




**RESOURCE LIBRARY - ADMINISTRATION**  
**Planning: Three Years Plan**

*CODE:* 03.16.003

*EDITION:* 1

*PAGE* 1 OF 40

**SCIENTIFIC CLEANING PROCEDURES  
AND SANITATION FOR THE FOODSERVICE INDUSTRY**

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### The Steward's Department – An Overview

#### DINING ROOM OPERATION

Many operations particularly in large establishments are organized with a steward's department which is responsible for tableware management as well as cleaning and sanitation.

The steward's department is responsible for setting up and clearing tables and generally maintaining a smooth operation in both the dining room and "back-of-the-house".

In usual dining room service there is a more or less continuous flow of food and dishes from the kitchen to the dining room to the dishroom with a standardized variety of tableware over a period of several hours. The steward learns from the menu which kitchen stations will be operating determines tableware needs and makes sure that the supply for serving adequate. If an exceptionally high number of covers is anticipated extra china glassware and silver must be available.

#### BANQUET OPERATION

Because a banquet is a "batch" operation, with many people served at the same time, planning and organization are critical.

The steward must learn from the chef and the head waiter, well in advance, the menu, the number of covers, and, of course, seating time. Extra tableware and items are not normally used have to be obtained from inventory. (Linen is also usually the steward's responsibility.) For exceptional requirements, a contingency arrangement with another establishment or a rental agency is often preferable to investing in and storing a quantity of seldom-used items. A banquet requires "holding" areas for both clean and soiled dishes. Setting up usually doesn't present any great problems, although dishes from storage may need washing before use. Handling soiled dishes efficiently makes organization imperative. Bus carts, etc. must be adequate for holding soiled dishes. It may be desirable to bring in porters or other service help to expedite soiled dish handling. (Give them some special instructions in consolidating the soiled dishes. It will not only save space in the holding area, it will facilitate washing and help control breakage.)

#### COUNTER SERVICE

Counter service, a coffee shop or snack bar, is frequently a part of a Food & Beverage operation. While the service is less formal than a dining room, it should be as professional. Because every phase of preparation and service is highly visible to the customer, the work area must be kept clean at all times, and special care must be taken to minimize handling food and utensils. In addition, space limitations make good procedures and organization essential. Because counter facilities are usually used for breakfast service, they should be completely cleaned the night before.



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**TABLEWARE  
INVENTORY,  
MAINTENANCE,  
AND STORAGE**

The tableware inventory is usually determined by the menu and the type of service provided. As a rule of thumb (assuming efficient dish machine operation), many stewards operate with an inventory of  $2\frac{1}{2}$  to 3 par for china, 3 par for water glasses, and 5 par for cups and saucers. However, “par” varies with the type of establishment. For example, a coffee shop with rapid turnover will probably require 6 to 7 par for cups.

Convenience and space utilization are major considerations in tableware storage, in both service locations and larger storage areas. A good storage location is between the dishroom and the dining room, as close as possible to the dining room. The storage area should be dry, airy and outside the route of the bus carts carrying soiled dishes to the dishroom. Normal requirements should be stored as conveniently as possible. Inventory reserve can be stored elsewhere.

One of the best ways to minimize storage space requirements is to use specialty racks designed especially for compact storage. For example, “nesting” plastic cup racks which waste no vertical space and silverware holders in which flatware can be washed and stored.


Easy identification of stored items is not only a convenience, it helps avoid breakage. Color-coded plastic racks for cups and glassware provide both advantages. Color-coding shelves for specific items also helps in standardizing storage and quick identification.

**OVERALL  
RESPONSIBILITIES**

The steward’s responsibility for tableware management includes the dishroom. Dish machines must be kept in good operating condition and ware washing must be scheduled. Silverware must be given special attention, cleaned, detarnished and, in some cases, burnished. The dishroom itself must be kept clean and sanitary.

Kitchen sanitation is also the steward’s responsibility. Kitchen equipment (ranges, hoods, steam tables, etc.) must be cleaned and sanitized regularly (the only exceptions are pots and pans which are usually the chef’s responsibility) and floors and work surfaces must be kept clean and sanitary. Garbage must be disposed of and dock areas must be kept clean.

Overall cleaning and sanitation programs must be planned and implemented and personnel must be hired, trained, scheduled and supervised. In summary, the Chief Steward must coordinate all the support services for smooth operation from back-of-the-house to the front of the house.

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### Using This Manual

While the quality of your environmental sanitation depends greatly on your employees' understanding of its importance and their motivation, their knowledge of procedures and your monitoring are essential. This manual is prepared primarily for supervisory use in instructing them in those procedures.

It includes simple, effective procedures for achieving and maintaining a high level of sanitization throughout the food service operation. Step-by-step ("1 -2-3") directions make instruction easier for the supervisor and learning easier for the employee. Recommended cleaning products include alternatives for convenience and purchasing economies.

The procedures outlined have been found to provide optimum results, with the most effective, economical use of cleaning products, equipment and labor. If you have a problem or cleaning application not covered by this publication ask your Ecolab specialist for assistance. We are at your service.



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**Planning: Three Years Plan**

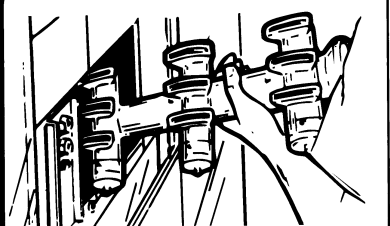
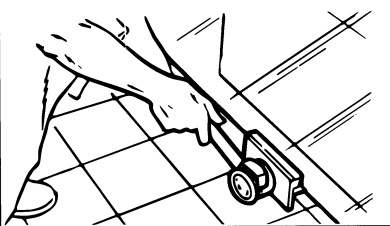
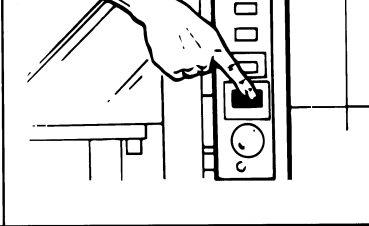
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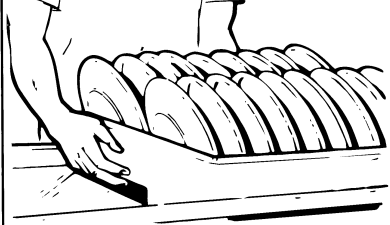

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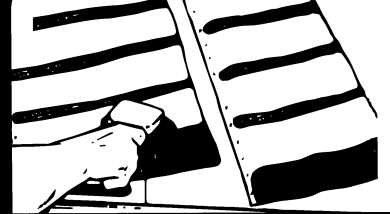
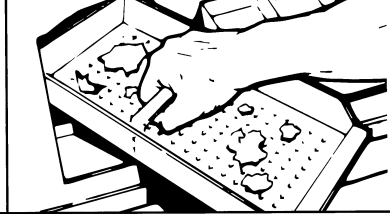
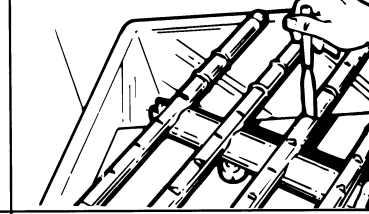
## DISHWASHER SET UP

<p><b>1.</b></p> 	<p><b>2.</b></p> 	<p><b>3.</b></p> 
<p><b>SET UP DISHWASHER</b> Check that machine is clean. Check wash arms, scrap trays and final rinse jets. Place scrap trays, wash arms and curtains in their proper places inside the machine.</p> <p>Verifique que la máquina esté limpia. Inspeccione los brazos rociadores, las vandejas de desperdicios y los grifos de enjuague de chorro final. Coloque las vandejas de desperdicios, los brazos rociadores y cortinas en su lugar dentro de la máquina</p>	<p>Close drain valves tightly. Open fill valves. Fill all tanks to proper level, then shut off all fill valves.</p> <p>Cierre muy bien las válvulas de drenaje. Abra las válvulas llenas. Llene todos los tanques hasta el nivel apropiado, y entonces cierre todas las válvulas llenas.</p>	<p>Turn on gas, electric or steam heater for all tanks and final rinse.</p> <p>Prenda el gas, el calentador eléctrico o de vapor para todos los tanques y enjuague final.</p>

