with water in the three compartment sink.
16. Drain and allow to dry.
17. Turn on faucet(s) in the sink.
18. Premix a solution of warm water (110 -120°F) and:
   (pot & pan detergent) at recommended use dilution.
19. Rinse in second compartment, using clear water.
20. Sanitize in third compartment by immersion for 60 seconds or as required by local health department regulations, using:
   (sanitizer) and recommended use dilution. Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds
21. Rinse with water.
22. Discard towel in proper waste receptacle.
23. Rinse with water and wipe dry.
24. If deferred, apply: (stainless steel polish) to outside.

**9. REFRIGERATORS AND FREEZERS**

Tools: Scraper, wiping cloth, brush or abrasive pad, rubber gloves and eye protection.

1. If sink is to the appropriate level with warm water (100°F - 105°F).
2. Rinse with water and wipe dry.
3. Wash in first compartment, using:
   (stainless steel polish) and warm surfaces.
4. Rinse in second compartment, using:
   (pot & pan detergent).
5. Sanitize in third compartment by immersion for 60 seconds or as required by local health department regulations, using:
   (sanitizer) and recommended use dilution. Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds
6. Rinse with water.
7. Discard towel in proper waste receptacle.
8. Drain and allow to air dry. Be sure fryer is completely dry before refilling with cooking oil.
10. Rinse with water.
11. Discard towel in proper waste receptacle.
12. Rinse with water and wipe dry.
14. Rinse with water and wipe dry.
16. Rinse in second compartment, using:
   (pot & pan detergent) at recommended use dilution.
17. Place an appropriate amount of:
    (bowl cleaner) into urinal.
18. Rinse and wipe dry.
19. Discard towel in proper waste receptacle.
20. Rinse in third compartment, using:
    (pot & pan detergent) at recommended use dilution.
22. Turn on faucet(s) in the sink.
23. Premix a solution of warm water (110 -120°F) and:
    (pot & pan detergent) at recommended use dilution.
24. Rinse in second compartment, using:
    (pot & pan detergent) at recommended use dilution.
25. Rinse in first compartment, using:
    (pot & pan detergent) at recommended use dilution.
26. Sanitize in third compartment by immersion for 60 seconds or as required by local health department regulations, using:
    (sanitizer) and recommended use dilution. Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds
27. Rinse with water.
1. WINDOWS AND MIRRORS

Tools: Spray bottle, clean cloth or paper towels and eye protection.

1. Spray (cleaner) on surface to be cleaned.
2. Wipe thoroughly with clean cloth or paper towel, turning the cloth or towel frequently.
3. Polish to a bright shine. For extremely heavy soils, a second application may be necessary.

2. COFFEE/TEA MACHINES

Tools: Pot or spray bottle, wiping cloth, rubber gloves and eye protection.

1. Wash outside surfaces with recommended strength of (pot & pan detergent) and water. Rinse with water and wipe dry.
2. If lime deposits are present, wash with a recommended solution of (lime solvent) and water. Rinse with water and wipe dry.
3. Apply: (stainless steel polish) to outside only.

3. MILK DISPENSER

Tools: Pot or spray bottle, wiping cloth and eye protection.

1. Wash with recommended strength of solution.
2. Rinse with water and wipe dry.
3. Using trigger spray bottle and a different wiping cloth, apply sanitizing solution of (sanitizer). Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds or as required by local health department codes.

4. GRILLS

Tools: Cleaners that are safe to use with grill & oven cleaners on stainless steel surfaces.

Scrapers, various and rugged cleaners on stainless steel surfaces.

Tools: Scrape various and rugged cleaners, trigger spray bottle, rubber gloves and eye protection.

1. Simple surface to remove all soils.
2. Adjust temperature of grill surface to 150°F to 170°F.
3. Scrape or peel.
4. (grill & oven) into grill surface or grill inside.
5. Allow to sit for a few minutes. Do not allow grill to become dry. Wipe with cloth.
6. Repeat as necessary until grill is clean.
7. Rinse with water and wipe dry.
8. Swivel grill by grilling coating surface of grill with cooking oil.

