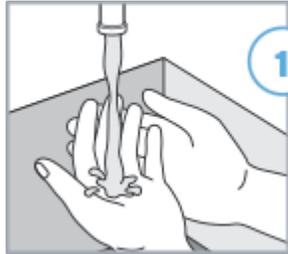


CLEANING PROCEDURES: FOOD SERVICE- BACK OF HOUSE

CLEANING PROCEDURES

1. Hand Washing
2. Hand Sanitizing
3. Disinfecting Hard Surfaces
4. Bake Stack Ovens
5. Bar Ware
6. Beverage Machine
7. Blender
8. Broiler
9. Coffee/Tea Cups
10. Coffee/Tea/ Espresso Maker
11. Convection Oven
12. Conveyor Belt
13. Cutting Board
14. Dish Machine
15. Dry Storage
16. Flat Top Grill
17. Flatware
18. Floor Drains
19. Food Cart/Trays
20. Food Mixer
21. Fryer
22. Ice Machine
23. Soft Serve Machine
24. Meat Slicer
25. Meat Tenderizer
26. Plates/Tableware
27. Pots/Pans
28. Produce
29. Proofing Cabinet
30. Range Hood
31. Refrigerator/Freezer Walk-In
32. Shelving
33. Smokers & Rotary Ovens
34. Soak Tank
35. Stainless Steel Sinks
36. Steam Jacket & Table
37. Toaster
38. Vegetable Peeler
39. Vertical Cutter
40. Walls

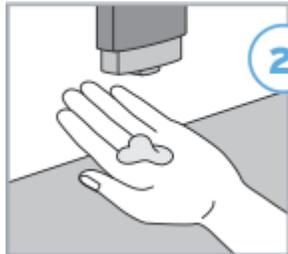
HAND WASHING



Wet your hands with hot, running water (at least 100° F/38° C).



Rinse thoroughly under running water.



Apply **Hand Soap**.



Dry hands and arms with a single-use paper towel.



Scrub hands and arms for at least 20 seconds. Clean under fingernails and between fingers.



Turn off faucet using paper towel.

HAND SANITIZING



Dispense adequate amount of approved **Hand Sanitizer** to fully cover your hands.

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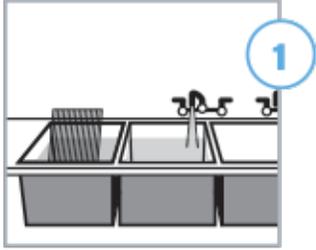
Rub hand sanitizer to cover the entire surface area of the hands, paying special attention to the area between fingers and around nails.

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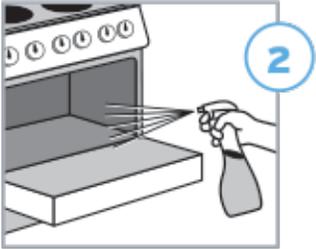
Rub until dry. **DO NOT RINSE.**

BAKE STACK OVENS



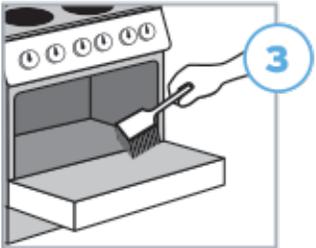
1

Turn off oven. When unit is cool enough to handle, remove drip pans, racks, etc. and place in sink. Spray with **Degreaser** and allow to penetrate soil for 5-10 minutes. Clean and remove soil with scrubbing pad. Wash and rinse with fresh water.



2

Spray interior surfaces with **Degreaser**. Apply to a warm surface (120° -130° F) for best results. Allow foam a minimum of 5-10 minutes to penetrate soil.



3

Scrub with a stiff bristle brush. Use a damp cloth to pick up dissolved and loosened grease. Rinse with fresh water. Let air dry and reassemble.



4

Clean exterior of broiler by spraying **Degreaser** onto outside surfaces of broiler. Remove loosened soil with a damp cloth. Rinse with fresh water, and wipe with a dry cloth.

BAR WARE



1 Set up 3-compartment sink with **Dish /Glass Detergent** and water in first sink, warm rinse water in the second sink and **Food Surface Sanitizer** and water solution in the third sink. Create solutions as specified by the product labels.



2 NOTE: Once detergent and sanitizer solutions in sinks are prepared, place glass in detergent sink and manually scrub with sink brushes.



3 Immerse glass, bottom first, in water rinse sink to remove detergent from the glass.

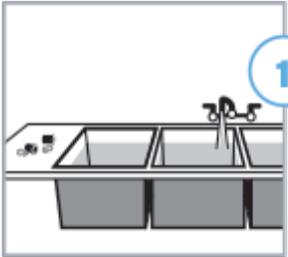


4 Immerse glass in sanitizer sink for time specified by product label.



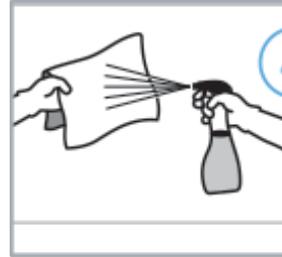
5 Place sanitized items on rack or drain board to air dry. Do not rinse or wipe with a towel.

BEVERAGE MACHINE Post-Mix



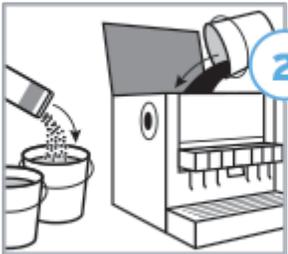
1 Remove mixing nozzles, diffusers and cup rest from machine and thoroughly clean and sanitize using the Pot and Pan Machine or Manual cleaning procedures.

NOTE: For Machine Method, use a rack designed for small items.

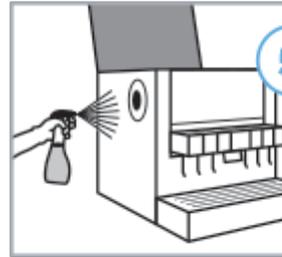


4 Clean exterior surface and panel bottom (soda splash area) with All Purpose Cleaner and wipe with clean cloth. Use Stainless Cleaner/Polish and a clean, soft cloth to shine stainless steel, brass or chrome surfaces, if needed.

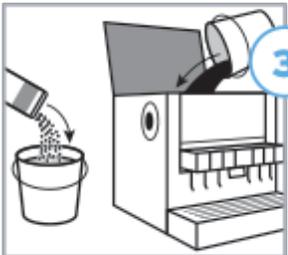
NOTE: Pour hot water (min. 110° F) down drip pan to ensure proper drainage.



2 To Clean Ice Bin (if present): Remove ice from bin. Prepare **Cleaner** solution as specified by the product label. Place solution into the machine. Allow to soak for at least 5 minutes. Drain the solution and rinse with fresh water.



5 Spray exterior food contact surface area with **Food Surface Sanitizer**. Allow to sit per time specified by product label. Allow to air dry. Reinstall nozzles, diffusers and cup rest. Stock ice bin with fresh ice, if applicable.



3 To Sanitize Ice Bin (if present): Repeat Step 2 with **Food Surface Sanitizer** and allow solution to soak per time specified by product label before draining. **DO NOT RINSE** after this step.

BLENDER/FOOD PROCESSOR



Turn off blender/food processor and disconnect from electrical power. Put on cut-resistant gloves and dismantle the cup and blade assembly.



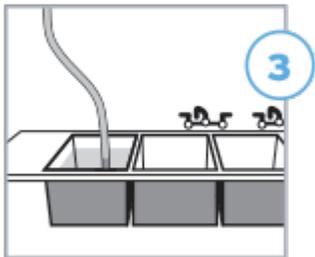
Place cup, lid and blade assembly in detergent solution and let soak for 5–10 minutes. Scrub all surfaces with a long-handled nylon/polyester scrub brush allowing excess water to run back into wash sink.



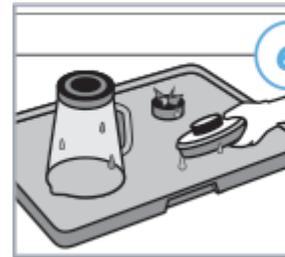
Remove excess food from cup, lid and blade assembly by hand-scraping and rinse off loose food particles in pre-scrap sink.



Submerge items in rinse water. Submerge items in sanitizer solution for time specified by product label.



Set up 3-compartment sink with **Manual Detergent** and water in first sink, warm rinse water in the second sink and **Food Surface Sanitizer** and water solution in the third sink. Create solutions as specified by the product labels.

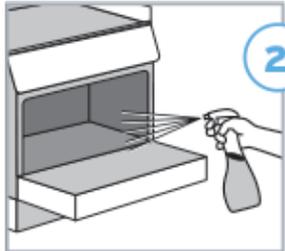


Turn upside down on drain board and let air dry. Do not wipe dry. Reassemble blender after items are completely dry.

