



Food Service Clean Up

Dietary/Department Clean Up

A. Remove Scraps

Remove products, wrapping paper and all packaging material from areas to be cleaned. Sweep floor with appropriate broom.

B. Cover Electrical Equipment

Cover and unplug all wrapping or weighing equipment, as they may be water sensitive.

C. Collect Hand Tools

Put all scrapers, knives, trays, hand saws, grinding parts, etc., in sink for manual washing.

- 1) Utilize USDA A-1 pot & pan wash in first compartment of 3-stage sink.
- 2) Utilize USDA D-2 Sanitizer in the 3rd compartment of 3-stage sink.

D. Cleaning Procedure

- 1) Use Foaming Degreaser USDA A-1.
- 2) Mix 1:20 with warm water.
- 3) Apply with foam gun, pressure sprayer or deck brush to all surfaces to be cleaned, such as walls, tables, counters, saws, etc.
 - a. Walls – Clean from bottom to top.
 - b. Floors – Agitate, let stand, squeegee to drain, or pick up with wet dry vac. Rinse, squeegee or wet dry vac.
- 4) Allow foaming degreaser to remain on the surfaces for five minutes to loosen fats, oils, grease and other hard-to-remove soils.
- 5) Agitate if necessary.
- 6) Thoroughly rinse all surfaces being cleaned with the warmest water available. Rinse walls from top to bottom.
- 7) Squeegee excess water into drains.

E. Sanitizing Procedure

- 1) Use Sanitizer/Virucidal Disinfectant USDA D-2.
- 2) Mix 1:500 with water (1 oz. to 4 gallons water).
- 3) Apply with sanitizing gun or pump-up sprayer to all surfaces previously cleaned.
- 4) Allow all food contact surfaces to air dry – no potable water rinse required.

F. Add Drain Maintainer

- 1) Use Liquid Life Forms Bacterial Digestant/Deodorant.
- 2) Pour 4 oz. of Drain Maintainer twice weekly in each drain.
- 3) Pour 4 oz. daily into grease traps.

Display Cases

A. Remove all Product from Display Case

B. Remove all Shelving, Storage Pans, and Stage to 3-Sink Area



Food Service Clean Up

Dietary/Display Cases (continued)

C. Cleaning Procedure

- 1) Use Foaming Degreaser USDA A-1.
- 2) Mix 1:20 with warm water.
- 3) Apply with foam gun, pump-up sprayer or spray bottle to all surfaces to be cleaned. Clean from bottom to top.
- 4) Allow foam degreaser to remain on the surfaces for five minutes to loosen fats, oils, grease and other hard-to-remove soils.
- 5) Agitate if necessary.
- 6) Thoroughly rinse all surfaces being cleaned with the warmest water available, from top to bottom.

D. Sanitizing Procedure

- 1) Use Sanitizer/Virucidal Disinfectant USDA D-2.
- 2) Mix 1:500 with water (1 oz. to 4 gallons water).
- 3) Apply with sanitizing gun or pump-up sprayer to all surfaces previously cleaned.
- 4) Allow all food contact surfaces to air dry – no potable water rinse required.
- 5) Clean any glass with Film Free Glass Cleaner.

E. Return all caution signs and equipment to appropriate storage locations

- 1) Ensure that all chemicals are refilled.
- 2) Ensure that all equipment is cleaned and rinsed out.