5. HOODS AND MISCELLANEOUS STAINLESS STEEL SURFACES

Tools: Pot, brush, trigger spray bottle, wiping cloth, rubber gloves, eye protection and hat or other head protection.

1. Scrape or pour: (stainless steel polish) to outside.
2. Rinse with water and wipe dry.
3. If desired, apply: (stainless steel polish) to outside only.

6. DEEP FAT FRYER

Tools: Stiff brush, wiping cloth, rubber gloves and eye protection.

1. Take extreme caution when handling hot oil. Allow oil to cool to a safe handling temperature before removing fryer.
2. Drain used cooking oil and clean fryer with approved procedures.
4. Close drain valve and refill fryer with water or grid to more than 2/3 full with warm water.
5. Add: (stainless steel polish) at appropriate use dilution.
7. Drain solution, flush with water.
9. Rinse with water.
10. Drain and allow to air dry. Be sure fryer is completely dry before refilling with cooking oil.

7. SINK CLEANING

Tools: Pot or spray bottle, wiping cloth and eye protection.

1. Wash with recommended solution at (disinfectant cleaner). Be sure to clean hard to reach areas (backside and tank bottom).
2. Carefully squirt: (pot & pan detergent). Rinse with water and wipe dry.
3. Use swab to scrub bowl surface, then flush.
4. For outside and seat, wipe with proper strength solution of: (bowl cleaner) around rim to reach flush openings. Apply a small amount of bowl cleaner into urinal.
5. Place an appropriate amount of: (hand soap) in the palm of your hand.
6. Rub hands together vigorously to work up a lather. For a minimum of 20 seconds, wash hands, forearms, and pay special attention to fingernails. A fingernail brush must be present for this purpose.
7. Rinse with water and forms or warm water.
8. Dry hands with a clean towel or disposable wipe.
9. Use towel or balls to dry the off faucet.
10. Discard towel in proper waste receptacle.

8. TOILETS AND URINALS

TOILETS

Tools: Bowl brush, wiping cloth, rubber gloves and eye protection.

1. Fill each sink to the appropriate level with warm water (110 - 120°F).
2. Warm up.
3. Scrape or peel:
4. For outside and seat, wipe with proper strength solution of: (bowl cleaner) around rim to reach flush openings. Apply a small amount of bowl cleaner into the bowl. Use the wiping cloth or squeegee to remove any liquid left behind.
5. Rinse with water and wipe dry. Discard used wiping cloth or squeegee. Leave bowl cleaner and use for 5 - 10 minutes. As the freezer cleaner works, it will melt ice and loosen entrapped soils, leaving the freezer free of ice and entrapped soils.
6. Rinse sink thoroughly.
8. Rinse with water.
9. Drain and allow to air dry. Be sure freeze is completely dry before refilling with cooking oil.

URINALS

Tools: Bowl brush, wiping cloth, rubber gloves and eye protection.

1. Remove urinal screen and any debris.
2. Carefully squirt: (bowl cleaner) into urinal.
3. Apply a small amount of bowl cleaner to the bowl valve and seat.
4. Use scrub brush until dirt and grime are removed. Then flush.
5. For outside of urinal, wipe with proper strength of solution.
6. Carefully squirt: (bowl cleaner) to clean hard to reach areas.
7. Replace urinal screens.

9. REFRIGERATORS AND FREEZERS

INSIDE OF REFRIGERATOR

Tools: Scraper, kitchen cloth, paper towel, rubber gloves and eye protection.

1. Remove food from area to be cleaned.
2. Remove shelves and clean them in the three compartment sink.
3. Wash inside of refrigerator with recommended strength solution of: (pot & pan detergent).
4. Rinse with water and wipe dry.
5. Using trigger spray bottle and a different wiping cloth, apply sanitizing solution of: (sanitizer). Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds or as required by local health department regulations, using: (pot & pan detergent) and water. Rinse with water and wipe dry.
6. Discard if desired, stainless steel polish to outside.

