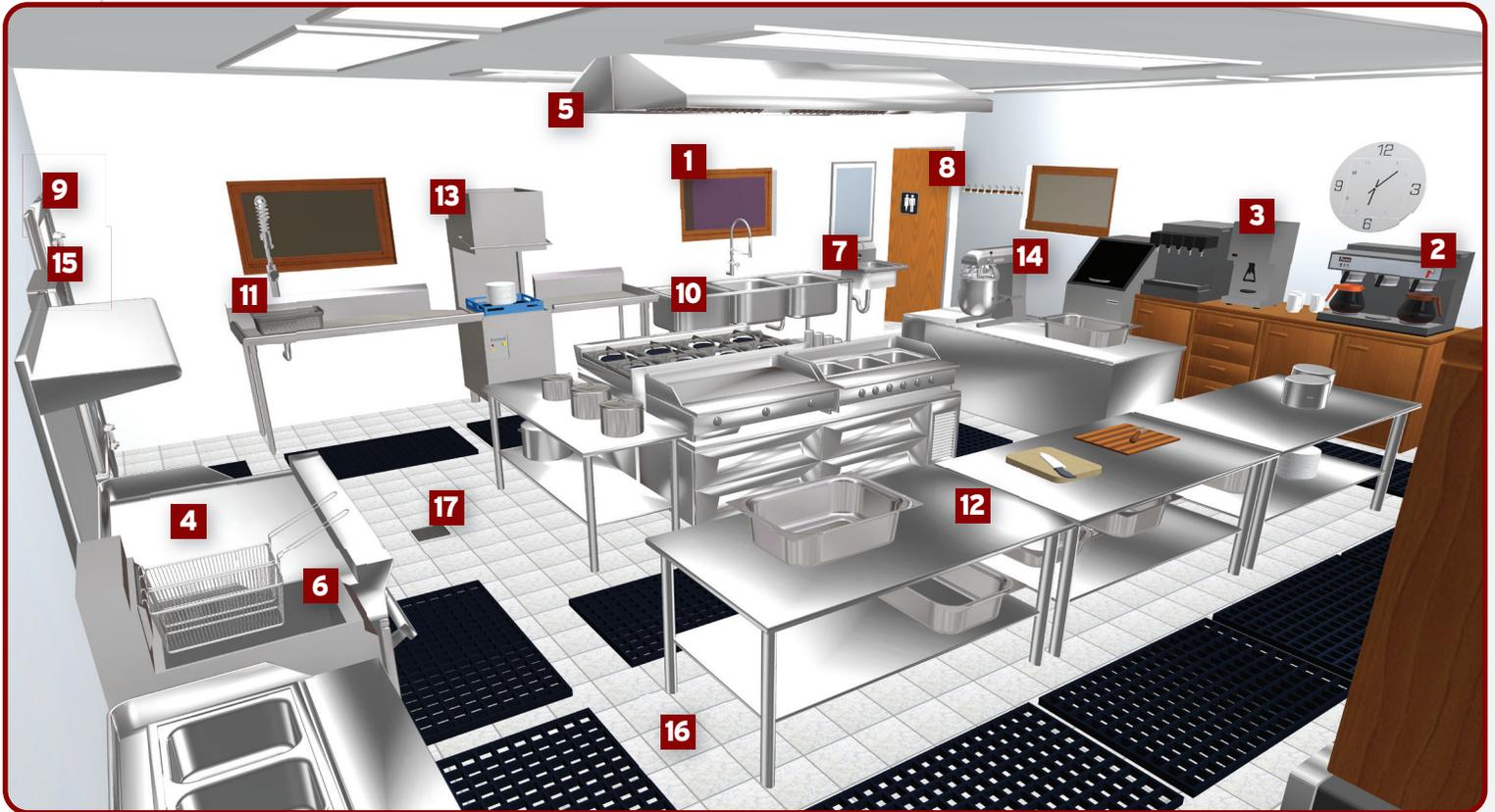


# microTECH™ CONCENTRATES

## A WALK THROUGH



## A KITCHEN

**A Guide for Teaching the Correct  
Cleaning and Sanitizing Procedures  
in an Institutional Kitchen Environment**

## 1. WINDOWS AND MIRRORS

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

1. Spray: **microTECH™ Ammoniated Glass Cleaner** (window 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:** Pail or spray bottle, wiping cloth, rubber gloves and eye protection.