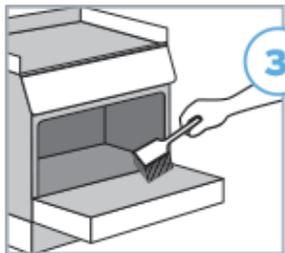
BROILER



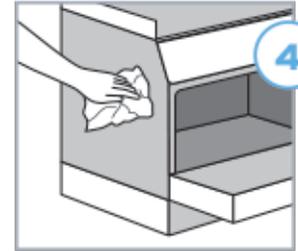
Turn off broiler. When unit is cool enough to handle, remove drip pans, racks, etc. and place in sink. Spray with **Degreaser** and allow to penetrate soil for 5-10 minutes. Clean and remove soil by scrubbing. Wash and rinse with fresh water.



Spray interior surfaces with **Degreaser**. Apply to a warm surface (120° -130° F) for best results. Allow foam a minimum of 5-10 minutes to penetrate the soil.

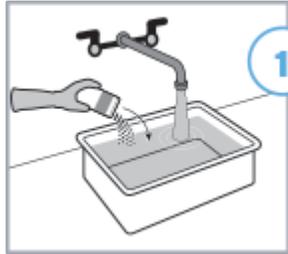


Scrub with a stiff bristle brush. Use a damp cloth to pick up dissolved and loosened grease. Rinse with fresh water. Let air dry and reassemble.



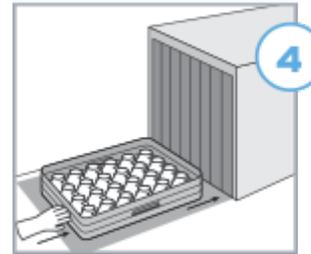
Clean exterior of broiler by spraying foam onto outside vertical surfaces of broiler. Remove loosened soil with a damp cloth. Rinse with fresh water and wipe with a dry cloth.

COFFEE/TEA CUPS



Prepare **Coffee Destainer** in soak tank as specified by the product label.

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Run through dishmachine.

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Empty all cups of liquid or refuse, then place fully submerged in soak tank. Soak as specified by the product label.

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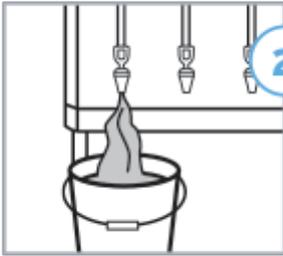


Remove, rinse and place in proper rack.

COFFEE/TEA/ESPRESSO MAKER



1 Empty and rinse out urn/reservoir. Fill urn/reservoir with hot water between 110–120° F (43–50° C). Add **Dish Destainer** as specified by the product label to the urn/reservoir.



2 Draw off 2 quarts of solution through faucet and pour back into the top of the urn/reservoir. This will fill the valve and sight gauge. Allow soaking per time specified by the product label.

CAUTION: Hang a Warning tag on the valve handle to indicate cleaning is in process and urn should not be used! Ingestion of the cleaning solution is hazardous.



3 With a brush, scrub the urn/reservoir until all the stains are removed. While the solution is draining, brush out the sight glass. Dismantle and scrub out the valve and connecting pipes. Rinse 3 times with hot water. Assemble valve and sight glass.



4 Put 1 gallon of hot rinse water in the urn/reservoir and brush all interior surfaces. Drain. Rinse 2 additional times with fresh, potable water. To sanitize, fill urn/reservoir with **Food Surface Sanitizer** solution as specified by the product label. Drain. Allow to air dry.

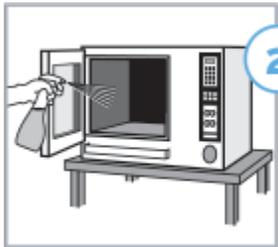


5 Clean exterior surface and panel bottom (splash area) with **Multi-Purpose Cleaner solution** and wipe with clean cloth. Use **Stainless Steel Cleaner** and a clean, soft cloth to shine stainless steel exterior surfaces, if needed.

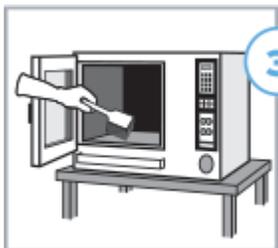
CONVECTION OVEN



Turn off oven. When unit is cool enough to handle, remove drip pans, racks, etc. and place in sink. Spray with **Degreaser** and allow to penetrate soil for 5-10 minutes. Clean and remove soil with scrubbing pad. Wash and rinse with fresh water.



Spray interior surfaces with **Degreaser**. Apply to a warm surface (120° -130° F) for best results. Allow foam a minimum of 5-10 minutes to penetrate soil.



Scrub with a stiff bristle brush. Use a damp cloth to pick up dissolved and loosened grease. Rinse with fresh water. Let air dry and reassemble.



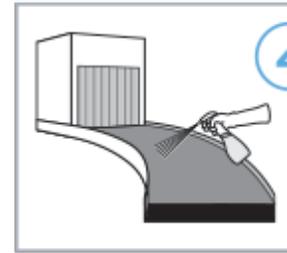
Clean exterior of broiler by spraying **Degreaser** onto outside surfaces of broiler. Remove loosened soil with a damp cloth. Rinse with fresh water, and wipe with a dry cloth.

CONVEYOR BELT



DAILY OR AFTER EACH MEAL

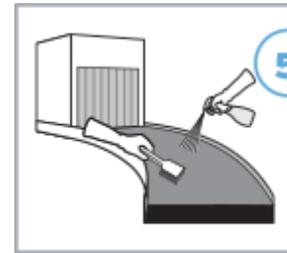
Remove all trays, racks, etc. Brush off all loose particles.



Spray surfaces with **Food Surface Sanitizer** solution as specified by the product label. Allow to air dry. Do not rinse.



Using a solution of **All Purpose Cleaner**, hose down the exposed portion of the belt. If spray/hose option is not available, wipe clean with the cleaning solution and a clean cloth.



WEEKLY

Scrub thoroughly with the cleaning solution and a stiff bristled brush. Clean drive rollers at either end of the belt. Rinse with clear water. Again, rotate to clean underneath side. Follow with sanitation per Step 4.



Rotate the conveyor belt so you can clean the underneath side.

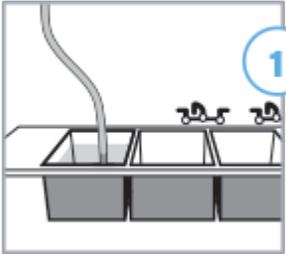


Do not try to clean while the belt is in motion.



Again, do not try to clean while the belt is in motion.

CUTTING BOARD/MEAT BLOCK Cleaning & Sanitizing



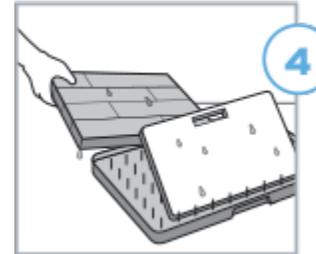
1 Set up 3-compartment sink with **Manual Detergent** and water in first sink, warm rinse water in the second sink and **Food Surface Sanitizer** and water solution in the third sink. Create solutions as specified by the product labels.



2 Place cutting boards in first sink of detergent solution. Soak for 5 minutes and scrub off any remaining soil or stains using a nylon scrub brush.



3 Submerge cutting board in rinse water. Submerge in sanitizer solution for 1 minute, or as specified by product label and/or local guidelines.

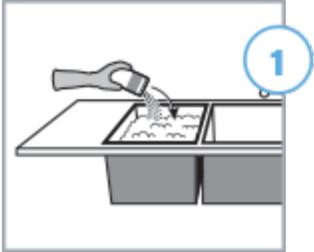


4 Turn cutting boards sideways on drain board and let air dry. Do not wipe.

NOTE: If significant stains are present, follow Cutting Board/Meat Block Destaining procedure.

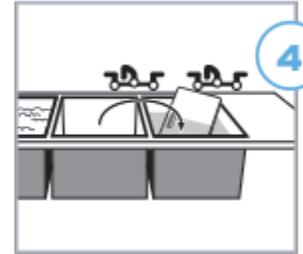
CUTTING BOARD/MEAT BLOCK Destaining

NOTE: Do not destain dirty cutting boards. Clean first using the Cutting Board / Meat Block Cleaning & Sanitizing procedure.



Fill first sink of a 3-compartment sink (or a large soak pan) with warm water. Add **Dish Destainer** as specified by the product label for each gallon of water.