10. 3 COMPARTMENT SINK, MANUAL DISHWASHING PROCEDURE

Tools: Scraper, wiping cloth, brush or abrasive pad, rubber gloves and eye protection.

1. Fill sinks to the appropriate level with warm water (110 - 120°F).
2. Warm up.
3. Add: (pot & pan detergent) at recommended use dilution.
4. For second compartment, using clean wipes.
5. Sanitize in third compartment by immersion for 60 seconds or as required by local health department regulations, using: (sanitizer) at recommended use dilution. Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Applicable test papers are most accurate when used to test sanitizer solutions at room temperature (70°F).
6. Drains to dry and store in a clean, dry, protected area.
7. Clean sinks after each shift.

11. FLATWARE PRESOAKING

Tools: Bar sink or, aluminum bowl filled with determing silver plated silverware.

If silver platter or plate is being cleaned, use the bar sink or wall with aluminum foil.
1. Prime a solution of warm water (110 - 120°F) and (pot & pan detergent) at recommended use dilution.
2. Place silver utensils in solution for approximately 15 minutes.
3. Remove utensils from wine or flatware from presoaking solution, place in racks for dishmachine, and then thoroughly with overhead sprayer. Do not place presoaking solution into dishwasher as it will cause foaming.
1. WINDOWS AND MIRRORS
   Tools: Spray bottle, clean cloth or paper towels and eye protection.
   1. Scrape (cleaner on surface) to be cleaned.
   2. Wipe thoroughly with clean cloth or paper towel, turning the cloth or towel frequently.
   3. Polish to a bright shine. For extremely heavy soils, a second application may be necessary.

2. COFFEE/TEA MACHINES
   Tools: Pot or spray bottle, wiping cloth, rubber gloves and eye protection.
   1. Wash inside surfaces with recommended strength of (pot & pan detergent) and warm water. Rinse with warm water and wipe dry.
   2. If deposits are present, wash with a recommended solution of (lime solvent) and water. Rinse with water and wipe dry.
   3. Apply: (stainless steel polish) to outside only.

3. MILK DISPENSER
   Tools: Pot or spray bottle, wiping cloth and eye protection.
   1. Wash with recommended strength of (pot & pan detergent) and warm water.
   2. Use trigger sprayer bottle and a different wiping cloth, apply sanitizing solution of (sanitizer). Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds or as required by local health department codes.

4. GRILLS
   Tools: Pot or spray bottle, wiping cloth and eye protection.
   1. Scrape surface to remove heavy soils.
   2. Adjust temperature of the grill surface to 150° to 180°F.
   3. Spray or pour: (cleaner/degreaser) and warm water. Rinse with warm water and wipe dry.
   4. Allow to stand for a few minutes. Do not allow grill to become dry. Wipe with cloth.
   5. Repeat as necessary until grill is clean.

5. HOODS AND MISCELLANEOUS STAINLESS STEEL SURFACES
   Tools: Pail, brush, trigger spray bottle, wiping cloth, rubber gloves and eye protection.
   1. Fill each sink to the appropriate level with warm water (110 - 120°F).
   2. Remove urinal screen and any debris.
   3. Place an appropriate amount of (disinfectant cleaner). Be sure to clean hard to reach areas (backside and tank bottom).
   4. Dry hands with a clean towel or disposable wipe.

