



**RESOURCE LIBRARY - STEWARDING**  
**Storage of Clean Pots and Pans 存放干净的锅和盘**

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**Standard:**

Pots and Pans must be stored correctly after being cleaned, to prevent damage and for easy access and immediate use by chefs.

**标准:**

锅子清洗后要正确存放，防止损坏，方便厨师拿取、使用。

**Procedures:**

1. All excess water to be drained off in pot washes area before removing to storage area.
2. Take care not to leave a trail of water to storage area.
3. All pots/pans to be stacked neatly upside down in their correct sizes to allow air dry.
4. All cutting boards to be stored standing securely in a vertical position.
5. Small utensils must hang up.
6. Keep storage area neat and tidy to allow easy access to items required for use.

**-End-**

**程序:**

1. 在存放前要控干水。
2. 注意不要把任何水渍留在存储处。
3. 把同一尺寸的锅子颠倒着整齐的放在一起让其风干。
4. 切板要竖立，安全的摆放。
5. 小的器皿要挂起来。
6. 保持储存处整洁有序，所需物品可方便拿取。

**-完-**