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Sanitize per instructions in Cutting Board / Meat Block – Cleaning & Sanitizing procedure.

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When **Dish Destainer** solution is ready in sink, immerse stained cutting boards into the solution and soak overnight until stains are removed.

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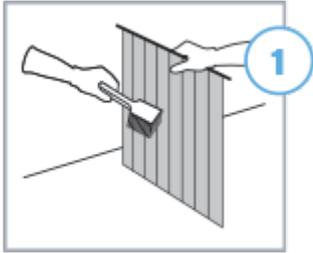


Remove destained cutting boards from the solution and RINSE with clean, hot water.

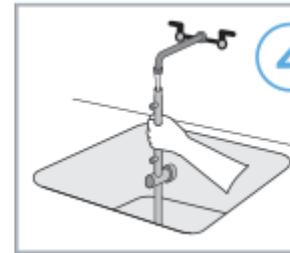
DISHMACHINE Inspect, Clean and Sanitize



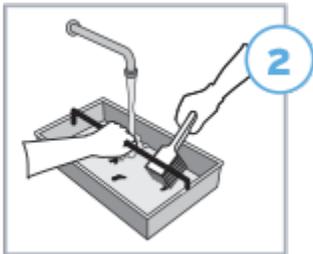
Turn off and drain the dishmachine.



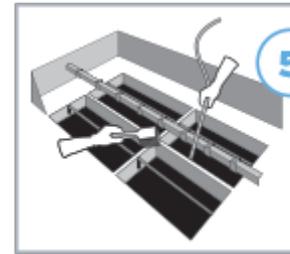
1 Check drain for blockage and clear if needed. Remove curtains and scrub clean with brush and **Manual Detergent**. Set aside to dry.



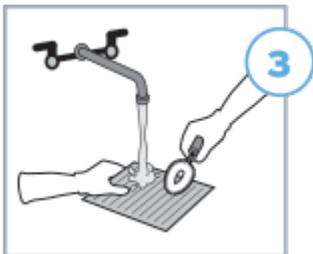
4 Unscrew wash arms and end caps. Clean by flushing with water under faucet. Clean nozzles with toothpick. Set aside to dry.



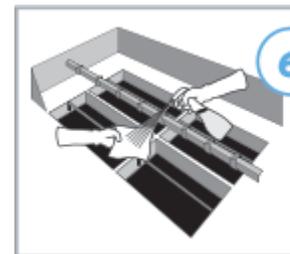
2 Remove scrap accumulation trays from dishmachine and flush trays under running water. Scrub clean if necessary using brush and **Manual Detergent**. Set aside to dry.



5 Remove soil inside the prewash and wash tank area of dishmachine using a brush and **Manual Detergent** and water. Rinse out the inside of dishmachine with pre-flush hose.



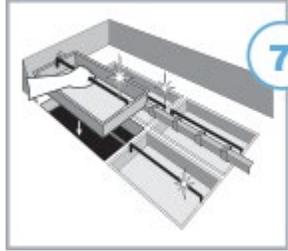
3 Clean pump intake screen by flushing under running water. Scrub clean if necessary using brush and **Manual Detergent** water. Set aside to dry.



6 Clean and sanitize adjacent areas with **Food Surface Sanitizer**.

Soft water will help to reduce scale buildup on equipment and improve results for one-pass warewashing. Ecolab offers efficient softening solutions for your dishmachine or your entire kitchen.

DISHMACHINE Inspect, Clean and Sanitize con't



7

Reinstall curtains, scrap accumulation trays, pump intake screens and wash arms. Ensure arms spin freely then turn on the dishwasher for next use.

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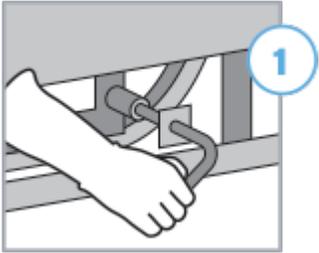


8

Clean the top and sides of the dishwasher with clean cloth and **Stainless Cleaner**.

Soft water will help to reduce scale buildup on equipment and improve results for one-pass warewashing. Ecolab offers efficient softening solutions for your dishwasher or your entire kitchen.

DISHMACHINE Deliming



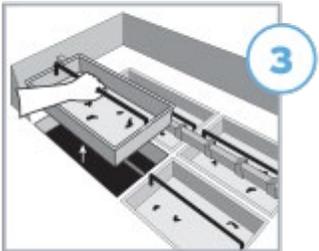
1 Turn off detergent dispenser and sanitizer injector by following your Ecolab Representative's instructions. Drain dishwasher completely, then close drain valve.

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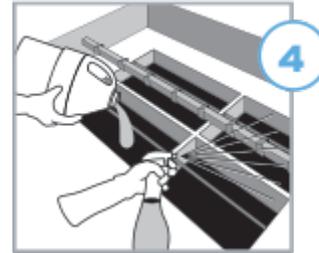
2 Carefully remove current machine detergent from dispenser.

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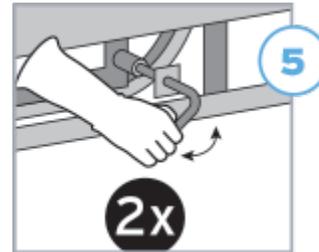
3 Remove loose deposits and soil from scrap trays. Fill dishwasher tanks to 3 inches below the overflow, then close fill valve.

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4 Add entire contents of **Delimer** container to water tanks and run dishwasher for 15 minutes on the delime cycle. Run longer if there is significant scale buildup. Turn off machine and drain completely.

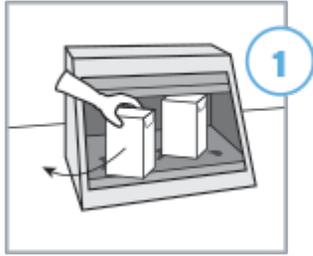
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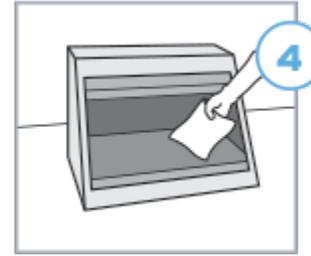
5 Close drain and refill machine with fresh water. Run for 5 minutes. Drain. Repeat this step again to ensure complete rinsing of delimer. Remember to switch delime cycle back to normal cycle.

Soft water will help to reduce scale buildup on equipment and improve results for one-pass warewashing. Ecolab offers efficient softening solutions for your dishwasher or your entire kitchen.

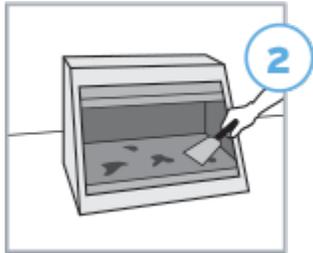
DRY STORAGE/VEGETABLE BIN



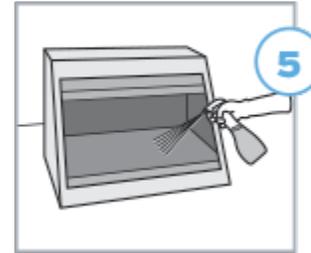
Remove all food from container and store in dry area away from chemicals.



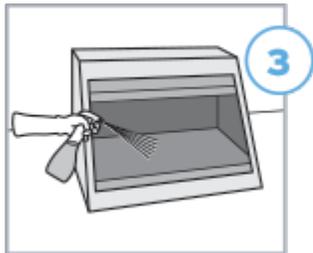
Allow cleaning solution to penetrate soils. Use a non-scratch pad or paper towel to loosen any food particles and wipe clean. Allow surface to dry completely.



If container must be dry cleaned, scrape off any adhered soil. Brush or vacuum out. If container can be wet cleaned, brush out any loose soil.

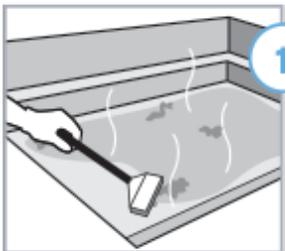


For both wet and dry clean containers, spray surface with **Food Surface Sanitizer** and allow to air dry.

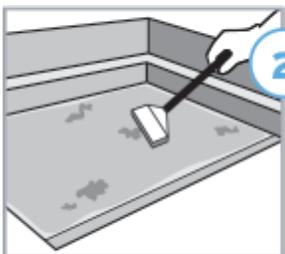


If container can be wet cleaned, spray surface area with **Multi-Purpose Cleaner**. If soil on surface is greasy, use **Degreaser**.