7. HAND SINK
   SINK CLEANING
   Tools: Pot in spray bottle, wiping cloth and eye protection.
   1. Wash sink with recommended strength solution of (disinfectant cleaner).
   2. Rinse and wipe dry.
   HARD WASHING
   Caution: Always wash your hands before starting your shift, after using the restroom, after handling raw food, dirty dishes, or soiled objects.
   Tools: Pail or spray bottle, wiping cloth.
   1. Turn on faucet(s) in the sink.
   2. Wet hands and forearms thoroughly.
   3. Place an appropriate amount of (hand soap) in the palm of your hand.
   4. Add: (pot & pan detergent) around rim to reach flush openings. Apply a small amount of bowl cleaner to the bowl area.
   5. Rinse hands and forearms with warm water.
   6. Dry hands with a clean towel or disposable wipes.
   7. Use towel or wipe to shut off faucet(s).
   8. Discard towel in proper waste receptacle.

8. TOILETS AND URINALS
   TOILETS
   Tools: Bowl brush, wiping cloth, rubber gloves and eye protection.
   1. If needed, wash outside surfaces with recommended strength of (stainless steel polish) to outside.
   2. If desired, apply: (stainless steel polish).
   3. Use swab to scrub bowl surface, then flush.
   4. For inside and seat, wipe with proper strength solution of (pot & pan detergent) to inside.
   5. Drain used cooking oil and dispose of per approved procedures.
   6. Drain solution, flush with water.
   7. Drain and allow to air dry. Be sure fryer is completely dry before refilling with cooking oil.
   8. Discard towel in proper waste receptacle.

9. REFRIGERATORS AND FREEZERS
   INSIDE OF REFRIGERATOR
   Tools: Scraper, wiping cloth, rubber or abrasive pad, rubber gloves and eye protection.
   1. Fill sink to the appropriate level with warm water (100 - 120°F).
   2. Rinse and wipe dry.
   3. Remove shelves and clean them in the three compartment sink.
   4. Rinse with water and wipe dry.
   5. Using, hyper cleaner bottle and a different wiping cloth, apply sanitizing solution of (sanitizer). Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds or as required by local health department regulations, using:
   6. Toilets or urinals, clean cloths, and eye protection.
   7. Clean sinks after each shift.
   8. Allow dishes to air dry and store in a clean, dry, protected area.

10. 3 COMPARTMENT SINK, MANUAL DISHWASHING PROCEDURE
     Tools: Scraper, wiping cloth, brush or abrasive pad, rubber gloves and eye protection.
     1. Fill sink to the appropriate level with warm water (100 - 120°F).
     2. Rinse and wipe dry.
     3. Remove silverware or flatware from presoaking solution, place in racks for dishmachine,
     4. Remove: (stainless steel polish) into dishmachine as it will cause foaming.

11. FLATWARE PRESOOKING
     Tools: Bus tub or pad, aluminum foil for determining silver plate mark.
     1. If silver plated flatware is being detarnished, line the bus pan or pad with aluminium foil.
     2. Premix a solution of warm water (100-120°F) and (pot & pan detergent) into dishmachine as it will cause foaming.
     3. Place silverware in aluminum basket in the presoaking solution for approximately 15 minutes.
     4. Remove utensils or flatware from presoaking solution, place in racks for dishwasher, and clean thoroughly with overhead sprayer. Do not place presoaking solution into dishmachine as it will cause foaming.
12. FOOD PREPARATION SURFACES

Tools: Scraper, bucket, wiping cloths, trigger sprayer bottle and eye protection.

1. Precleanse surface to remove gross soils.
2. Wash surface with recommended strength solution of (soap & water) Genesis.
3. Rinse with water and wipe dry.
4. Using trigger sprayer bottle and a different wiping cloth, apply sanitizing solution to sanitizable (non-spatula) surfaces. Pre-cleanse with appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds or as required by local health department codes.
5. Allow to air dry.

13. DISHWASHER

Tools: Pail or spray bottle, stiff brush, wiping cloths and eye protection.

1. For all nonfood contact stainless steel surfaces, polish with stainless steel polish. For all food contact stainless steel surfaces, scrub prescrape surface to remove gross soils.
2. Polish with soft clean cloth, turning the cloth at least daily.
3. Store wiping cloth in a pail of sanitizing solution of (sanitizer). Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds or as required by local health department codes.
4. Allow to air dry.