1. Wash outside surfaces with recommended strength of: **microTECH Manual Pot & Pan Detergent** (pot & pan detergent) and warm water. Rinse with water and wipe dry.
2. If lime deposits are present, wash with a recommended solution of: **USC Descale** (lime solvent) and water. Rinse with water and wipe dry.
3. Apply: **USC Stainless Steel Treatment** (stainless steel polish) to outside only.



## 3. MILK DISPENSER

**TOOLS:** Pail or spray bottle, wiping cloths and eye protection.

1. Wash with recommended strength solution of: **microTECH Manual Pot & Pan Detergent** (pot & pan detergent)
2. Rinse with water and wipe dry.
3. Using trigger sprayer bottle and a different wiping cloth, apply sanitizing solution of: **microTECH Shurguard Plus** (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

**CAUTION: Do not use grill & oven cleaners on aluminum surfaces.**

**TOOLS:** Scraper and several wiping cloths, trigger spray bottle, rubber gloves 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: **USC Dig** (grill & oven cleaner) onto grill surface.
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.
6. Rinse thoroughly with a vinegar and water solution to neutralize grill & oven cleaner.
7. Rinse with water and wipe dry. Season grill by coating cooking surface of grill with cooking oil.



## 5. HOODS AND MISCELLANEOUS STAINLESS STEEL SURFACES

**TOOLS:** Pail, 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 of: **microTECH All Purpose Cleaner Degreaser** (cleaner/degreaser) and warm water.
2. Rinse with water and wipe dry.
3. If desired, apply: **USC Stainless Steel Treatment** (stainless steel polish).



## 6. DEEP FAT FRYER

**CAUTION: Use extreme caution when handling hot oil. Allow oil to cool to a safe handling temperature before removing from fryer.**

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

1. Drain used cooking oil and dispose of per approved procedures.
2. Close drain valve and flush fryer with warm water using brush to loosen soils. Drain fryer.
3. Close drain valve and refill fryer above the grease line (no more than 2/3 full) with warm water.
4. Add: **USC Dislodge** (deep fat fryer cleaner) at appropriate use dilution.
5. Turn on heat. Bring solution to boil for 20 minutes. Turn off heat. Carefully, brush interior surfaces thoroughly. Do not place hands in hot cleaning solution.
6. Drain solution, flush with water.
7. Close drain. Add a mixture of vinegar and water. Brush inside surfaces. Drain fryer.
8. Rinse with water.
9. Drain and allow to air dry. Be sure fryer is completely dry before refilling with cooking oil.



## 7. HAND SINK

### SINK CLEANING

**TOOLS:** Pail or spray bottle, wiping cloth and eye protection.

1. Wash sink with recommended strength solution of: **microTECH Disinfectant 256** (disinfectant cleaner).
2. Rinse and wipe dry.

### HAND WASHING

**CAUTION: Always wash your hands before starting your shift, after using the restroom, after handling raw foods, dirty dishes, or other soiled objects.**

1. Turn on faucet(s) in the sink.
2. Wet hands and forearms thoroughly.
3. Place an appropriate amount of: **Indulgence Antimicrobial Hand Soap** (hand soap) in the palm of your hand.
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 hands and forearms with warm water.
6. Dry hands with a clean towel or disposable wipe.
7. Use towel or wipe to shut off faucet(s).
8. Discard towel in proper waste receptacle.



## 8. TOILETS AND URINALS

### TOILETS

**TOOLS:** Bowl swab, wiping cloth, rubber gloves and eye protection.

1. Remove as much water as possible from toilet bowl by pushing it over the trap with the bowl swab.
2. Carefully squirt: **microTECH Non Acid Restroom Cleaner Disinfectant** (bowl cleaner) around rim to reach flush openings. Apply a small amount of cleaner to the bowl swab as well.
3. Use swab to scrub bowl surface, then flush.
4. For outside and seat, wipe with proper strength solution of: **microTECH Non Acid Restroom Cleaner Disinfectant** (disinfectant cleaner). Be sure to clean hard to reach areas (backside and tank bottom).