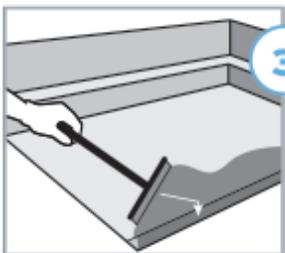
FLAT TOP GRILL



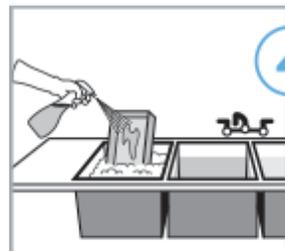
1 Turn off grill. Empty grease troughs and pans. Remove any loosened burnt soils using a grill scraper. Allow grill to cool to temperature specified by the product label unless label specifies use on a hot grill top. Spread a thin coat of **Degreaser** over the entire grill surface. Do not scrub while applying the grill cleaner.



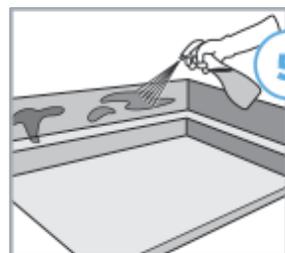
2 Allow grill cleaner to soak for time specified by the product label. Gently scrub the grill surface using scrub pad until all soil has been liquefied.



3 Squeegee the cleaning solution and soil off the grill into the grease trough/pan, and wipe the remaining soil off with a damp cloth. Re-season grill by applying a thin coat of fresh shortening or oil to the surface.

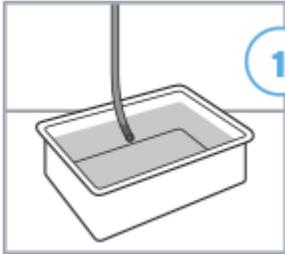


4 Spray grease trough/pan with **Degreaser** and allow to penetrate soil for time specified by the product label. Scrub and remove soil. Wash trough/pan in 3-compartment sink. Return clean trough/pan to the grill when dried.



5 Spray **Degreaser** on exterior grease buildup on the front and sides of grill. Allow product to sit per time specified by the product label. Wipe grease and soil off of the surface with cloth or non-scratch pad.

FLATWARE



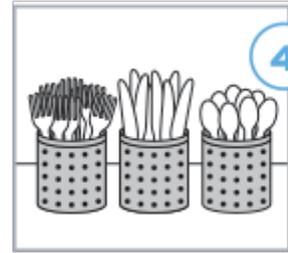
1 Fill presoak tub or bus pan with **Presoak** solution as specified by the product label. NOTE: Change presoak solution when water cools or is dirty.



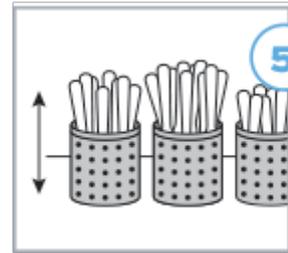
2 Sort dirty flatware and place into presoak solution. Ensure flatware is completely submerged into the solution. Soak for a minimum of 20–30 minutes.



3 Remove flatware and place in a single layer on an open rack. Rinse off excess food soil, and then wash in dishwasher. Do not overload.



4 Sort flatware and transfer from open rack to the baskets. Run through dishmachine wash cycle with handles down.



5 Shake off excess water and allow to air dry and cool down. Transfer to empty basket and store flatware with handles up. Do not touch eating ends of flatware.

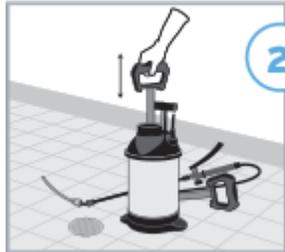
Soft water will help to reduce scale buildup on equipment and improve results for one-pass warewashing. Ecolab offers efficient softening solutions for your dishwasher or your entire kitchen.

FLOOR DRAINS



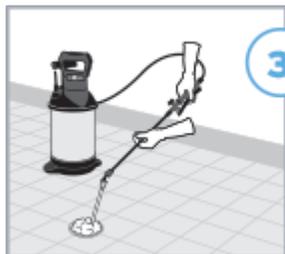
1 Fill 3/4th of Ecolab Pump or Foamer tank with diluted fresh solution of **Sanitizing Floor / Drain Cleaner** as specified by the product label.

.....



2 Pressurize tank by pumping until pressure gauge reads 25-30 psi. Push pump handle down and twist it clockwise to lock it.

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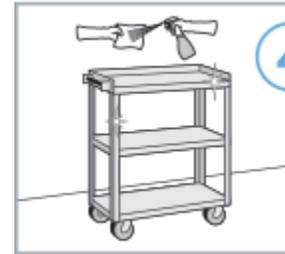


3 On a pre-cleaned drain, point wand assembly to drain and squeeze trigger to foam **Sanitizing Floor / Drain Cleaner** into drain until drain is full. Allow foam to dwell for 5 minutes. Rinse if desired. Dispose any unused solution according to local water waste regulations.

FOOD CART/TRAY DISPENSER



1 Spray surfaces with **Orange Force™**. If soil on surface is greasy, use **Degreaser** as specified by the product label.



4 Use **Stainless Steel Cleaner and** a clean, soft cloth to shine stainless steel exterior surfaces, if needed.



2 Allow cleaning solution to penetrate soils. Use a non-scratch pad to loosen any dried on food particles.



5 Spray surface with **Food Surface Sanitizer** solution as specified by the product label and allow to air dry. Do not rinse.



3 Wipe surface of food cart/tray dispenser clean with a dry paper towel or clean cloth. Be certain to clean all surfaces including the cart legs.

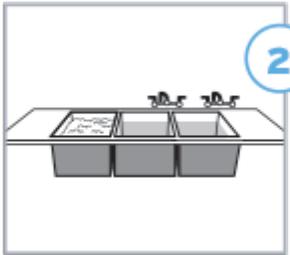
FOOD MIXER Floor/Table Top



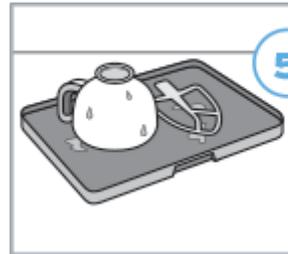
1 Turn off mixer and disconnect from electrical power. Put on cut-resistant gloves and dismantle assembly based on manufacturer specifications. Remove excess food from bowl and mixing blade assembly by hand-scraping.



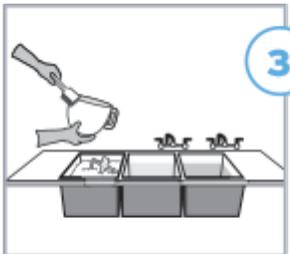
4 Submerge items in rinse water. Then submerge items in sanitizer solution for 1 minute, or as specified by the product label and/or local guidelines.



2 Set up 3-compartment sink with **Manual Detergent** and water in first sink, warm rinse water in the second sink and **Food Surface Sanitizer** and water solution in the third sink. Create solutions as specified by the product labels.

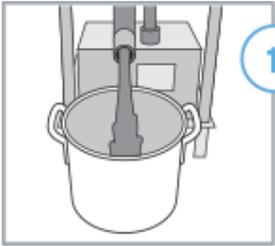


5 Turn items upside down on clean drain board and let air dry. Do not wipe dry. Reassemble mixer after items are completely dry.



3 Place bowl and blade assembly in detergent solution and let soak for 5–10 minutes. Using a nylon scrub brush, scrub all surfaces allowing excess water to run back into wash sink.

FRYER



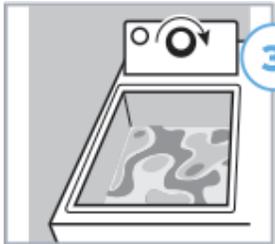
1

Turn off fryer and allow to cool. Drain oil and move fryer baskets to sink.



2

Fill fryer with cold water, adding enough water to cover heating elements. Do not exceed "FILL" line on the fryer. Add **Degreaser**.



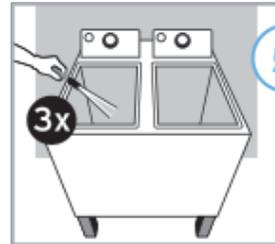
3

Use the boil-out setting; raise the fryer temperature to 180° –210° F and hold for 20 minutes.



4

Turn off fryer and allow to cool. Use a brush or non-scratch pad to scrub soiled areas with hot fryer cleaner solution. Spray **Degreaser** on backsplash and exterior surfaces to remove any grease buildup. Drain the fryer and use a brush or non-scratch pad to scrub any remaining soiled areas.



5

Rinse with hot water (min. 110° F) at least three times to completely rinse fryer. Allow to air dry or dry with clean paper towels.

NOTE: Use a bucket if no hose is available.



6

Ensure the fryer is dry and free of water before refilling with oil.