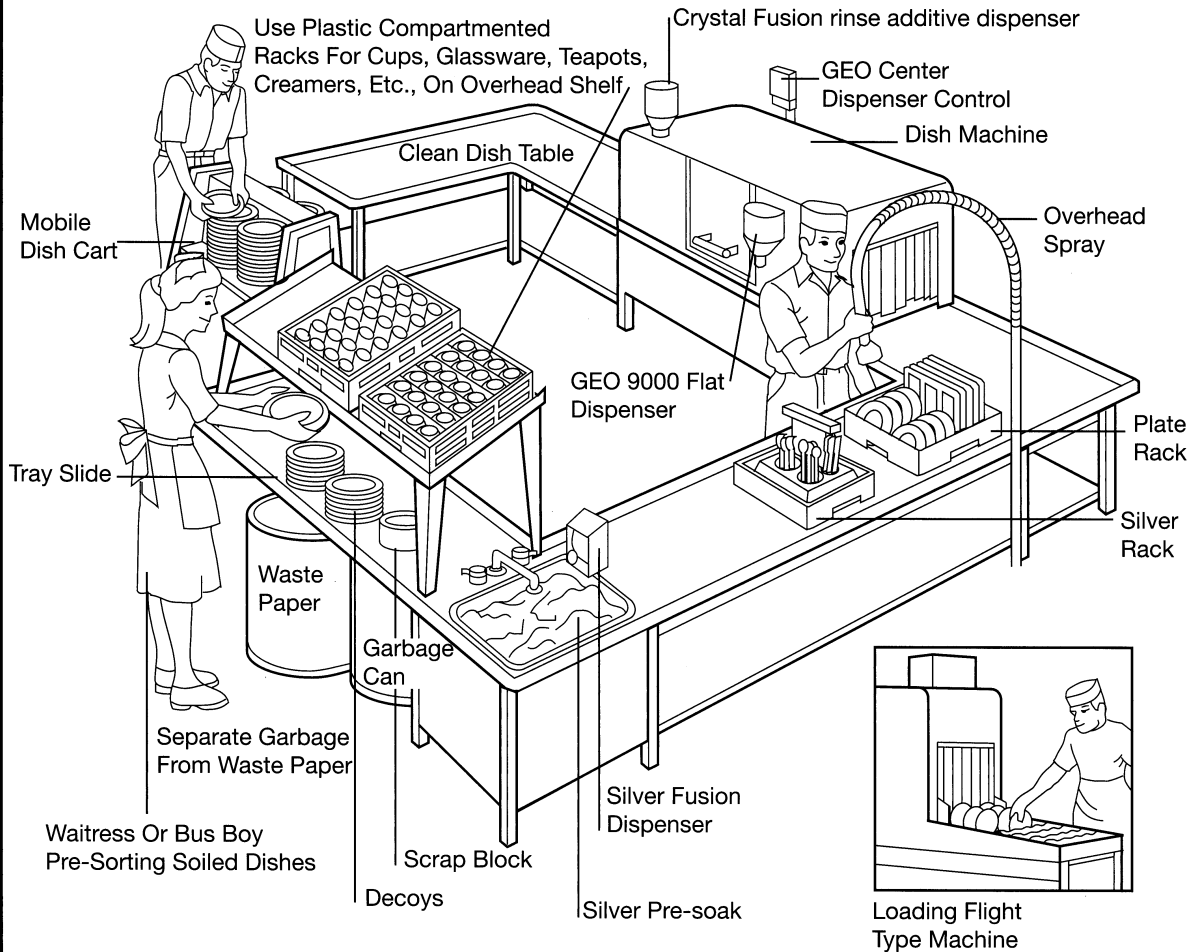
## DISHWASHING PROCEDURES

<p><b>1.</b></p> 	<p><b>2.</b></p> 	<p><b>3.</b></p> 
<p><b>DISHWASHING OPERATING PROCEDURES</b> Scrape food soil from plates. Sort and stack dirty dishes on dish table. Remember, the warewashing machine is not a garbage disposal.</p> <p>Quite todos los desperdicios de comida de los platos. Acomode y coloque la loza sucia en la mesa de loza. Recuerde que la máquina lavaplatos no es un eliminador de basura.</p>	<p>Rack dishes of same size together in straight rows. Do not overload or overlap. Place cups, glasses, bowls, etc. upside down in racks. Do not mix. Do not stack. Place only one layer in each rack.</p> <p>Coloque los platos del mismo tamaño juntos en filas derechas. No sobre cargue o encime la loza. Ponga las tazas, vasos, cuencas, etc., boca abajo en las rejillas, no revuelva, no amontone. Por favor ponga solo una capa en cada rejilla.</p>	<p>Presoak all flatware 15 to 20 minutes. For machine washing, place flatware with handles down, eating end up, in the silverware baskets. Knives, forks and spoons should be mixed so that spoons do not nest.</p> <p>Preremoje todos los cubiertos de 12 a 15 minutos. Para lavarlos en la máquina, ponga los cubiertos en las cestas para cubiertos con mangos para abajo, el lado por el que se come para arriba. Los cuchillos, tenedores y cucharas deberán mezclarse para que las cucharas no se aniden.</p>

## CLEAN UP

<p><b>1.</b></p> 	<p><b>2.</b></p> 	<p><b>3.</b></p> 
<p><b>CLEAN UP</b> Turn off machine, heaters and electronic dispenser. Drain all tanks. Remove curtains and scrub clean with detergent and water. Inspect curtains for wear and tears. Let curtains dry overnight.</p> <p><b>LIMPIEZA</b> Apague la máquina, los calentadores y el distribuidor electrónico. Drene todos los tanques. Quite las cortinas y restriegue hasta limpiarlas con detergente y agua. Inspeccione para ver si están gastadas o desarradas. Deje secar las cortinas hasta el día siguiente.</p>	<p>Remove and clean scrap trays. Clean the pump screens. Check and clean overflows.</p> <p>Quite y limpie las vandejas de desperdicios. Limpie las mayas de la bomba. Inspeccione y limpie los derrames.</p>	<p>Remove and clean prescraper, wash and power rinse arms. Set aside for inspection. Clean final rinse jets by carefully poking out obstructions.</p> <p>Quite y limpie prerestregador, el lavador y los brazos de enjuague a presión. Ponga a un lado para inspección. Limpie los grifos del enjuague a presión finis picando cuidadosamente donde haya obstrucciones.</p>

<p>4.</p>	<p>5.</p>	<p>6.</p>
<p>Check that RINSE ADDITIVE bottle is filled. Replace as necessary.</p>	<p>Turn on all warewashing machine motors. Turn on the electronic detergent dispenser. A red light and buzzer on the electronic dispenser will tell you when more detergent is needed.</p>	<p>Check that water temperature in all tanks is correct before washing dishes. Check temperature regularly. Prewash tank: 100°-120°F Wash tank: 155°-170°F Power rinse: 165°-180°F Final rinse: 180°-195°F Change water in tanks every 2 to 4 hours.</p>
<p>Verifique que la botella de ADITIVO PARA ENJUAGUE esté llena. Reemplacela cuando sea necesario.</p>	<p>Prenda todos los motores de la máquina lavaplatos. Prenda el distribuidor de detergente electrónico. Una luz roja y la alarma en el distribuidor electrónico le dirá cuando es necesario poner más detergente.</p>	<p>Verifique que la temperatura del agua sea la correcta antes de lavar la loza. Inspeccione la temperatura regularmente. Tanque de prelavado: 100°-120°F Enjuague a presión: 165°-180°F Tanque de lavado: 155°-170°F Enjuague final: 180°-195°F Cambie el agua en todos los tanques cada 2 ó 4 horas.</p>
<p>4.</p>	<p>5.</p>	<p>6.</p>
<p>Allow dishes to drain and air dry for several seconds after leaving the machine. Tilt cup and glass racks to drain excess water from recessed surfaces.</p>	<p>Remove clean dishes from racks and stack in proper storage places.</p>	<p>Check that flatware is clean and dry. Sort and store with handles up, eating end down. Dirty or tarnished flatware should be resoaked and rewashed.</p>
<p>Permita que la loza se seque al aire y se escurra por algunos segundos después de que salga de la máquina. Ladee las rejillas de tazas y vasos para quitar el exceso de agua de los huecos.</p>	<p>Quite la loza limpia de las rejillas y acomodela en los estantes apropiados.</p>	<p>Asegurese de que los cubiertos esten limpios y secos. Acomode y guardela con los mangos para arriba, la parte con que se come para abajo. Los cubiertos sucios o manchados deberán preremojarse y lavarse otra vez.</p>
<p>4.</p>	<p>5.</p>	<p>6.</p>
<p>Flush inside of machine with pressure spray. If possible, use a MIKRO-SPRAY® dispenser and a detergent sanitizer.</p>	<p>Clean top and sides of machine. Scrub all dishroom work surfaces with detergent and water. Rinse and squeegee dry.</p>	<p>Clean walls and floor with detergent and water. If possible, use a MIKRO-SPRAY® dispenser and a detergent sanitizer.</p>
<p>Lave la máquina por dentro con rociador a presión. De ser posible, use un distribuidor MIKRO-SPRAY® y un detergente esterilizante.</p>	<p>Limpie encima y a los lados de la máquina. Friegue todas las superficies de trabajo del cuarto de lavado con detergente y agua. Enjuague y seque con escobilla de goma o trapo.</p>	<p>Limpie las paredes y suelo con detergente y agua. De ser posible, use un distribuidor MIKRO-SPRAY® y un detergente esterilizante.</p>

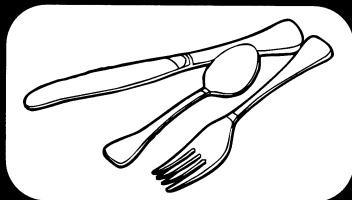


### BUSSING DISHES \* LOADING THE DISH

1. Set up a silver pre-soak pan on the soiled dish table. See page 5 for procedures.
2. Place glass, cup, and bowl racks on the overhead shelf. Make sure that these items are placed in each compartment upside down.
3. Set out decoys on the table so that the bus boys and bus girls can place dishes all of one kind together.
4. Always knock off excess food soil and paper before racking dishes so that heavy food particles do not enter the wash tank.
5. Rack dishes, all of one kind, together. Then rinse with overhead spray to knock off any remaining heavy food soil.
6. Rack silver in holders with eating end up. Do not place same kind together or they will nest and not wash thoroughly.

