

Sanitizer Options

There are two options available for sanitizing hard surfaces. Either method can be used.

Bleach Solution:

Prepare a solution of 15ml bleach to 4L of hot water. Be careful to measure properly, as too little bleach will be ineffective, while too much bleach can be harmful and/or ruin surfaces.

Quaternary Sanitizer:

If equipped with a chemical dispensing station, quaternary sanitizers can be used with the dispenser. Quaternary sanitizers are easier to keep in spray bottles for frequent use.

Counters and Tables

1. Prepare a sanitizer solution of 15ml bleach to 4L warm water.
2. Rinse cloth in sanitizer solution and wash counters & tables; ensure cloth is rinsed in sanitizer solution frequently.
3. When wiping counters, move all items aside in order to clean in behind and underneath.

Floors

1. Sweep all loose dirt and debris from area to be washed.
2. Fill clean mop bucket with hot water and floor soap as per mixing directions on detergent bottle.
3. Mop all areas of floor with wet mop. Change mop water frequently, depending on size of floor to be washed.
4. Once entire floor has been mopped, empty mop bucket and fill with hot water, no soap.
5. Re-mop floor to rinse any soap residue left on floor.
6. Allow to air dry.
7. Wash out mop and bucket, and hang mop to air dry.

Washrooms

NOTE: USE ONLY DISPOSABLE TOWELS WHEN CLEANING ANY PART OF THE WASHROOM.

1. Wipe down all fixtures using sanitizer solution of 15ml bleach to 4L water and paper towel. Do not re-use towel after cleaning toilets or urinals.
2. Wipe off counters and mirrors.
3. Re-stock all supplies – paper towel, toilet paper, handsoap.
4. Change garbage.
5. Sweep and mop floor.
6. Check air freshener

Windows

Use window cleaner and paper towel to wash all windows, mirrors and other smooth non-food contact surfaces.

Washing Dishes

Using Mechanical Dishwasher:

1. Collect dirty dishes and rinse off excess food debris using pre rinse sprayer.
2. Arrange dishes on dishwasher rack, ensuring not to overload or overlap dishes.
3. Add 1 teaspoon of powdered dishwasher detergent into dishwasher.
4. Place rack of dishes into dishwasher, close door and start wash cycle.
5. When dishwasher completes wash & rinse cycle, remove dish rack and allow dishes to air dry before putting away.

Manual Washing:

1. Start with clean sinks, free of food debris and grease.
2. Rinse excess food debris from dishes using pre rinse sprayer.
3. Fill first sink with hot water and dishwashing detergent. Fill second sink with sanitizer solution of 15ml bleach to 4L warm water.
4. Wash dishes, being sure to scrub all debris and rinse over first sink.
5. Place rinsed dishes in sanitizer solution for 2-5 minutes.
6. Remove dishes from sanitizer and air dry upside down before putting away.

Coolers & Freezers

1. Empty contents and move to another cooler. If cleaning a freezer, turn off and allow to defrost before cleaning.
2. Wipe out excess food debris from bottom of cooler. Use a scotchbrite pad for any encrusted debris.
3. Wipe down all interior and exterior surfaces, including shelving with a sanitizer solution of 15ml bleach to 4L warm water.
4. For display coolers, use window cleaner on the outside surface of the glass to remove dirt and fingerprints.
5. Allow cooler or freezer to return to correct operating temperature before replacing food items.

Electric Mixer

1. Disassemble bowl and mixing attachment. Remove excess food debris using pre-rinse sprayer. Wash parts using proper wash-rinse-sanitize method. Stainless steel parts may be washed in the dishwasher.
2. Wipe down mixer & stand with sanitizer solution of 15ml bleach to 4L of water.
3. Reassemble mixer for next use.

Ice Machine

1. Unplug ice machine and remove all ice from holding cabinet and discard.
2. Prepare a sanitizer solution of 15ml bleach to 4L warm water.
3. Once machine is fully defrosted, wipe out interior of ice cabinet with a cloth soaked in sanitizer solution.
4. Wipe down exterior of ice machine.
5. Allow interior to air dry before turning on ice machine.