FRYER



Spray **Degreaser** on other exterior grease buildup (such as sides and front of grill) and allow to penetrate the soil for 5-10 minutes. Do not allow product to dry on surface, so adjust the penetration time as needed.

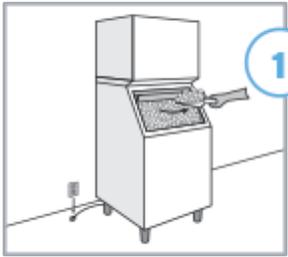
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Wipe the grease off with a non-scratch pad or cloth.

ICE MACHINE/ICE CART

NOTE: Below procedure is only for the ice bins. For procedure to clean the ice maker, please refer to instructions in the OEM manual.



1 Unplug the machine. Remove and discard all ice.



4 Use solution of **Multi-Purpose Cleaner** to clean exterior. Use **Stainless Steel Cleaner** and a clean, soft cloth to shine stainless steel exterior surfaces, if needed.



2 Clean the inside of the unit with **Manual Detergent**. Allow solution to sit on surface as specified by the product label. Give special attention to the floor of the bin, corners, doors, gaskets, hinges and latches. Scrub built-up deposits with nylon brush or scraper.



5 Spray interior surfaces and exterior of tray and door with **Food Surface Sanitizer** solution as specified by the product label. Allow to dry. Do not rinse. Plug in machine. Fill machine with fresh, new ice.



3 Wipe with a clean towel, then rinse well with clean water.

SOFT SERVE/SHAKE MACHINE



1 Remove mixing containers, trays, glasses, spoons, etc. and thoroughly clean and sanitize using the Pot and Pan Machine or Manual cleaning procedures.



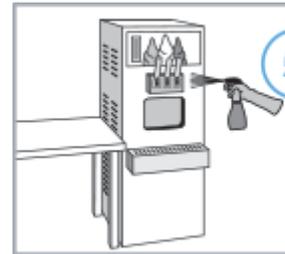
2 To Clean: Prepare **Specialty Manual Detergent** solution as specified by the product label. Place solution into machine. Allow to soak for at least 5 minutes. Drain solution and rinse with fresh water.



3 To Sanitize: Repeat Step 2 with **Food Surface Sanitizer** and allow to soak for time specified by the product label. **DO NOT RINSE** after this step.

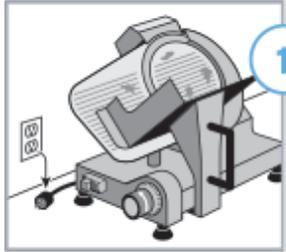


4 Clean exterior surface and panel bottom (soda splash area) with **Multi-Purpose Cleaner** and wipe with clean cloth. Use **Stainless Steel Cleaner** and a clean, soft cloth to shine stainless steel, brass or chrome surfaces, if needed.



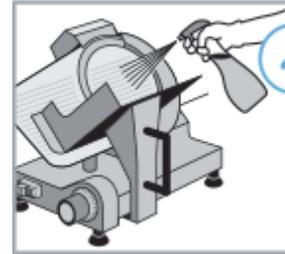
5 Spray exterior food contact surface area with Food Surface Sanitizer. Allow to sit per time specified by product label. Allow to air dry. Reinstall mixing containers, trays, etc.

MEAT/FOOD SLICER



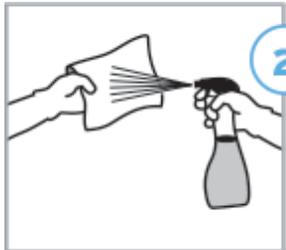
1

After each use, turn blade to zero. Turn off slider and disconnect from power. Put on cut-resistant gloves.



4

Sanitize machine surfaces by spraying with **Food Surface Sanitizer**. Allow slicer to air dry, if possible. Otherwise, use clean paper towels to dry.



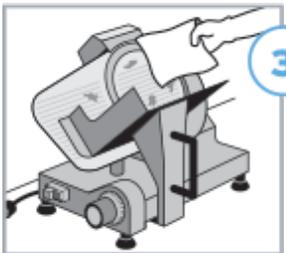
2

Thoroughly wet a clean cloth or paper towel with **Manual Detergent**.



5

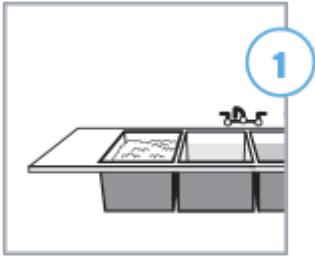
At the end of food prep shift, disassemble the slicer. Carefully wash, rinse, sanitize and let air dry the blade cover and blade according to 3-compartment sink procedures. Once dry, reassemble meat slicer.



3

Wipe off as much food residue as possible without completely dismantling the slicer. Take great care in cleaning around the blade. Rinse the wipe cloth with clean water and use it to rinse the meat slicer, removing any residue of food or detergent.

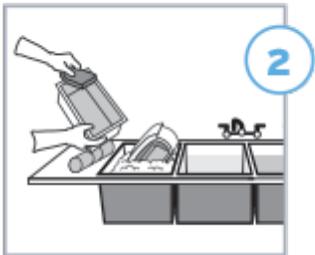
MEAT TENDERIZER



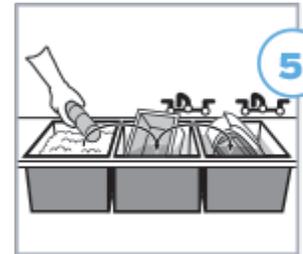
Set up 3-compartment sink with **Manual Detergent** and water in first sink, warm rinse water in the second sink and **Food Surface Sanitizer** and water solution in the third sink. Create solutions as specified by the product labels.



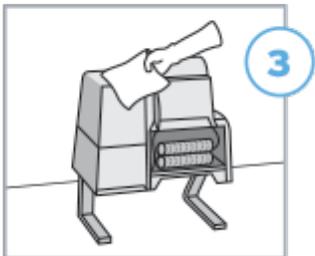
Sanitize machine surfaces by spraying with **Food Surface Sanitizer**. Allow meat tenderizer to air dry, if possible. Otherwise, use clean paper towels to dry.



Remove the lid and the cutter roller assembly from the meat tenderizer. Brush meat scraps from the cutter roller. Add the lid and cutter roller assembly to the detergent solution in sink one. Soak to loosen food particles.

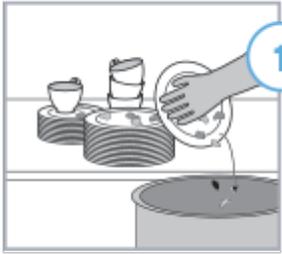


Return to sink one, wash, rinse, sanitize and let air dry all disassembled pieces according to 3-compartment sink procedures. Once dry, reassemble meat tenderizer.



Thoroughly wet a clean cloth or paper towel with **Manual Detergent**. Wipe the surfaces of the meat tenderizer and the counter underneath. Rinse the wipe cloth with clean water and use it to rinse the tenderizer, removing any residue of food or detergent.

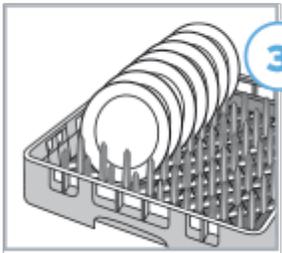
PLATES/TABLEWARE



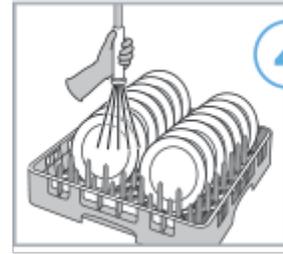
1 When sorting soiled wares, place flatware in separate bus pan or open rack. Dump liquid from glasses and cups, and place in glass and cup racks. Remove excess food from tableware (plates, bowls and saucers) by hand-scraping into garbage.



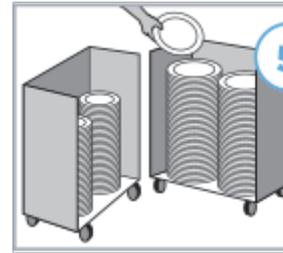
2 After hand-scraping wares, sort and stack the same type and size of dishes together (Decoy method).



3 Load the same type and size of dishes into racks. When multiple types or sizes of tableware must be loaded on the same rack, place smaller items in front of larger ones so the dishwasher spray will not be blocked.



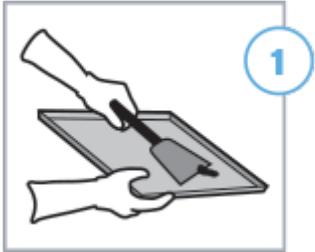
4 Thoroughly spray the loaded rack with hot water (min. 110° F) to remove loosened food. Wash in dishwasher with **Machine Detergent**. Use **Rinse Aid** for spotless wares. When chemical sanitization is required, use **Machine Sanitizer**.