**STAINLESS STEEL  
 FLATWARE**

Wash After Each Use



**CLEANING PROCEDURE**

**Recommended Product:** SILVER FUSION/SILVER POWER  
**Alternate Products:** LIQUID ASSURE®, SOILMASTER, STAINLESS POWER, GENI PAC SOILMASTER

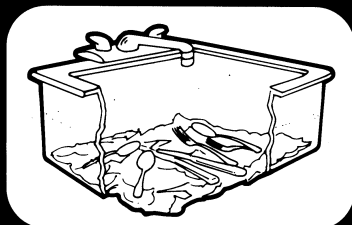
1. Scrape or flush heavy soil from flatware as soon as possible after use.
2. Add product to warm water (110° to 140°F; 44° to 60°C).
3. Immerse flatware in the pre-soak solution until soil is loosened.
4. Remove flatware and place (mixed) in an open rack or *handles up* in silver baskets. Rinse immediately.
5. After rinsing, place mixed flatware, *handles down*, in silverware baskets.
6. Run through complete wash cycle in dishmachine. After flatware is dry and cool, transfer clean flatware to empty silver baskets, *handles up*, for sorting.

NOTE: These instructions are available in chart form for mounting in the workplace. Ask your Ecolab representative.

*Follow product label instructions for use and concentration.*

**SILVERWARE  
 HOLLOW WARE**

(Not for Stainless Steel)  
 Detarnish As Required



**DETARNISHING PROCEDURE**

**Recommended Product:** SILVER FUSION/SILVER POWER  
**Alternate Products:** STAINLESS POWER, LIQUID ASSURE®, SOILMASTER, GENI PAC SOILMASTER

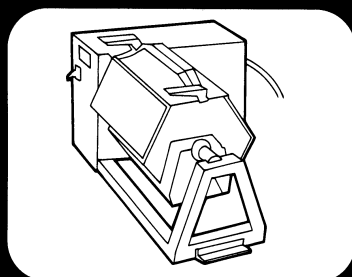
1. Place aluminum foil or rods in bottom of sink or pan.\*
2. Add product to warm water (110° to 120°F; 44° to 60°C).
3. Immerse silverware so it touches the foil.
4. Remove silverware when tarnish is gone. Place in silverware basket, *handles down*, and wash immediately in dishmachine.
5. After it is dry and cool, transfer clean silverware to empty silverware baskets, *handles up*, for sorting.

\* Replace foil when it turns black.

*Follow product label instructions for use and concentration.*

**BURNISHING SILVERWARE  
 TUMBLER TYPE**

Wash After Each Use



**BURNISHING PROCEDURE**

Through the normal course of handling and use, silverware develops scratches and mars in its surface. This roughness diminishes the luster and fine appearance of the silverware.

NOTE: Always detarnish and clean silverware before burnishing. Do not mix forks, knives, and spoons. Burnish each type separately.

**Recommended Product:** ESP BURNISHING COMPOUND

1. Assemble all the clean silverware which requires burnishing.
2. Remove the cover and add burnishing solution so it is just over the burnishing shot.
3. Place the silverware in the burnisher. Do not exceed the number of pieces recommended for the size of the unit.
4. Replace the cover and start. Run for five to 10 minutes — longer if very badly scarred.
5. Remove the silverware, rinse, and send through the dishmachine immediately.

NOTE: Change burnishing solution every six to seven cycles.

**BUFFET WARE**



**CLEANING PROCEDURE**

*For stainless steel or silverplate buffet ware, normal warewashing procedures may be followed.*

“Soft” metals — aluminum, brass, copper and “pewter look” alloys should be cleaned only with either a neutral detergent or with a detergent containing metal-protecting ingredients (METAL FUSION, SOLID METAL PRO, SOLID INSURE). *An alkaline detergent will etch the metal.*

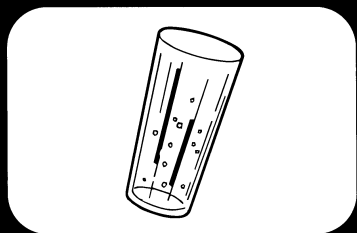
Never use steel wool. If scrubbing is necessary, use a sponge or a plastic pad. FIRST IMPRESSION will remove the oxide film from the metal surfaces.

*Follow product label instructions.*

**SOLUTIONS TO SOME COMMON**

**THE PROBLEM**

Cloudy or Spotted Glasses, Filmed China



**The Cause of the Problem**

Minerals dissolved in the water or in the food soil itself combine in mineral laden soil film that is re-deposited on otherwise clean glassware or china. Low grade water conditioners in the detergent are incapable of tying up or de-activating the soil.

**The Solution to the Problem**

Specify only detergents that use highly refined polyphosphates as a base ingredient. Ecolab detergents, with highly refined water conditioning ingredients, are more efficient and economical because they prevent the forming of precipitates and allow faster drying. SCS System will add polyphosphates directly into rinse water aiding in the prevention of film and spotting.

**THE PROBLEM**

Water Spots and Film on Glasses and China

**The Cause of the Problem**

Inadequate rinse coverage in all water conditions.

**The Solution to the Problem**

Rinse additives injected into the final rinse cycle of the dishmachine break the surface tension of the water so it will "sheet" off completely. Without a rinse additive, the water forms into droplets that dry on and cause spots and streaks. SCS System will add polyphosphates directly into rinse water aiding in the prevention of film and spotting.

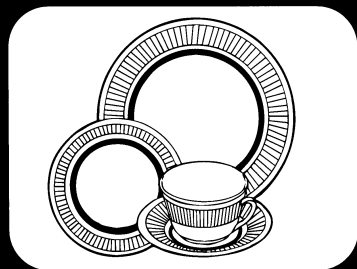
**THE PROBLEM**

Glassware, Silica Etching

A silica etch appears as an irregular iridescent film, usually near the lip half of the glass. The appearance of an etch indicates a glass that has survived breakage hazards for a year or more, but now must be replaced. The etch is actually a decomposition of common glass. It is more common in soft water conditions. Do not soften the water to 0 gpg. Adjust the bypass valve on the water softener to allow enough fresh water through so that the total hardness is about 2-3 gpg.

**THE PROBLEM**

Stained Melamine and Plastic Dinnerware



**The Cause of the Problem**

The natural dyes in coffee, tea, fruit, and other foods can stain plasticware. Allowing soiled coffee and tea cups to sit too long makes the problem more serious.

Cleaning with scouring powder or steel wool makes the surface more susceptible to future staining.

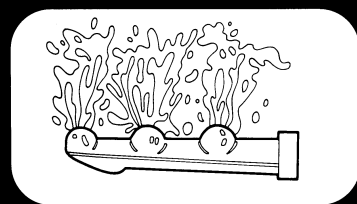
**The Solution to the Problem**

Check the recommended washing instructions of the dinnerware manufacturer. Usually a high-performance detergent will clean and de-stain in one pass through the dishmachine.

DIP-IT® XP containing an oxygen bleaching agent is specifically recommended for removing stains from plastic, china, and metal surfaces. Use according to package directions.

**THE PROBLEM**

Foaming in Wash Tank of Dishmachine Which Causes Pump Strangulation



**The Cause of the Problem**

Protein soils from foods such as eggs, milk, and meat create foaming.

The foam strangles the wash pump and reduces its pumping efficiency by as much as 50%.

The wash action is so reduced it cannot provide the scrubbing action needed for cleaning.

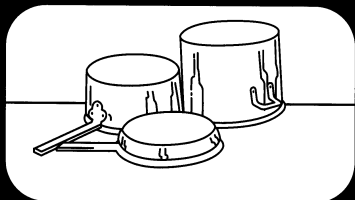
**The Solution to the Problem**

Detergent defoamers suppress and collapse protein-caused foams in the wash solution and allows the dishmachine to operate at full pumping capacity. Ecolab's exclusive defoaming ingredient prevents foaming and improves final results.

### POTS AND PANS

(Manual Washing)

Wash After Each Use



### CLEANING PROCEDURE

NOTE: The Three-Sink System is preferred. If only two sinks are available, use Sink No. I for washing; Sink No. II for sanitizing. For this arrangement, as the ware is lifted out of Sink No. I, it is flushed or sprayed with fresh water, then placed in Sink No. II for sanitizing rinse.