14. FOOD SLICER, MIXER, AND CAN OPENER

Tools: Scraper, bucket, wiping cloths, trigger sprayer bottle, stiff brush, floor cleaner and eye protection.

1. Remove racks from oven. Clean racks in the 3 compartment sink or dishwasher.
2. Rinse and wipe dry.
3. Polish with stainless steel polish.

15. OVENS

Tools: Sponge, bucket, wiping cloths, trigger sprayer bottle and eye protection.

1. Remove racks from oven. Clean racks in the 3 compartment sink or dishwasher.
2. Rinse and wipe dry.
3. Polish with stainless steel polish.

16. FLOOR CLEANING

Tools: Mop bucket with wringer and mop, broom, wet floor signs. Sweeping floor.

Per “Wet Floor” signs:
1. Mix proper strength solutions of warm water and (floor cleaner)/mop bucket. Using a clean mop, apply solution generally to floor, overlapping mop strokes.
2. Repeat if necessary on heavily soiled areas. Pick up excess solution with mop, wring out and repeat.
3. Allow to air dry before operation.

17. DRAINING AND GREASE TRAPS

Tools: Drains, racks, and eye protection.

1. Drain into drain. Wait 30 minutes, then flush with warm water. Repeat if necessary.
2. Stop the dishmachine. Drain and rinse the interior. If necessary, spray delimer in the corners and continue to run dishmachine until clean.
3. Fill dishmachine 3/4 full of hot water. Add recommended amount of (bleach).
4. Allow to air dry.

MISCELLANEOUS

DINING TABLES
Tools: Floor, washing cloth, trigger sprayer bottle and eye protection.

1. Using trigger sprayer bottle and a washing cloth, apply sanitizing solution to (sanitizable) to the table and wipe the surface to evenly spread the sanitizing solution. Per local directions, use appropriate test papers to determine correct concentration of the sanitizing solution. Surfaces must remain wet for 60 seconds or as required by local health department codes.
2. Allow to air dry.
3. Store wiping cloth in a pail of sanitizing solution of (sanitizer). Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds or as required by local health department codes.
4. Allow to air dry.
5. Use preferred method to remove excess solution to air dry. Before operation, turn detergent dispenser on.

CONCRETE DRIVEWAYS AND FLOORS, BIRD AREAS, ETC.
Tools: 10% bleach or broom, hose and eye protection.

1. Wet area to be cleaned.
2. Apply:
   - (floor or general purpose cleaner) to surface.
3. Scrub cleaner into concrete with brush or broom.
4. Rinse with water.
5. Wash the mace in a scrubbable compartment sink before use.

CONCRETE DRIVEWAYS AND FLOORS
Tools: 10% bleach or broom, hose and eye protection.

1. Wet area to be cleaned.
2. Apply:
   - (floor or general purpose cleaner) to surface.
3. Scrub cleaner into concrete with brush or broom.
4. Rinse with water.
5. Wash the mace in a scrubbable compartment sink before use.
12. FOOD PREPARATION SURFACES
Tools: Scraper, bucket, wiping cloths, trigger sprayer bottle and eye protection.

1. Presoak surface to remove gross soils.
2. Wash surface with recommended strength solution of:
   - (pot & pan detergent)
3. Rinse with water and wipe dry.
4. Using trigger sprayer bottle and a different wiping cloth, apply sanitizing solution at:
   - (sanitizer). The label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds or as required by local health department codes.
5. Allow to air dry.