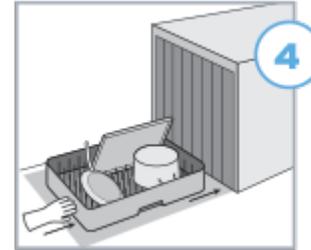
5 Stack clean dishes in the appropriate dish dolly. Each compartment in the dish dolly should be filled with only one size dish. When dolly is completely loaded, store in assigned area and cover with an Ecolab Warewashing Equipment Dolly cover to protect wares.

Soft water will help to reduce scale buildup on equipment and improve results for one-pass warewashing. Ecolab offers efficient softening solutions for your dishwasher or your entire kitchen.

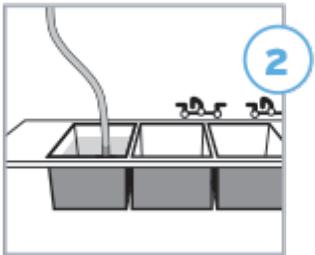
POTS & PANS/COOKWARE



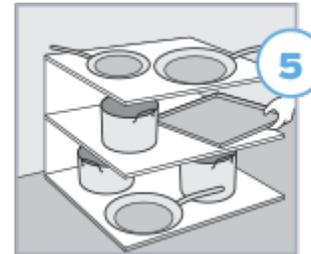
Remove excess food by hand-scraping wares. Rinse off any loosened food particles in pre-scrap sink.



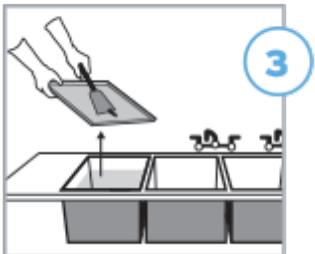
Sort wares and place in appropriate racks. Run the rack through the dishmachine to wash and sanitize.



Fill the sink with proper **Presoak** solution as specified by the product label. Completely submerge baked-on wares for 15–20 minutes depending on soil level.



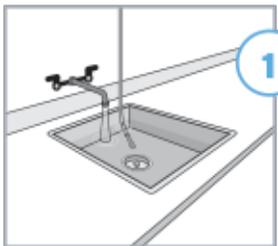
When cycle is complete, remove racks and allow wares to air dry. Stack in proper storage place when dry.



Remove wares from soak solution. Remove any loosened soil with a nylon brush or scraper.

Soft water will help to reduce scale buildup on equipment and improve results for one-pass warewashing. Ecolab offers efficient softening solutions for your dishmachine or your entire kitchen.

PRODUCE TREATMENT



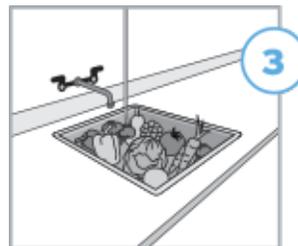
1 Clean and sanitize sink before use. Close drain. Dispense Fruit and Vegetable Treatment into sink.

NOTE: DO NOT MIX WITH ANYTHING BUT WATER.

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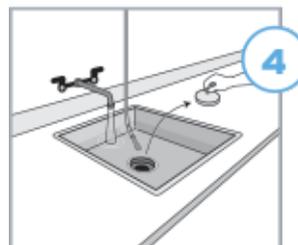
2 Obtain a 1-cup sample of solution from filled sink. Immerse test strip in solution sample for 1 to 2 seconds (do not shake off excess liquid). Evaluate color immediately after removing test strip from sample (not more than 15 seconds). Match center of test strip to Test Strip Color Chart to determine concentration as specified by the product label and discard after use.



3 Soak and agitate produce for a minimum of 90 seconds in the wash water. Remove produce from sink, drain produce thoroughly and allow to air dry.

NOTE: USABLE ON BOTH WHOLE AND FRESH CUT PRODUCE. NO RINSE REQUIRED.

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4 Follow test solution procedures to monitor concentrate level throughout produce wash cycle. Drain and refill sink as needed when test strips indicate concentration is no longer in recommended range.

PROOFING CABINET



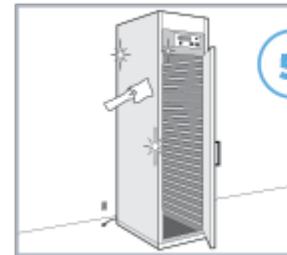
1 Unplug proofing cabinet. Remove all food and store in a dry area away from chemicals.



4 Sanitize the interior of the proofing cabinet with **Food Service Sanitizer** solution as specified by the product label. Allow to dry.



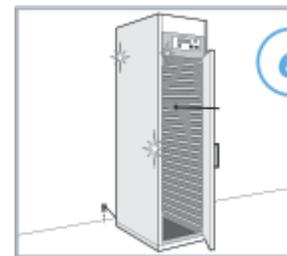
2 Loosen any stuck on food particles with a scraper. Brush or vacuum out all loose food particles and soil from the proofing cabinet.



5 Use Stainless Steel Cleaner and a clean, soft cloth to shine stainless steel exterior surfaces if needed.

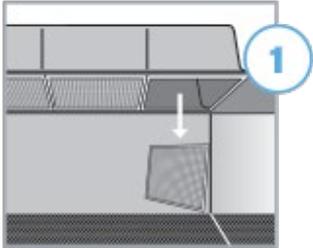


3 Prepare a solution of hot water and **Manual Detergent**. Wash inside and outside of the proofing cabinet with the detergent solution. Rinse with clean water and dry with clean cloth.



6 Plug in proofing cabinet and return all food.

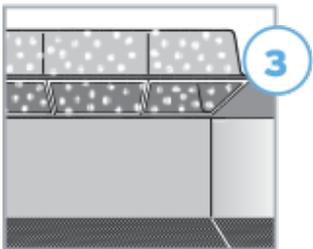
RANGE HOOD FILTERS



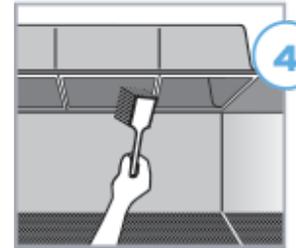
Turn off range. Allow to cool long enough to permit access to the hood. Remove filter and clean by running through dishwasher or 3-compartment sink.



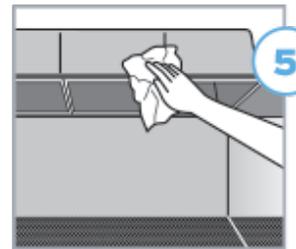
Spray all surfaces inside and outside of range hood with **Degreaser**, Clean drain trough around the lower inside edge of the hood and channel, while holding the filters.



Allow **Degreaser** to penetrate soil for at least 5-10 minutes.



Scrub soil with a scrub brush until loosened. Flush off soil and solution with clean, hot water (min. 110° F). Allow inside surfaces to air dry.



Polish outside surfaces with **Stainless Steel Cleaner**. Return cleaned filters to original positions.

REFRIGERATOR/FREEZER REACH-IN



Remove all food containers and place in temporary refrigerated storage. Remove shelving, brackets, etc.

NOTE: Freezer temperature must be adjusted to above freezing: 32° F, 0° C before cleaning.



2 Wash, rinse and sanitize all removed parts using either the machine or manual method.



3 Wash interior of refrigerator/freezer with solution of **Manual Detergent**. Scrub built-up food deposits with nylon brush or scraper. Rinse well with clean water.



4 Spray surface with **Food Service Sanitizer** and allow to air dry.

NOTE: Pour sanitizing product per label directions into drain trough to prevent development of mold and odor-producing bacteria.



5 Return refrigerator/freezer to proper temperature. Use solution of **Multi-Purpose Cleaner** to clean exterior. Use **Stainless Steel Cleaner** and a clean, soft cloth to shine stainless steel exterior surfaces, if needed.

REFRIGERATOR/FREEZER WALK-IN



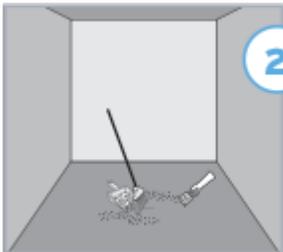
1

DAILY

Remove all unpacked foods and food packaging from area. Clear floor of all movable equipment including floor mats.

 Turn off recirculation fan.

NOTE: If using a product other than Freezer Cleaner, all food must be removed and freezer temperature must be adjusted to above freezing: 32° F, 0° C.



2

Wipe up spills and sweep away any loose soil and debris. Use a scraper or abrasive pad to remove built-up deposits.



