



RESOURCE LIBRARY - STEWARDING
Maintenance of Sinks 维护水槽

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Standard:

All sinks must be kept clean free from food and grease at all time, at the end of each shift all sinks must be completely cleaned.

标准:

所有水槽随时保持无油迹和食物碎渣，在每个班次结束前所有水槽必须要彻底清洁。

Procedures:

1. Drain off all dirty water.
2. Clean all food scrap on lid of drain.
3. Scrub the entire sink, back splash, drain boards, legs, supports and all exterior areas with a warm sanitizing solution.
4. Rinse with clear water.
5. Twice a week, follow the above procedure using a solution chemical instead of the regular cleaner.

-End-

程序:

1. 排掉所有的脏水。
2. 将排水口盖上的食物碎渣清理干净。
3. 刷洗整个水槽以及支架、水槽背后、平台并用温的消毒水将整个水槽内部消毒。
4. 用清水冲洗。
5. 每周两次，按照以上程序使用消毒水替代常规清洁剂进行清洁。

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