13. DISHWASHERS

OPERATION
1. See your Chemical Specialist for proper products and procedures.
OUTSIDE
Tools: Fog or trigger sprayer bottle, several cloths, gloves and eye protection.
1. Wipe entire outside of machine with recommended solution of:
   - (stainless steel polish).
INSIDE
Tools: Trigger sprayer bottle, gloves and eye protection.
1. Turn off dishwasher detergent dispenser.
4. Add recommended amount of:
   - (lime solvent).
5. Using the manual cycle, run dishwasher for 10 - 15 minutes.
6. Stop the dishwasher and inspect the interior. If necessary, spray delimer in the corners and continue to run dishwasher until clean.
7. Stop the dishwasher. Drain and rinse the interior.
8. Using trigger sprayer bottle and a different wiping cloth, apply sanitizing solution of:
   - (sanitizer). Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds or as required by local health department codes.
9. Allow to air dry.
10. Clean, soft cloth or paper towel and eye protection.

14. FOOD SLICER, MIXER, AND CAN OPENER

Tools: Pail or trigger sprayer bottle, several cloths, gloves and eye protection.

1. See your Chemical Specialist for proper products and procedures.
2. Clean, soft cloth or paper towel and eye protection.

15. OVENS

CAUTION! Ovens that are not oven-proof can be damaged by heat.
Tools: Several wiping cloths, trigger spray bottle (for liquids), rubber gloves and eye protection.

1. Remove racks from oven. Clean racks in the 3 compartment sink before use.
2. Using trigger sprayer bottle and a different wiping cloth, apply sanitizing solution of:
   - (sanitizer). The label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds or as required by local health department codes.
3. Allow to air dry.

16. FLOOR CLEANING
Tools: mop bucket with wringer and mop, broom, wet floor signs. Sweep floor.

1. Mix proper strength solutions of warm water and:
   - (floor cleaner) in a mop bucket. Using a clean mop, apply solution generously to floor, overlapping mop strokes.
   - If needed scrub again.
2. Repeat it necessary at heavily soiled areas. Pick up excess solution with mop, overlapping all strokes.
3. Place “Wet Floor” signs.

17. DRAINS AND GREASE TRAPS

Tools: Rubber gloves and eye protection.

1. Drain channels into drain. Wait 30 minutes, then flush with warm water. Repeat if necessary.
2. Blow drain. Per label directions, rinse with plenty of water.
3. Drain mantel into drain, daily or weekly when drain will not be used for several hours.
4. Blow drain. Per label directions, rinse with plenty of water.
5. Drain-mantle label for use of grease trap present in the facility.

MISCELLANEOUS

11. SLOW DRAINS
Tools: Pail or spray bottle, stiff brush, wiping cloth and eye protection.

1. Wet area to be cleaned.
2. Fill spray bottle with:
   - (drain cleaner) into drains. Wait 30 minutes, then fl ush with warm water.
   - Repeat if necessary.
3. See your Chemical Specialist for proper products and procedures.

12. STOPPED DRAINS
Tools: Pail or trigger sprayer bottle, several cloths, gloves and eye protection.

1. For all nonfood contact stainless steel surfaces,
2. For base and nonremovable parts.
3. Polish with:
   - (stainless steel polish).

13. DESTAINING PLASTICWARE
Tools: Pail, wiping cloth, trigger sprayer bottle and eye protection.

1. Using trigger sprayer bottle and a wiping cloth, apply sanitizing solution of:
   - (sanitizer) to the entire interior of the oven. Allow to stand for a few minutes. AVOID contact stainless steel surfaces, spray lightly with:
   - (stainless steel polish).
2. Polish with soft cloth, turning the cloth or towel frequently.

14. CONCRETE DRIVEWAYS AND FLOORS, SIDE WALKS, ETC.
Tools: An industrial concrete or hot water (120°F minimum).
2. Mix proper strength solution of:
   - (lime solvent) into drain, daily or weekly when drain will not be used for several hours.
3. Wash the ware in dishwasher or three compartment sink before use.

REGULAR MAINTENANCE PROGRAM

1. See your Chemical Specialist for proper products and procedures.
2. Polish with soft cloth, turning the cloth or towel frequently.
3. Polish with soft cloth, turning the cloth or towel frequently.
4. Polish with soft cloth, turning the cloth or towel frequently.
5. Polish with soft cloth, turning the cloth or towel frequently.

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