**Recommended Cleaner:** MAG FUSION/SOLITAIRE

**Alternate Cleaners:** PAN MAX ULTRA, FLEX PAK/SCOUT, SUDS MAX, LIQUID PANTASTIC, SOLID PANTASTIC, SOLID FUN, LIQUID PAN DANDY®, EXPRESS®

**Recommended Sanitizer:** SAN MAX/MIKROKLENE®

**Alternate Sanitizers:** STER-BAC BLU, OASIS 144, MIKRO-CHLOR, DYNAMIX QUAT SANITIZER II

1. In Sink No. I (Wash Sink) prepare a hot solution of MAG FUSION. Sink No. II (Rinse Sink) is a clear, hot water rinse. In Sink No. III (Sanitizing Sink), prepare a solution of SAN MAX and hot water.
2. Pre-soak/Wash. Scrape excess soil from ware. Soak for as long as possible.
3. Scrub all surfaces. Remove ware; let excess water run back into Wash Sink.
4. Immerse in Rinse Sink. Remove ware. Let excess water run back into Rinse Sink.
5. Immerse ware in Sanitizing Sink for at least one minute.
6. Remove from Sanitizing Sink and invert on drain board. Let air dry. Do not wipe. *Change water when it becomes cool or dirty.*

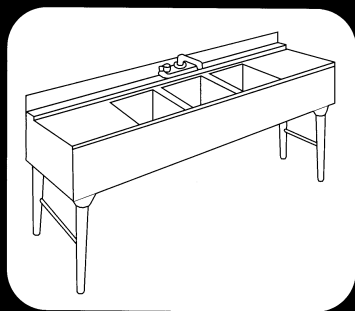
NOTE: These instructions are available in chart form for mounting in the workplace. Ask your Ecolab representative.

*Follow product label instructions for use and concentration.*

### WASH SINKS

Clean . . . At The End of Each Work Period

De-Lime As Required



### CLEANING AND DE-LIMING

**Recommended Cleaner:** MAG FUSION, LIQUID PAN DANDY®

**Alternate Cleaners:** PAN MAX ULTRA, SUDS MAX, LIQUID PANTASTIC, SOLID PANTASTIC, SOLID FUN, EXPRESS®

**Recommended De-Limer:** LIME-A-WAY®, ULTRA LIME-A-WAY

#### To Clean

1. Fill all sinks to a low level with a of solution of MAG FUSION. Brush wash inside and outside of all tanks, the drain table, splash backs, and scrap baskets.
2. Drain and rinse all the tanks.
3. Squeegee water from all flat surfaces.

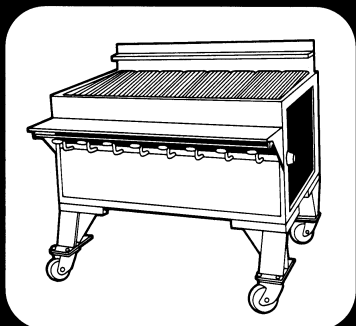
#### To De-Lime

After the equipment has been cleaned, any mineral deposits or film should be removed by using a warm solution of LIME-A-WAY to wash the sinks. Follow with a clear water rinse.

*Follow product label instructions for use and concentration.*

### BROILER

Clean Interior Daily  
Clean Exterior Weekly



### CLEANING PROCEDURE

**Recommended Products:** GREASESTRIP PLUS, GREASECUTTER PLUS

**Important:** Be sure areas underneath and behind equipment are cleaned weekly. Failure to do so can result in bad odors and insect infestation. Avoid flooding and short-circuiting any electrical components.

#### Daily Interior Cleaning

1. When the unit is cool enough to handle, remove drip pans, racks, etc., to the pot sink for soaking, scrubbing, and rinsing. (See Pots and Pans Washing.)
2. Spray interior surfaces with GREASESTRIP PLUS directly from the container. For best results apply to a warm surface.
3. Allow five minutes for the cleaning solution to soak into and soften the soil. On heavily soiled or baked-on grease areas, scrub with a stiff brush.
4. Use a damp cloth to pick up dissolved and loosened grease.
5. Rinse with clear water. Let air dry and reassemble.

#### Weekly Exterior Cleaning

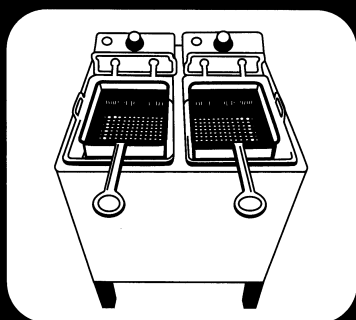
1. Spray the outside of the broiler with GREASESTRIP PLUS.
2. Remove loosened soil with a damp cloth.
3. Rinse with clear water and wipe dry.

NOTE: Observe precautions with electrical units.

Follow product label instructions for use and concentration.

### DEEP FRYER

Clean Once a Week  
... or as Necessary



### CLEANING PROCEDURE

**Recommended Products:** ABSORBIT

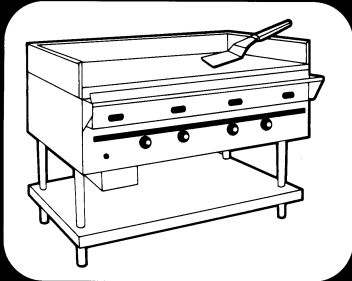
1. Allow fryer to cool and drain cooking oil. If it is to be reused, filter and transfer it to a clean container or reservoir.
2. Fill the deep well with cold water.
3. Add ABSORBIT at recommended strength cleaning solution when the deep well is filled with water.
4. Thoroughly mix the cleaning solution concentrate with a long-handled brush.
5. Turn on heat and bring temperature to 180°F to 200°F (85°C).
6. Allow the coil to soak in the hot, concentrated solution until it is clean.
7. Brush wash any heavy deposits. Brush wash outside surfaces using same solution.
8. Turn off heat and drain. Add cold water to the cleaning solution as it is drained to prevent too rapid cooling and possible warping of the tank.
9. Rinse thoroughly with fresh, hot water.

NOTE: Grid screens, burners, or any other metal equipment which is coated with baked-on deposits may be cleaned by boiling them inside the fryer as it is being cleaned. Of course, if such items are cleaned in the fryer well, the cleaning solution will require additional detergent.

Follow product label instructions for use and concentration.

**GRILLS AND GRIDDLES**

Clean Daily



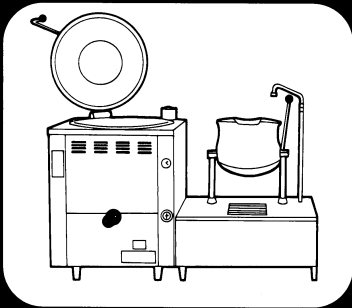
**CLEANING PROCEDURE**

**Recommended Cleaner:** GREASESTRIP PLUS, GREASECUTTER PLUS

1. Scrape all loose soil from the surfaces as soon as the equipment is cool enough to work with.
2. While the surface is still warm (120°F or 49°C) spray with full strength GREASESTRIP PLUS. Allow it to penetrate the soil. Clean the edges and sides of the griddle.
3. Scrape off the loosened soil and rinse with a wet cloth.
4. Empty and wash the scrapings pan and replace it.
5. As griddle starts to heat again, brush with food grade vegetable oil. Keep the base of the griddle, the top and sides of the stand, the back plate and spatter shield thoroughly clean at all times to avoid odors, off-flavors, and infestations.

**COOKERS  
 IRON SKILLETS  
 STOVE WELLS**

Clean Daily



**CLEANING PROCEDURE**

**Recommended Cleaner:** MAG FUSION, PAN MAX ULTRA, SUDS MAX

**Alternate Cleaners:** EXPRESS®, LIQUID PAN DANDY®, SOLID PANTASTIC, SOLID FUN, LIQUID PANTASTIC

For containers which cannot be cleaned in the pot and pan sink.

1. Remove all unused food to refrigerated storage.
2. Rinse out excess soils.
3. Put two or more gallons of hot EXPRESS solution into container. Using a stiff-bristled brush, scrub all sides until clean.
4. Rinse with a wet cloth.

*Follow product label instructions for use and concentration.*

**BAKE OVENS**

Clean Weekly  
 . . . Or As Required



**CLEANING PROCEDURE**

**Recommended Products:** GREASESTRIP PLUS, GREASECUTTER PLUS

**Interior**

1. Preheat oven to 150°F (60°C). Turn heat off.
2. While oven surfaces are still warm, spray with GREASESTRIP PLUS and let soak in completely.
3. Let solution stand on soil for two to five minutes to permit chemical cleaning action to take place.
4. Baked-on grease or carbonized food soil may have to be loosened with a stiff brush or scraper.
5. Use a damp cloth to pick up dissolved and loosened soil.
6. Rinse with clear water; let air dry.

**Exterior**

1. Spray the outside of the oven with GREASESTRIP PLUS.
2. Use a damp cloth to pick up the dissolved and loosened soil.
3. Rinse with clear water.
4. Wipe dry with a clean, dry cloth.
5. Keep the sides, front, and back of the oven clean at all times to avoid odors.