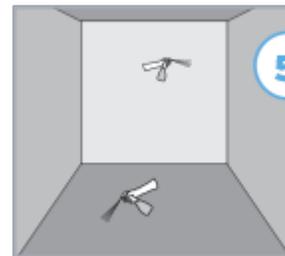
3

 Put out wet floor sign. Do not dilute. Apply **Freezer Cleaner** directly to freezer/refrigerator floor surface, walls and shelving using a mop, sponge or sprayer. Soak for time specified by the product label depending on the amount of soil and ice present.



4

Wipe area with mop to loosen and remove soil. Dry mop or squeegee to remove excess liquid and wipe with a dry cloth, if needed, to aid drying. A wet vacuum may also be used. When dry, replace unpacked foods and food packaging and turn on recirculation fan.

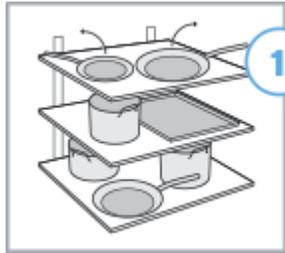


5

WEEKLY

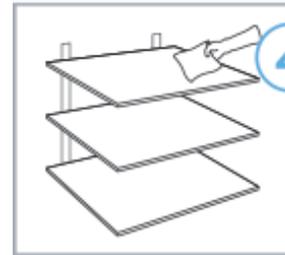
After cleaning, sanitize with a light spray of Food Surface Sanitizer as specified by the product label. Allow to air dry. Do not rinse.

SHELVING Wood/Vinyl



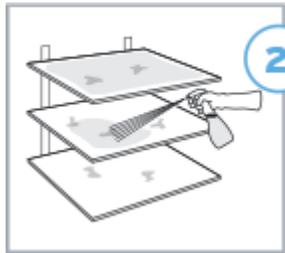
Remove all items from the shelf and temporarily store in a clean, dry, safe area that does not block traffic or create a hazard.

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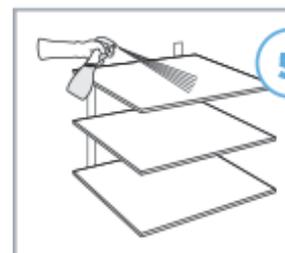
Rinse with clean water and wipe with clean cloth.

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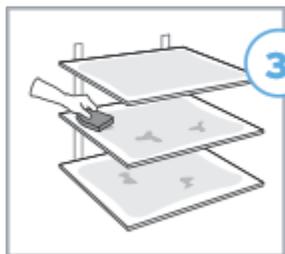
Spray **All Purpose Cleaner** generously with cloth and wipe so surface remains wet.

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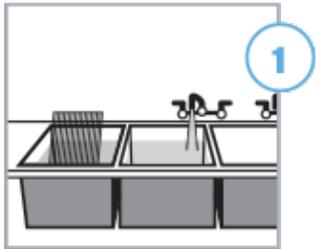
Apply **Food Surface Sanitizer** with either a clean cloth and bucket or spray bottle application so surface remains wet. Allow to air dry. Do not wipe or rinse.

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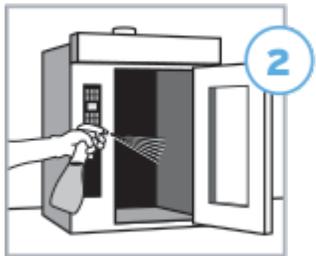


Allow cleaning solution to penetrate soils. Use a scraper or non-scratch pad to loosen any dried-on food particles.

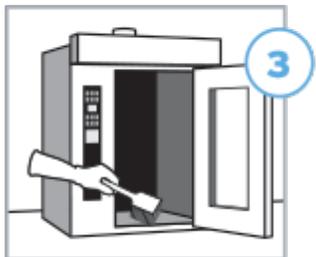
SMOKERS AND ROTARY OVENS



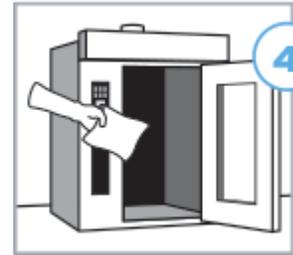
Turn off oven. When unit is cool enough to handle, remove drip pans, racks, etc. and place in sink. Spray with **Degreaser** and allow to penetrate soil for 5-10 minutes. Clean and remove soil with scrubbing pad. Wash and rinse with fresh water.



Spray interior surfaces with **Degreaser**. Apply to a warm surface (120° -130° F) for best results. Allow foam a minimum of 5-10 minutes to penetrate soil.

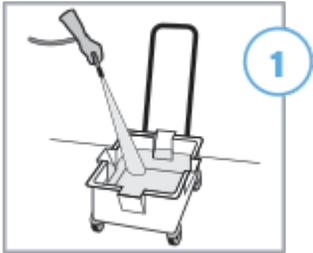


Scrub with a stiff bristle brush. Use a damp cloth to pick up dissolved and loosened grease. Rinse with fresh water. Let air dry and reassemble.



Clean exterior of broiler by spraying **Degreaser** onto outside surfaces of broiler. Remove loosened soil with a damp cloth. Rinse with fresh water, and wipe with a dry cloth.

SOAK TANK CLEANING



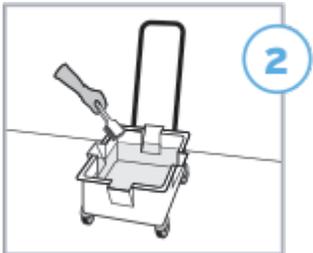
Remove all items from soak tank and drain. Fill tank to just above the soaking level with hot water and **Manual Detergent**. Put on rubber gloves.

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Sanitize with **Food Surface Sanitizer** solution as specified by the product label. Allow to air dry.

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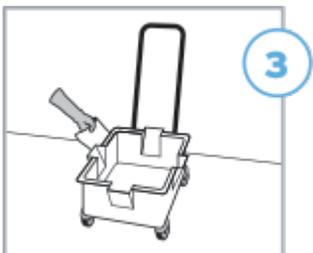
Scrub the interior and exterior of the soak tank with a nylon brush and the detergent and water solution from the tank.

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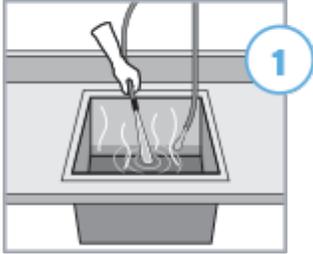
Clean all racks and other warewashing accessories used in the soak tank in the 3-compartment sink prior to returning to the soak tank.

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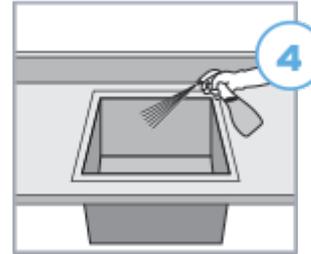


Drain tank and rinse all interior and exterior surfaces with clean, hot water. Wipe surfaces with a clean, dry cloth.

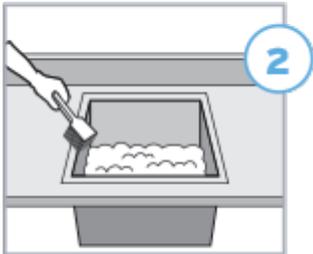
STAINLESS STEEL SINK



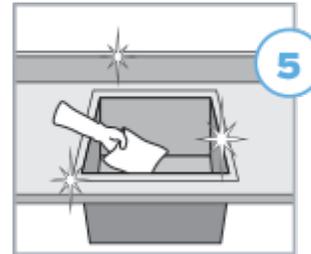
Fill all sinks to low level with hot water and **Manual Detergent**. For sinks with grease buildup and stubborn stains, use **Degreaser**.



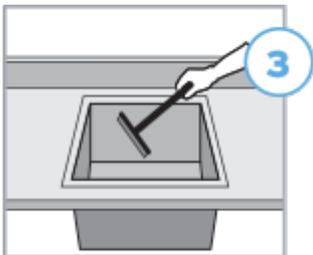
To sanitize, spray surfaces with **Food Surface Sanitizer** solution as specified by the product label.



Scrub the inside and outside of all sinks, drain table, splash backs, and scrap baskets with a nylon brush and the detergent solution in the sink.



Use **Stainless Steel Cleaner** and a clean, soft cloth to shine stainless steel exterior surfaces, if needed.



Drain and rinse all sinks. Squeegee water from all flat surfaces. Wipe exterior surfaces with a clean, dry cloth.

STEAM JACKET KETTLE



1

If kettle has lime scale buildup, first delime the surfaces before cleaning and sanitizing.