### URINALS

**TOOLS:** Bowl swab, wiping cloth, rubber gloves and eye protection.

1. Remove urinal screen and any debris.
2. Carefully squirt: **microTECH Non Acid Restroom Cleaner Disinfectant** (bowl cleaner) into urinal.
3. Apply a small amount of bowl cleaner to the bowl swab as well.
4. Use swab to scrub urinal surface, then flush.
5. For outside of urinal, wipe with proper strength solution of: **microTECH Non Acid Restroom Cleaner Disinfectant** (disinfectant cleaner). Be sure to clean hard to reach areas.
6. Replace urinal screen.



## 9. REFRIGERATORS AND FREEZERS



### INSIDE OF REFRIGERATOR

**TOOLS:** Pail or spray bottle, wiping cloths 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: **microTECH™ Manual Pot & Pan Detergent** (pot & pan detergent).
4. Rinse with water and wipe dry.
5. Using trigger sprayer bottle and a different wiping cloth, apply sanitizing solution of: **microTECH Shurguard Plus** (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.

### INSIDE OF FREEZER

**TOOLS:** Scraper, abrasive pad, eye protection and wiping cloth or squeegee.

1. Remove food from area to be cleaned.
2. Remove shelves and clean them in the three compartment sink.
3. Apply: **USC Freezer Cleaner** (freezer cleaner) directly to the floor or walls. Do not dilute the product. Allow to stand for 5 - 10 minutes. As the freezer cleaner works, it will melt ice and loosen entrapped soils, producing a slush that can be removed with the scraper or abrasive pad.
4. Use the wiping cloth or squeegee to remove any additional liquid left behind.
5. Replace clean shelving and food.

### OUTSIDE OF REFRIGERATOR OR FREEZER

**TOOLS:** Pail or spray bottle, wiping cloth.

1. If needed, wash outside surfaces with recommended strength of: **microTECH Manual Pot & Pan Detergent** (pot & pan detergent) and warm water. Rinse with water and wipe dry.
2. If desired, apply: **USC Stainless Steel Treatment** (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 each sink to the appropriate level with warm water (110 - 120°F).
2. Prescrape ware to remove loose, gross soils.
3. Wash in first compartment, using: **microTECH Manual Pot & Pan Detergent** (pot & pan detergent) at recommended use dilution.
4. Rinse in second compartment, using clear water.
5. Sanitize in third compartment by immersion for 60 seconds or as required by local health department regulations, using: **microTECH Shurguard Plus** (sanitizer) at recommended use dilution. Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Sanitizer test papers are most accurate when used to test sanitizer solutions at room temperature (75°F).
6. Allow dishes to air dry and store in a clean, dry, protected area.
7. Clean sinks after each shift.

## 11. FLATWARE PRESOAKING



**TOOLS:** Bus tub or pail, aluminum foil (for detarnishing silver plated flatware).

1. If silver plated flatware is being detarnished, line the bus pan or pail with aluminum foil.
2. Premix a solution of warm water (110 - 120°F) and: **microTECH Manual Utensil Presoak** (presoak) at the recommended use dilution.
3. Place utensils or flatware in presoak solution for approximately 15 minutes. For silver plated flatware, do not exceed 15 minutes.
4. Remove utensils or flatware from presoaking solution, place in racks for dishmachine, and rinse thoroughly with overhead sprayer. Do not pour 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. Prescrape surface to remove gross soils.
2. Wash surface with recommended strength solution of: **microTECH Manual Pot & Pan Detergent** (pot & pan detergent).
3. Rinse with water and wipe dry.
4. Using trigger sprayer bottle and a different wiping cloth, apply sanitizing solution of: **microTECH Shurguard Plus** (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.
5. Allow to air dry.

## 13. DISHMACHINE



### OPERATION

1. See your Chemical Specialist for proper products and procedures.

### OUTSIDE

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

1. Wipe entire outside of machine with recommended solution of: **USC Descale** (lime solvent).
2. Rinse and wipe dry.
3. Polish machine with: **USC Stainless Steel Treatment** (stainless steel polish).

### INSIDE

**TOOLS:** Trigger sprayer bottle, 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.
3. Replace scrap trays, wash and rinse arms. Fill dishmachine 3/4 full of hot water.
4. Add recommended amount of: **USC Descale** (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. Before operation, turn detergent dispenser on.