**STACK OVENS**

Clean Weekly  
 . . . Or As Required



**CLEANING PROCEDURE**

**Recommended Products:** GREASESTRIP PLUS, GREASECUTTER PLUS

**Interior & Exterior**

Same procedures as for BAKE OVENS

**METAL FLOOR INSERTS SHOULD BE REMOVED AND CLEANED PERIODICALLY.**

Spray individual inserts with GREASESTRIP PLUS and allow two to five minutes for chemical action to remove soil. (Baked-on or carbonized soil may require loosening with a brush or scraper.)

Rinse with clean, hot water. Drain and return to the oven.

*Follow product label instructions for use and concentration.*

**ROTARY OVENS**

Clean Weekly  
 . . . Or As Required



**CLEANING PROCEDURE**

**Recommended Product:** GREASESTRIP PLUS  
**Alternate Products:** GREASECUTTER PLUS

**Interior**

1. Preheat oven to 120°F (49°C). Turn heat off.
2. While oven surfaces are still warm, spray with GREASESTRIP PLUS and let soak in completely.
3. Let solution stand on soil for two to five minutes to permit chemical cleaning action to take place.
4. Baked-on grease or carbonized food soil may have to be loosened with a stiff brush or scraper.
5. Use a damp cloth to pick up dissolved and loosened soil.
6. Rinse with clear water; let air dry.

**Exterior**

1. Spray the outside of the oven with GREASESTRIP PLUS.
2. Use a damp cloth to pick up the dissolved and loosened soil.
3. Rinse with clear water.
4. Wipe dry with a clean, dry cloth.
5. Keep the sides, front, and back of the oven clean at all times to avoid odors.

**WARMING OVENS**

Clean Daily



**CLEANING PROCEDURE**

**Recommended Cleaner:** GREASECUTTER NC

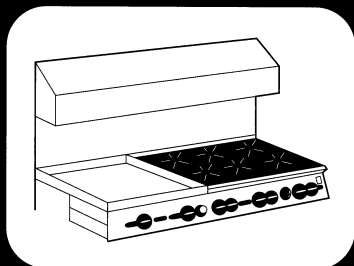
1. Remove all food stuffs to protected temporary storage.
2. Remove shelving for cleaning in the pot and pan sink. (See Pots and Pans — Manual Washing).
3. Preheat oven to 120°F (49°C).
4. Spray with GREASECUTTER NC to clean the interior. Pay special attention to corners, hinges, brackets, etc.
5. Clean the outside of the doors and ovens with GREASECUTTER NC.
6. Wipe down with a clean cloth.

*Follow product label instructions for use and concentration.*

**NOTE:** GREASECUTTER NC is recommended as an alternative to highly caustic degreasers/cleaners where there are no carbonized soils and grease removal is the primary concern.

### RANGE HOODS

Clean Weekly  
... Or As Needed



#### CLEANING PROCEDURE

**Recommended Product:** GREASESTRIP PLUS

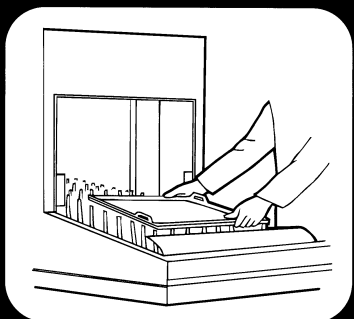
**Alternate Products:** GREASECUTTER PLUS

NOTE: Range must be cool enough to permit your hand to touch any part of the top.

1. Remove filters and clean using procedure outlined for this purpose.
2. Fill spray bottle with GREASESTRIP PLUS.
3. Spray all inside and outside surfaces with GREASESTRIP PLUS.
4. On heavily soiled areas or where grease is baked on, loosen with a brush until the grease and soil are dissolved. Clean out drain trough around the lower inside edge of the hood, as well as the channels which hold the filters.
5. Flush soil and solution with clean, hot water. Allow inside surfaces to air dry, and wipe outside surfaces dry.

### REMOVABLE HOOD FILTERS

Clean Weekly  
... Or As Needed



#### CLEANING PROCEDURE

**Recommended Products:** GREASECUTTER PLUS, DYNAMIX NON-CAUSTIC DEGREASER, ENCOMPASS

##### Manual Method

1. Remove the filters to the pot and pan sink and soak in a hot solution of GREASECUTTER PLUS. The hotter the water, the faster the grease will be loosened for removal from the filter. Flush filters thoroughly under hot water tap to remove cleaning solution and grease.
  2. Stack on the drain boards to air dry. Replace in the hood.
- Follow product label instructions for use and concentration.*

##### Dishmachine Method

1. After all the dishes are washed for the day, remove the filters and place in dishmachine. Make sure the filters will go through the machine easily without jamming.
2. Lay each filter flat in a dish rack or on conveyor. Do not stack them. Put each through the full wash and rinse cycle.
3. Examine each filter as it comes out of the machine. If not thoroughly clean, run it through again.
4. Stack filters on drain board until dry, then replace in the hood.

### KETTLES — STEAM JACKETED

Clean Daily  
De-Lime As Necessary



#### CLEANING PROCEDURE

##### Recommended Products

**Preferred Cleaner:** DYNAMIX NON-CAUSTIC DEGREASER

**Alternate Cleaners:** ENCOMPASS

**De-Limer:** LIME-A-WAY®, ULTRA LIME-A-WAY®

##### To Clean

1. Flush the kettle with warm water immediately after use, allow to drain.
2. Close valve. Fill kettle one-quarter full with hot water. Add DYNAMIX NON-CAUSTIC DEGREASER. Brush wash all surfaces inside and out. Use the proper brush to clean the draw off pipes and outlet valves as the solution is draining. Scrub the adjacent piping, braces, and valves.
3. Rinse all washed surfaces with hot water.

##### To De-Lime

If lime scale develops, de-liming may be necessary.

1. Fill the kettle with warm water to just above the normal liquid level. Turn on the steam.
2. While the water is heating, add LIME-A-WAY or ULTRA LIME-A-WAY.
3. Bring water to a near boil. Brush wash all surfaces above the liquid level as well as outside surfaces if scale has developed. Allow the hot solution to stand in the kettle for one hour, brushing above the liquid level occasionally during this soaking period.
4. Open drain valve and brush off all loosened scale and film as the kettle empties.
5. Rinse all surfaces with hot water.

### STEAM TABLES

Clean Daily  
De-Lime As Necessary



#### CLEANING PROCEDURE

##### Recommended Products

**Preferred Cleaners:** MAG FUSION, SOLITAIRE

**Alternate Cleaners:** LIQUID PAN DANDY®, PAN MAX ULTRA, SOLID PANTASTIC, SOLID FUN, LIQUID PANTASTIC, SUDS MAX, EXPRESS

**De-Limer:** LIME-A-WAY®, ULTRA LIME-A-WAY®

##### To Clean

1. Remove all food containers to refrigerated storage as soon as serving is completed. Turn off steam; drain all steam wells before cleaning.
2. Brush wash all surfaces with a hot solution of SOLITAIRE. This includes top, back board, hoods (if any), front, and sides. If baked on foods are stubborn, use a dull metal scraper to remove them.
3. Rinse with hot water and wipe dry.

##### To De-Lime

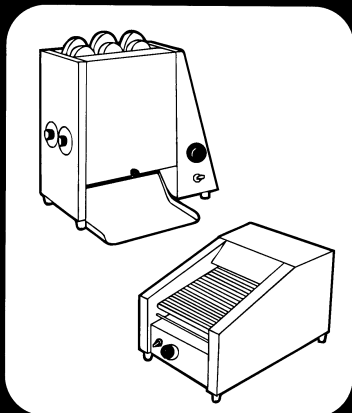
If lime scale develops, de-liming may be necessary.

1. Fill steam wells with water and add LIME-A-WAY.
2. Turn steam on and allow hot solution to remain until all lime scale has been removed. Heavy lime scale might require light brushing.
3. Turn steam off, drain steam wells, and thoroughly flush with hot water. Wipe dry.

*Follow product label instructions for use and concentration.*

## TOASTERS

Clean Daily



### CLEANING PROCEDURE

#### Recommended Products

**Preferred Interior Cleaners:** MAG FUSION, SOLITAIRE

**Alternate Interior Cleaners:** EXPRESS, LIQUID PAN DANDY®, PAN MAX, OASIS 133/136, DYNAMIX GP CLEANER, DYNAMIX MP CLEANER, PAN MAX ULTRA, SUDS MAX, LIQUID PANTASTIC, SOLID PANTASTIC, SOLID FUN, SOLITAIRE EXTRA

**Preferred Exterior Cleaner:** STAINLESS STEEL CLEANER AND POLISH

**Alternate Interior Cleaners:** MEDALLION, ECOSHINE

**IMPORTANT:** Unplug the toaster before cleaning. Make sure electrical parts are not wetted during cleaning; damp parts can cause damage or injury when the unit is plugged in again.