4

To clean and sanitize, close valve. Fill kettle 1/4 full with hot water (min. 110° F). Add **Manual Detergent** as specified by the product label.



2

To delime, close valve. Fill kettle with hot water (min. 110° F) and add **Delimer**. Bring solution to a near boil. Turn off steam and let stand for 1 hour, scrubbing intermittently with nylon brush.



5

Scrub all surfaces with nylon brush. Drain and rinse out soil and detergent solution.



3

Open drain and scrub all loosened scale as kettle empties. Thoroughly rinse all surfaces with hot water (min. 110° F).



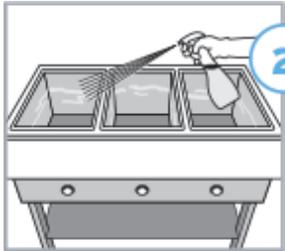
6

Apply **Food Surface Sanitizer** solution as specified by the product label with spray bottle to interior of kettle. Do not rinse. Allow to air dry. Invert to promote good draining.

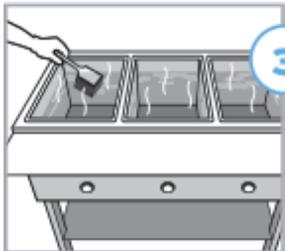
STEAM TABLE



1 If steam table has lime scale buildup, first delime the surfaces before cleaning and sanitizing.



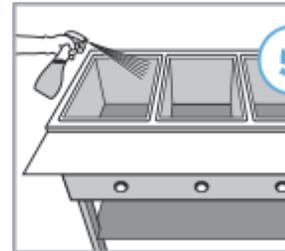
2 Brush or spray full-strength **Delimer** on interior surfaces of the steam wells. Let stand for 10 minutes.



3 Fill steam well with water. Turn on steam and heat to operating temperature (between 140° F and 160° F). Let stand for 10 minutes with **Delimer** in the well. Turn off steam. Scrub all surfaces with nylon scrub brush. Drain and rinse.

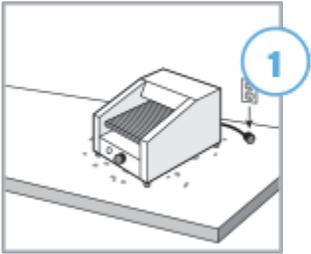


4 To clean, add water and enough **Manual Detergent** to water wells to make suds when agitated with a nylon scrub brush. Scrub surfaces both inside and out. Drain and rinse out soil and detergent solution.



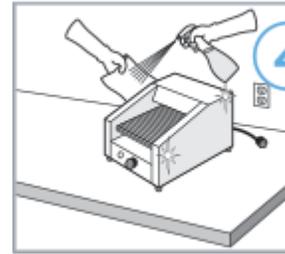
5 To sanitize, apply Food Surface Sanitizer specified by the product label using a spray bottle. Do not rinse. Allow to air dry.

TOASTER

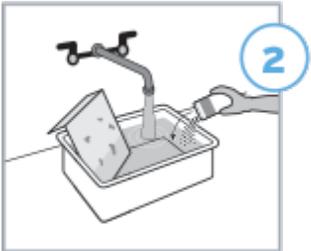


STOP 1 Disconnect the unit from the electrical power source and allow surface areas to cool sufficiently before cleaning.

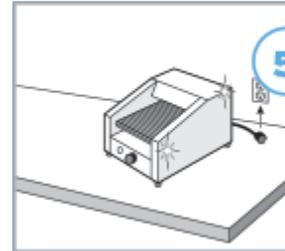
When cool, remove and empty the crumb tray.



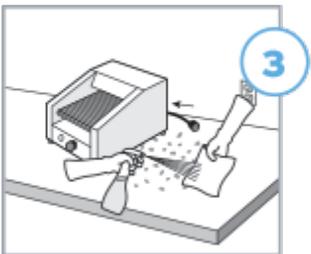
4 Use **Stainless Steel Cleaner** and a clean, soft cloth to shine stainless steel exterior surfaces, if needed.



2 Prepare a solution of hot water and **Manual Detergent**. Saturate tray in the solution to loosen soil, then scrub the tray with a nylon brush. Rinse with clean water and dry with clean cloth.



5 Return clean crumb tray to toaster.
STOP Ensure all surfaces and connections are dry before connecting power.



3 Shake toaster gently to loosen crumbs inside. Move the toaster and remove crumbs left on the counter. Wipe the counter with **Food Surface Sanitizer** solution as specified by the product label. Allow to dry.

VEGETABLE/POTATO PEELER



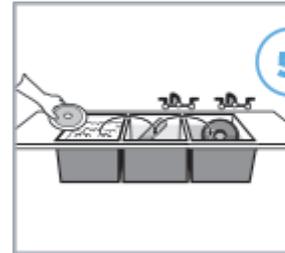
After each use, flush unit with cold water while peeler is running. At the end of each day, clean thoroughly per instructions below. Before cleaning, turn off the vegetable/potato peeler and disconnect from electrical power.



Using a clean cloth and a solution of **Manual Detergent**, wash the inside and outside surface of the peeler. Rinse with clean water. Sanitize using a clean cloth and solution of **Food Surface Sanitizer** as specified by the product label.



Set up 3-compartment sink with **Manual Detergent** and water in first sink, warm rinse water in the second sink and **Food Surface Sanitizer** and water solution in the third sink. Create solutions as specified by the product labels.



Return to sink one, wash, rinse, sanitize and let air dry all disassembled pieces according to 3-compartment sink procedures. Once dry, reassemble vegetable/potato peeler.

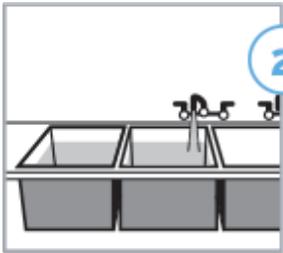


Remove the lid, abrasive discs, perforated strainer and stopper. Add these items to the detergent solution in sink one. Flush the unit with cold water and clean out the peel traps.

VERTICAL CUTTER MIXER



1 Turn off mixer and disconnect from electrical power. Put on cut-resistant gloves and dismantle assembly based on manufacturer specifications. Remove excess food from bowl, strainer basket, lid and blade assembly by hand-scraping. Rinse off loose food particles in pre-scrub sink.



2 Set up 3-compartment sink with **Manual Detergent** and water in first sink, warm rinse water in the second sink and **Food Surface Sanitizer** and water solution in the third sink. Create solutions as specified by the product labels.



3 Place bowl, lid and blade assembly in detergent solution and let soak for 5–10 minutes. Using a nylon scrub brush, scrub all surfaces allowing excess water to run back into wash sink.

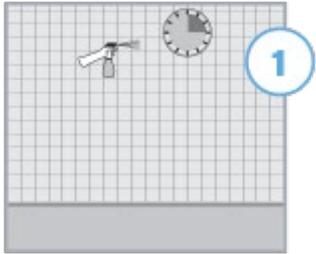


4 Submerge items in rinse water. Then submerge items in sanitizer solution for 1 minute, or as specified by product label and/or local guidelines.



5 Turn items upside down on clean drain board and let air dry. Do not wipe dry. Reassemble mixer after items are completely dry.

WALLS Ceramic/Quarry/Tile



1

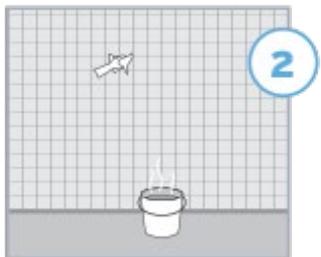
Remove all food items from surrounding area. Spray wall area with **Multi-Purpose Cleaner**. If soil on surface is greasy, use **Degreaser**

NOTE: Take care to not allow cleaning solution to drip onto food contact surfaces. Allow solution to remain on surface for time specified by the product label. Areas with heavier soil, such as around light switches or walls by cooking areas, may require light scrubbing.



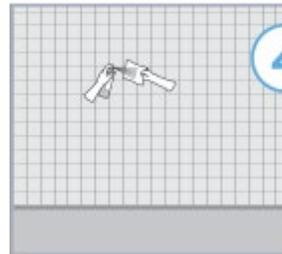
3

For areas that are hard to reach, properly use a ladder, or wall cleaning system with extendable pole, and a thoroughly dampened cleaning pad. Wipe wall dry with a clean towel.



2

Using hot water in a bucket, rinse thoroughly with a clean towel. Wipe up any solution that may have dripped on the floor. Change water and cleaning towel as needed.



4

Use **Stainless Steel Cleaner** and a clean, soft cloth to shine stainless steel walls if needed. Repeat steps 1 through 4 for each 10' x 10' wall section.