



RESOURCE LIBRARY - STEWARDING
Removing Stains from Utensils 去除污渍

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Standard:

Any stained utensils shall be soaked and scrubbed to remove stains prior to being used in service.

Procedures:

1. Items that are stained should not be returned to shelves, but kept separately for soaking and scrubbing.
2. Fill a large container with hot water, adding the necessary amount of soaking chemical.
3. Place items to be soaked into solution, ensure that all surfaces are covered.
4. Leave items in for 15 minutes. More difficult stains may require a longer soaking period.
5. Remove items from solution, gently scrubbing them with a slightly abrasive scourer, before placing them in their appropriate rack for washing.
6. Wash items a minimum of two times before returning them to store.
7. If items are still stained, they may require a longer soak or stronger solution.

NB: Use of long sleeved rubber heat resistant gloves is advised at all times.

-End-

标准:

所有带有污渍的器皿都要浸泡，擦洗干净后方可用于服务。

程序:

1. 带有污渍的器皿不能放入储存，要分开进行浸泡擦洗。
2. 在浸泡盒里放入热水和浸泡剂。
3. 把带有污渍的器皿放入浸泡盒里，确保整个器皿全部浸泡。
4. 浸泡15分钟，如果是非常严重的污渍可能要更长的时间。
5. 把器皿取出，可使用适当的工具进行擦洗后放入洗碗机清洗。
6. 至少要清洗两次后方可放入储存。
7. 若污渍去除不掉可延长浸泡时间或增加浸泡剂。

注意：有必要时要使用安全护具。

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