#### To Clean Toaster Interior

1. Remove and empty the crumb tray.
2. Wipe the tray with a solution of MAG FUSION.
3. Rinse the tray in clear tap water.
4. Dry with a clean cloth.

#### To Clean Toaster Exterior

1. Move the toaster and wipe the counter beneath clean.
2. Wipe the toaster exterior clean with STAINLESS STEEL CLEANER AND POLISH. Be careful not to get cleaner inside the toaster.
3. Polish with a clean, dry cloth.
4. Replace the crumb tray.

## DONUT MAKER

Clean and Sanitize Daily



### CLEANING PROCEDURE

#### Recommended Products

**Preferred Cleaners:** MAG FUSION, SOLITAIRE

**Alternate Cleaners:** EXPRESS, LIQUID PAN DANDY®, PAN MAX, SOLID PANTASTIC, SOLID FUN, SUDS MAX, LIQUID PANTASTIC

**Preferred Sanitizer:** SAN MAX, STER-BAC BLU, OASIS 144

**Alternate Sanitizers:** MIKRO-CHLOR, DYNAMIX QUAT SANITIZER II, MIKROKLENE®

#### To Clean

Clean immediately after last use of the day.

1. Disassemble and wash all removable parts (hopper, dispensing head, control rods) in the pot sink in a hot solution of MAG FUSION. Brush wash.
2. Rinse with clean, hot water.
3. Use a sponge or brush dipped in MAG FUSION cleaning solution to wash stationary parts of the machine.

#### To Sanitize

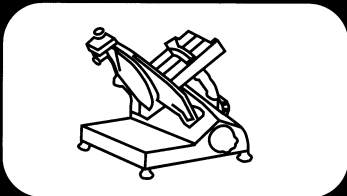
1. Rinse all removable parts by immersing in OASIS 144 solution.
2. Rinse stationary parts with a clean sponge wrung out in the OASIS 144 sanitizing solution.
3. Air dry.

**NOTE:** Do not attempt to wash or rinse with a spray device. Solution will spatter into deep fryer section. See cleaning instructions for Deep Fryer for cleaning the fry section.

Follow product label instructions for use and concentration.

**MEAT OR FOOD SLICER**

Clean and Sanitize  
 . . . After Each Use Period



**CLEANING PROCEDURE**

**Recommended Products**

**Preferred Cleaners:** MAG FUSION, SOLITAIRE  
**Alternate Cleaners:** EXPRESS, LIQUID PAN DANDY®, PAN MAX, SOLID PANTASTIC, SOLID FUN, SUDS MAX, LIQUID PANTASTIC  
**Preferred Sanitizer:** SAN MAX, OASIS 144, STER-BAC BLU  
**Alternate Sanitizers:** MIKRO-CHLOR, DYNAMIX QUAT SANITIZER II, MIKROKLENE®

**CAUTION:** Always turn the machine off and unplug it before starting to clean. Set the blade control at 0 to reduce the possibility of accidental cuts.  
 Leave the blade guard in place until you are ready to clean the blade. (Use a blade safety cover if it is available.) Replace the guard as soon as both it and the blade are cleaned.

**To Clean and Sanitize**

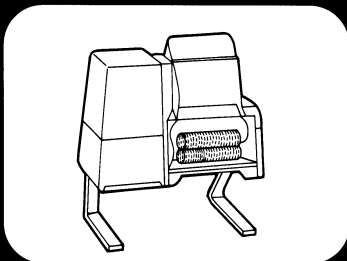
1. Wash all removable parts in a hot solution of MAG FUSION.
2. Rinse with clear water.
3. Sanitize by dipping parts into a solution of OASIS 144 in tepid water.
4. Let air dry.
5. Use a long-handled brush to thick cloth pad to clean stationary parts of slicer with EXPRESS solution. *Be careful of the blade.*
6. To sanitize stationary parts, wipe with OASIS 144 solution.

**PRECAUTION:** Hobart Slicer — Do not let water get in clutch housing on carriage.  
 Globe Slicer — Do not let excess water get into center opening on blade.

*Follow product label instructions for use and concentration.*

**MEAT TENDERIZER**

Clean and Sanitize Daily



**CLEANING PROCEDURE**

**Recommended Products**

**Preferred Cleaners:** MAG FUSION, SOLITAIRE  
**Alternate Cleaners:** EXPRESS, LIQUID PAN DANDY®, PAN MAX, SOLID PANTASTIC, SOLID FUN, SUDS MAX, LIQUID PANTASTIC  
**Preferred Sanitizer:** SAN MAX, OASIS 144, STER-BAC BLU  
**Alternate Sanitizers:** MIKRO-CHLOR, DYNAMIX QUAT SANITIZER II, MIKROKLENE®

**IMPORTANT:** Disconnect electrical power from unit to avoid accidents.

**To Clean and Sanitize**

1. Remove the cover and the cutter roll assembly.
2. Brush meat scraps from the cutter roll.
3. Scrub lid and cutter roll assembly in a hot solution of MAG FUSION.
4. Rinse with tap water and sanitize by dipping in a OASIS 144 solution.
5. Allow to air dry.
6. Wipe clean all stationary parts with a warm solution of OASIS 144.
7. Reassemble.

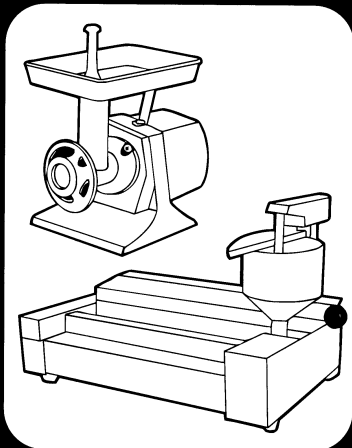
*Follow product label instructions for use and concentration.*



### VEGETABLE CUTTER FOOD CHOPPER

Clean and Sanitize

... After Each Use Period



#### CLEANING PROCEDURE

##### Recommended Products

**Preferred Cleaners:** MAG FUSION, SOLITAIRE

**Alternate Cleaners:** EXPRESS, LIQUID PAN DANDY®, PAN MAX, SOLID PANTASTIC, SOLID FUN, SUDS MAX, LIQUID PANTASTIC

**Preferred Sanitizer:** SAN MAX, OASIS 144, STER-BAC BLU

**Alternate Sanitizers:** MIKRO-CHLOR, DYNAMIX QUAT SANITIZER II, MIKROKLENE®

**CAUTION:** Always turn the machine off and unplug it before starting to clean. Leave the blade guard in place until you are ready to clean the blade. Replace the guard as soon as both it and the blade are cleaned.

##### To Clean and Sanitize

1. Disassemble and wash all removable parts in a hot solution of MAG FUSION in the pot and pan sink. Flush with tap water to remove loose soil.
2. Rinse thoroughly with clear water.
3. Dip all parts in a sanitizing OASIS 144 solution.
4. Wipe stationary components clean with a solution of EXPRESS. Sanitize by wiping with OASIS 144 solution.

*Follow product label instructions for use and concentration.*

### VEGETABLE PEELER

Clean and Sanitize Daily



#### CLEANING PROCEDURE

##### Recommended Products

**Preferred Cleaners:** MAG FUSION, SOLITAIRE

**Alternate Cleaners:** EXPRESS, LIQUID PAN DANDY®, PAN MAX, SOLID PANTASTIC, SOLID FUN, SOLITAIRE EXTRA, SUDS MAX, LIQUID PANTASTIC

**Preferred Sanitizer:** SAN MAX, OASIS 144, STER-BAC BLU

**Alternate Sanitizers:** MIKRO-CHLOR, OASIS 144, DYNAMIX QUAT SANITIZER II, MIKROKLENE®,

**IMPORTANT:** Disconnect electrical power from unit to avoid accidents.

##### After Each Use

Flush unit with cold water while peeler is running.

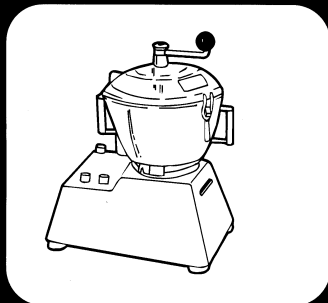
##### To Clean and Sanitize

1. Remove the lid, abrasive discs, perforated strainer, and stopper. Flush with cold water. Clean the peel traps.
2. Wash all removed parts in pot and pan sink in a hot solution of MAG FUSION. Using this same solution and a long handled brush, wash inside and outside surfaces of the stationary unit.
3. Rinse all parts with clear water.
4. Sanitize all parts by rinsing with a solution of OASIS 144 and allow to air dry.

*Follow product label instructions for use and concentration.*

**VERTICAL CUTTER-MIXER**

Clean and Sanitize Daily



**CLEANING AND SANITIZING PROCEDURE**

**Recommended Products**

**Preferred Cleaners:** MAG FUSION, SOLITAIRE

**Alternate Cleaners:** EXPRESS, LIQUID PAN DANDY®, PAN MAX, SOLID PANTASTIC, SOLID FUN, SUDS MAX, LIQUID PANTASTIC

**Preferred Sanitizer:** SAN MAX, OASIS 144, STER-BAC BLU

**Alternate Sanitizers:** MIKRO-CHLOR, DYNAMIX QUAT SANITIZER II, MIKROKLENE®

IMPORTANT: Disconnect electrical power from unit to avoid accidents.

