



RESOURCE LIBRARY - STEWARDING
Maintenance of Stainless Steel Cutlery 维护不锈钢餐具

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Standard:

All S/S cutleries must be sanitized and maintained clean hygienic and free of water spots and stains. Never use hard cleaning scourers or abrasives to clean S/S cutlery.

标准:

所有瓷器必须随时保持彻底干净、消毒并无水渍。不能使用硬的清洁工具清洁不锈钢餐具。

Procedures:

1. Scrape off food soil from S/S cutlery.
2. Put S/S cutlery into soaking container.
3. Place flatware with handles down in the cutlery baskets.
4. Knives, forks and spoons should be mixed, so spoons do not nest and can be washed clean.
5. Pass the racks into the dish washing machine.
6. Allow S/S cutlery to drain and air dry for several seconds after leaving machine.
7. Tilt racks to drain excess water from recessed bottoms.
8. Remove clean S/S cutlery to proper storage area.
9. Check to see flatware is clean and dry, sort and store.
10. All S/S cutleries should be inspected before returning to service, any soiled and spotted articles should be re-washed.
11. The bigger wares must be washed by hand.
12. Ensure all washing chemicals soap, desiccant and food additives are utilized properly as per the specification.

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程序:

1. 刮掉不锈钢餐具上残留的食物。
2. 将不锈钢餐具放入浸泡盆。
3. 扁平餐具要将手柄朝下放置。
4. 刀、叉和勺可以混装，但尽量勺子显露在外面，这样才能够将其洗干净。
5. 让杯筐通过洗碗机。
6. 当不锈钢餐具从机器里出来以后要停留几秒钟让其自然风干。
7. 将餐具筐的一边斜起来让多余的水份从底部流出。
8. 将干净的不锈钢餐具移到正确的存放区域。
9. 检查扁平餐具是否干净、干燥，整理后存放。
10. 所有的不锈钢餐具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。
11. 大一些的器具要用手清洁。
12. 所有使用的化学药品、催干剂和添加剂要按照说明使用。

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