



**RESOURCE LIBRARY - STEWARDING**  
**Maintenance of Chinaware 维护瓷器**

CODE: 03.16.019

EDITI  
ON: 1

Page 1 of 1

**Standard:**

All chinaware must be sanitized and maintained clean, free of water spots and stains at all times.

**Procedures:**

1. Scrape off food soil from plates, sort and stack dirty dishes on clean table.
2. Rack dishes with same size together, do not overload or overlap.
3. Place cups and bowls upside down on racks and do not mix.
4. Pass the racks into the dish washing machine.
5. Allow dishes to drain and air dry for several seconds after leaving machine.
6. Tilt cup racks to drain excess water from recessed bottoms.
7. Remove clean dishes into the plate holders and stack them in their proper storage place.
8. All chinaware should be inspected before returning to service, any soiled and spotted articles should be re-washed.
9. Ensure all washing chemicals soap, desiccant and food additives are utilized properly as per the specification.
10. When moving clean chinaware do not move too many at one time for safety.
11. Be very careful for residuary eggs and cheese on plate, must be cleaned by hand thoroughly before putting into the dish washing machine.

-End-

**标准:**

所有瓷器必须随时保持彻底干净、消毒并无水渍。

**程序:**

1. 刮掉盘子上残留的食物，将脏盘子堆落在清洁台上。
2. 装筐时将同一尺寸的器皿放在一起，不要超载或重叠。
3. 装筐时将茶杯和碗颠倒着放置，不要混装。
4. 让杯筐通过洗碗机。
5. 当盘子从机器里出来以后要停留几秒钟让其自然风干。
6. 将杯筐的一边斜起来让多余的水分从底部流出。
7. 将干净的盘子移到盘架上以正确的方式存放。
8. 所有的瓷器在使用之前都要认真检查如发现任何水渍和斑点都必须重洗。
9. 所有使用的化学药品、催干剂和添加剂要按照说明使用。
10. 当搬动干净的瓷器时，为了安全起见一次不要拿的太多。
11. 要当心残留在盘子上的鸡蛋和奶酪，在进入洗碗机前要用手彻底清洗干净。

-完-