## 14. FOOD SLICER, MIXER, AND CAN OPENER



**TOOLS:** Pail or spray bottle, stiff brush, wiping cloth and eye protection.

1. Disassemble and wash all nonelectrical parts in the three compartment sink.
2. For base and nonremovable parts, wash with a recommended strength solution of: **microTECH Manual Pot & Pan Detergent** (pot & pan detergent).
3. Rinse with water and wipe dry.
4. Using trigger sprayer bottle and a different wiping cloth, apply sanitizing solution of: **microTECH Shurguard Plus** (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.
5. Allow to air dry.
6. Reassemble prior to reuse.

## 15. OVENS

**CAUTION: Do not use grill & oven cleaners on aluminum surfaces.**

**TOOLS:** Several wiping cloths, trigger spray bottle (for liquids), rubber gloves and eye protection.

1. Remove racks from oven. Clean racks in the three compartment sink or dishmachine.
2. Apply: **USC Dig** (grill & oven cleaner) to the interior of the oven. Allow to stand for a few minutes. Wipe with cloth. Repeat as necessary until oven is clean.
3. Rinse thoroughly with water and wipe dry. Replace oven racks.
4. Start oven and allow oven to run for several minutes before next use.



## 16. FLOOR CLEANING

**TOOLS:** Mop bucket with wringer and mop, broom, wet floor signs. Sweep floor. Post "Wet Floor" signs.

1. Mix proper strength solution of warm water and: **USC Floorbac** (floor cleaner) in a mop bucket. Using a clean mop, apply solution generously to floor, overlapping mop strokes.
2. Repeat if necessary on heavily soiled areas. Pick up excess solution with mop, wringing it out frequently.
3. Allow to air dry. Remove "Wet Floor" signs.



## 17. DRAINS AND GREASE TRAPS

**TOOLS:** Rubber gloves and eye protection.

### STOPPED DRAINS

Per label directions, pour recommended quantity of: **USC Handy Man** (drain cleaner) into drains. Wait 30 minutes, then flush with warm water. Repeat if necessary.

### SLOW DRAINS

Per label directions, pour recommended quantity of: **USC Bacterial Digestant** (drain maintainer) into drain when drain will not be used for several hours. Follow with a small amount of water.

### REGULAR MAINTENANCE PROGRAM

Per label directions, pour recommended quantity of: **USC Bacterial Digestant** (drain maintainer) into drain, daily or weekly when drain will not be used for several hours. Follow with a small amount of water.

### GREASE TRAPS

Follow dosing recommendations found on: **USC Bacterial Digestant** (drain maintainer) label for the size of grease trap present in the facility.



## MISCELLANEOUS

### CONCRETE DRIVEWAYS AND FLOORS, DOCK AREAS, ETC.

**TOOLS:** Stiff brush or broom, hose and eye protection.

1. Wet area to be cleaned.
2. Apply: **microTECH™ All Purpose Cleaner Degreaser** (floor or general purpose cleaner) to surface.
3. Scrub cleaner into concrete with brush or broom.
4. Allow to stand for 15 minutes. Don't allow to dry. If needed scrub again.
5. Rinse well. Repeat if necessary.

### DINING TABLES

**TOOLS:** Pail, wiping cloth, trigger sprayer bottle and eye protection.

1. Using trigger sprayer bottle and a wiping cloth, apply sanitizing solution of: **microTECH Shurguard Plus** (sanitizer) to the table and wipe the surface to evenly spread the sanitizing solution. 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.
2. Allow to air dry.
3. Store wiping cloth in a pail of sanitizing solution when not in use. Prepare fresh sanitizing solutions at least daily.

### DESTAINING PLASTICWARE

**TOOLS:** Bus tub or sink.

1. Fill tub or sink with warm or hot water (120°F minimum).
2. Mix proper strength solution of: **USC Dish Dip** (oxygen destainer) and water.
3. Soak ware for 15 minutes.
4. Rinse with water.
5. Wash the ware in dishmachine or three compartment sink before use.

### ORNAMENTAL STAINLESS STEEL

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

1. For all nonfood contact stainless steel surfaces, spray lightly with: **USC Stainless Steel Treatment** (stainless steel polish).
2. Polish with soft clean cloth, turning the cloth or towel frequently.



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