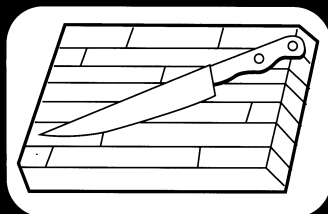
**To Clean and Sanitize**

1. Take out removable parts and the cover. Wash in pot and pan sink using a hot solution of MAG FUSION.
2. Rinse with clear water and dip in a OASIS 144 solution to sanitize. Allow to air dry.
3. Fill bowl half full with a hot solution of SOLITAIRE. Brush clean inside and outside of bowl. Wipe clean all other surfaces.
4. Tip bowl to remove solution, rinse with clear water, and fill with warm OASIS 144 solution. Rinse all surfaces with this solution, tip bowl to remove solution, and wipe dry inside of bowl allowing other surfaces to air dry.

Follow product label instructions for use and concentration.

**WOODEN MEAT BLOCK SANDWICH BOARDS RUBBER CUTTING BOARDS PLASTIC CUTTING BOARDS**

Clean, Sanitize, and Deodorize Daily



**CLEANING AND SANITIZING, AND DEODORIZING**

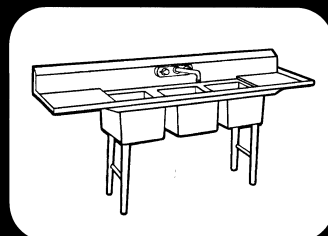
**Recommended Product:** MIKRO-CHLOR

1. Brush loose soil from the surface.
2. Wet the surface with warm water and sprinkle with MIKRO-CHLOR. MIKRO-CHLOR has good bleaching action, in addition to cleaning and sanitizing.
3. Scrub with a stiff bristled brush dipped in warm water frequently until all the powder is dissolved.
4. Rinse with clear water.
5. Sanitize in a MIKRO-CHLOR solution. Allow to air dry.

Follow product label instructions for use and concentration.

**STAINLESS STEEL SALAD AND VEGETABLE SINKS**

Sanitize Daily  
 Clean Daily  
 De-Lime Twice a Week



**SANITIZING, CLEANING AND DE-LIMING PROCEDURE**

**Recommended Products**

**Preferred Cleaner/Sanitizer:** MIKRO-CHLOR, MIKROKLENE

**Preferred Sanitizers:** SAN MAX, OASIS 144, STER-BAC BLU, DYNAMIX QUAT SANITIZER II

**Preferred De-Limer:** LIME-A-WAY®, ULTRA LIME-A-WAY

**To Sanitize**

Rinse the sinks thoroughly with a warm water solution of MIKRO-CHLOR before washing raw fruits and vegetables to reduce the decay and odor producing bacteria and help keep them fresh much longer.

**To Clean**

1. At the end of each shift, scrub the entire sink, back splash, drain boards, legs, supports, and all exterior areas with a warm solution of MIKRO-CHLOR.
2. Rinse with clear water.

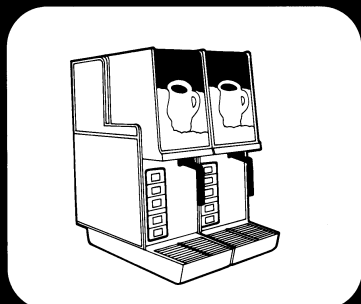
**To De-Lime**

1. At the end of each shift, scrub the entire sink, back splash, drain boards, legs, supports and all exterior areas with a warm solution of LIME-A-WAY to prevent lime haze and film from dulling the stainless.
2. Rinse with clear water.

Follow product label instructions for use and concentration.

### COFFEE AND TEA DISPENSERS

Clean Daily  
De-Lime Weekly



#### CLEANING PROCEDURE

**Recommended Cleaner:** DIP-IT® XP  
**Alternate Cleaners:** MIKRO-CHLOR, EXPRESS®, TETROX®  
**Recommended De-Limer:** LIME-A-WAY®, F<sub>2</sub>O with TOSD Filter, Sediment/Chlorine/Scale Prevention; FresH<sub>2</sub>O

##### To Clean Interior

1. Flush empty dispenser thoroughly with fresh water.
2. With a solution of DIP-IT® XP, one-half ounce to one ounce per gallon of hot water (150°F), thoroughly scrub all parts of the dispenser. (Dismantle and clean the faucet every time.) *Wear rubber gloves.*
3. Rinse thoroughly with fresh water. Invert and air dry.

##### To Clean Exterior

**Recommended Product:** ALL PURPOSE CLEANER, OASIS 133  
**Alternate Product:** STAINLESS STEEL POLISH AND CLEANER.

1. Spray the outside of the unit with OASIS 133.
2. Wipe dry and polish with a clean, dry cloth.

##### To De-Lime Interior

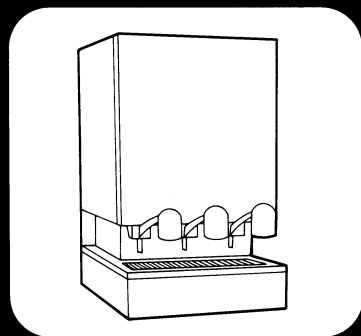
1. After daily cleaning, completely scrub wash with a solution of LIME-A-WAY.
2. Rinse thoroughly with fresh water and invert to air dry.

*Follow product label instructions for use and concentration.*

LIME SCALE PRECAUTION: Install F2O Filtration with TOSD Filter.

### MILK DISPENSERS

Clean Daily



#### CLEANING PROCEDURE

NOTE: All milk dispensers and containers are highly susceptible to bacteria growth and must be kept immaculately clean and sanitary at all times.

**Recommended Interior Cleaner:** TRIPLET PLUS

**Alternate Interior Cleaner:** MIKRO-CHLOR

1. As soon as the unit is empty, scrub out the dispenser with a 120°F (49°C) solution of TRIPLET PLUS.
2. Rinse with clear water.

**Recommended Exterior Cleaner:** ECOSHINE

**Alternate Exterior Cleaner:** SPRAY CLEANER

1. Spray the outside of the unit with a solution of ECOSHINE.
2. Wipe dry and polish with a clean, dry cloth.

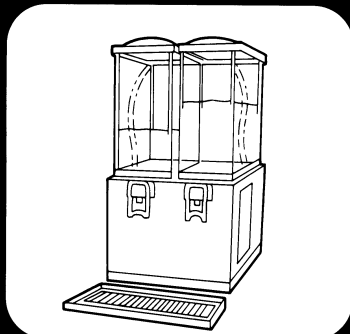
*Follow product label instructions for use and concentration.*

**FRUIT JUICE DISPENSERS**

(Recirculating Type)

Clean Exterior Daily

Clean & Sanitize Interior Weekly



**CLEANING PROCEDURE**

**Recommended Products**

**Exterior Cleaner:** OASIS 144

**Interior Cleaner:** MIKRO-CHLOR

**To Clean Exterior**

1. Using a spray bottle, apply a solution of OASIS 144 to all exterior surfaces and wipe clean.

**To Clean and Sanitize Interior**

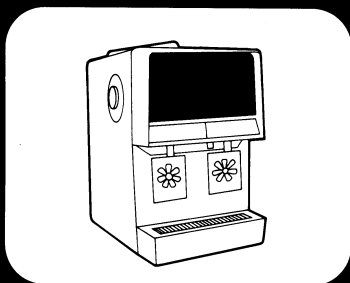
1. Remove contents of reservoir to refrigerated storage.
2. Fill with clear water and drain.
3. Fill with a warm solution of MIKRO-CHLOR.
4. Recirculate this solution for a minimum of three minutes. Drain this solution through faucet.
5. Thoroughly rinse by recirculating clear water for a minimum of three minutes. Rinse faucet by drawing clear water through it.

*Follow product label instructions for use and concentration.*

**FRUIT JUICE DISPENSERS**

(Vitality Type)

Clean and Sanitize Daily



**CLEANING PROCEDURE**

**Recommended Product:** MIKRO-CHLOR, TRIPLET PLUS

**To Clean and Sanitize Interior**

1. Remove connector from drip tube of all concentrate tanks.
2. Remove tanks, transfer any remaining concentrate to separate container and place in refrigerated storage. Rinse concentrate tanks with fresh water.
3. Using a sponge, clean and sanitize concentrate tanks in a solution of MIKRO-CHLOR.
4. Fill each concentrate tank to approximately one-quarter full with the same MIKRO-CHLOR solution. Place tanks with solution back in position in dispenser and re-attach connectors to dip tube.
5. With concentrate switch ON, press dispensing paddles to clean and sanitize pumps and tubing. Allow pumps to run until tanks are emptied. Refill tanks one-quarter full with hot water and press dispensing paddles to flush pumps and tubing. Pump tanks empty and allow to air dry.
6. Remove spigots and valves. Remove front panel to gain access. Using the MIKRO-CHLOR solution, clean inside of components with a test tube brush. To sanitize, immerse components for two full minutes and rinse with fresh water. Allow to air dry and re-install.

**To Clean and Sanitize Exterior**

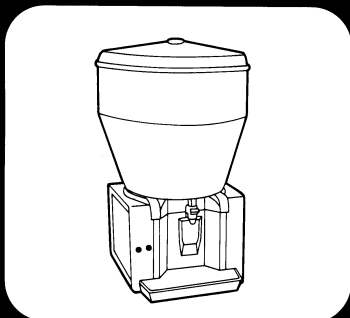
1. Using a sponge or clean cloth wrung out in a solution of MIKRO-CHLOR, wipe down all exterior surfaces of dispenser. Allow to air dry.
2. Remove drip tray. Clean using the same MIKRO-CHLOR solution. Sanitize by immersing in this solution for two full minutes. Allow to air dry and replace. Be certain the drain tube lines up with the tray.

*Follow product label instructions for use and concentration.*

**FRUIT JUICE DISPENSERS**

(Dole Type)

Clean and Sanitize Daily



**CLEANING PROCEDURE**

**Recommended Product:** MIKRO-CHLOR, TRIPLET PLUS

**To Clean and Sanitize Interior**

1. Remove the cabinet cover to expose the concentrate reservoir, lid, and the valve assembly body.
2. Remove the reservoir, lid, and valve assembly according to manufacturer's directions. Place the remaining concentrate in another container and refrigerate.
3. Wash all removable parts in a warm solution of MIKRO-CHLOR. Clean the inside of all tubes and jets with a brush.
4. Allow the parts to soak for a minimum of two minutes in the same MIKRO-CHLOR solution.
5. Rinse the parts in clear water and reassemble.

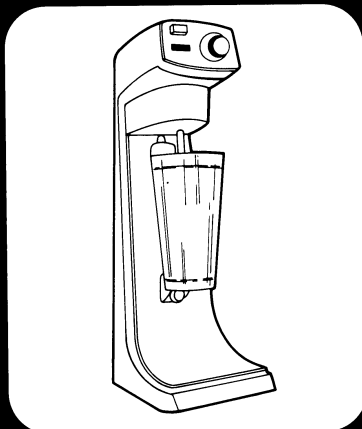
**To Clean and Sanitize Exterior**

1. Wipe all exterior surfaces with the same MIKRO-CHLOR solution.

*Follow product label instructions for use and concentration.*

### BLENDER

Clean and Sanitize  
... After Each Use Period



#### CLEANING PROCEDURE

##### Recommended Products

**Preferred Cleaners:** MAG FUSION, SOLITAIRE  
**Alternate Cleaners:** EXPRESS®, LIQUID PAN DANDY®, PAN MAX ULTRA, SOLID PANTASTIC, SOLID FUN, SUDS MAX, LIQUID PANTASTIC  
**Preferred Sanitizer:** SAN MAX, OASIS 144, STER-BAC BLU  
**Alternate Sanitizers:** DYNAMIX QUAT SANITIZER II, MIKROKLENE®

IMPORTANT: Disconnect electrical power from Blender to avoid accidents.

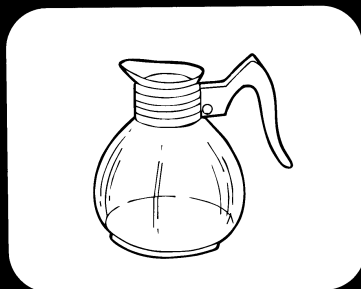
##### To Clean and Sanitize

1. Remove the cup, lid, and blade assembly to the pot and pan sink. Wash in a solution of MAG FUSION. Be careful when washing the extra sharp blade.
2. Using the same MAG FUSION solution, clean the base of the Blender.
3. Submerge cup, lid, and blade assembly in a solution of MAG FUSION.
4. Allow to air dry.

Follow product label instructions for use and concentration.

### GLASS COFFEE MAKERS

Clean Daily  
De-Lime Weekly



#### CLEANING PROCEDURE

##### Recommended Products

**Preferred Cleaner:** MAG FUSION, SOLITAIRE  
**Alternate Cleaners:** EXPRESS®, LIQUID PAN DANDY®, SAN MAX, SOLID PANTASTIC, SOLID FUN, SUDS MAX, LIQUID PANTASTIC  
**Preferred De-Limers:** LIME-A-WAY®, ULTRA LIME-A-WAY®

##### To Clean

1. Flush thoroughly with clean water between batches.
2. At the end of each use period empty all units and wash in a solution of MAG FUSION.
3. Rinse thoroughly with hot water and return to the Coffee Maker for the next day's use.

##### To De-Lime

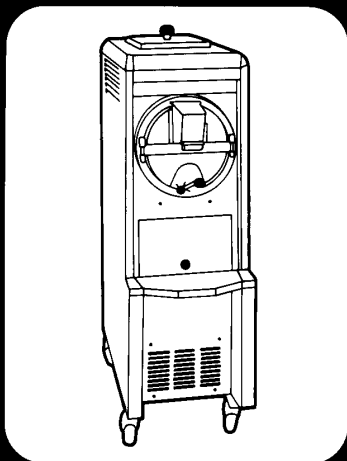
1. Wash the glass units in a solution of LIME-A-WAY to remove any film or lime haze. Rinse thoroughly with warm water. Invert on drain to air dry. Return to stand.
2. Unplug the Coffee Maker and clean all parts of the stand with the same LIME-A-WAY solution.

Follow product label instructions for use and concentration.



**SOFT ICE CREAM FREEZER**

Clean and Sanitize Daily



**CLEANING PROCEDURE**

**Recommended Product:** TRIPLET PLUS

**Sanitize before each day's run.**

1. Before turning on controls to begin operation, flush each unit thoroughly with two gallons of warm TRIPLET PLUS solution. Brush interior of the tank to make sure the warm solution contacts all surfaces.
2. Turn the dasher switch ON and drain the TRIPLET PLUS solution into the mixing cylinder. Operate for one minute, then drain through the dispensing gate valve.

**Sanitize at the end of day's operation.**

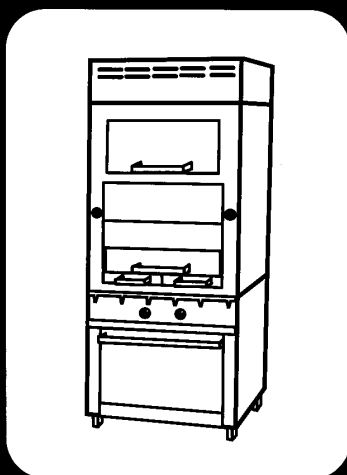
1. Turn refrigeration switch on freezer and freezer motor OFF. DO NOT turn off electricity to compressor.
2. Turn dasher switch ON and rinse the mix tanks and cylinder with cold water for one-half minute. Drain through dispensing gate valve to waste.  
 WARNING: Always use cold water for this first rinse. Any application of hot water on the cold cylinder wall may do extensive damage.
3. Close valve mix tank and put in two gallons of warm TRIPLET PLUS solution. Brush wash them and drain into the mixing cylinder.
4. Turn on dasher switch and allow TRIPLET PLUS solution to wash the beater and mixing cylinders, shafts, seals, and bearings thoroughly.
5. Drain TRIPLET PLUS solution through dispensing gate valve.
6. Flush complete unit with warm water.
7. Remove mix tank valve, dasher, shaft seals, and bearings from cylinder. Scrub the removed parts with the above TRIPLET PLUS solution using a conventional brush.
8. Reassemble parts into machine.

NOTE: Other equipment — including mixing containers, trays, glasses, spoons, etc., should be washed in TRIPLET PLUS solution also and sanitized with TRIPLET PLUS solution.

TRIPLET PLUS should be used daily to clean outside of equipment as well as the interior.

**ICE MACHINES**

Clean and De-Lime Monthly  
 . . . Or as Required



**CLEANING AND DE-LIMING PROCEDURE**

**Recommended Products**

**Scale Control System**

**Corrosion/scale protection:** FreshH<sub>2</sub>O

**Lime scale prevention:** Scale Control

**To De-Lime:** LIME-A-WAY®, ULTRA LIME-A-WAY®

**To Clean Exterior Surfaces:** OASIS 133, OASIS 136, ALL PURPOSE CLEANER

**Alternate Cleaners:** DYNAMIX GENERAL PURPOSE CLEANER, DYNAMIX MULTI-PURPOSE CLEANER, MEDALLION, ECOSHINE

**To De-Lime**

1. Defrost and dismantle the machine according to manufacturer's directions.
2. Using a warm solution of LIME-A-WAY and a good nylon-bristled brush, wash all parts, inside and out.
3. Make sure holes in water control are cleaned completely to give an even flow of water down over the freezing board.
4. Rinse thoroughly, inspect flow line, and reassemble machine for operation.

NOTE: In the Scotsman-type ice machine, turn off the refrigeration and fill with the de-liming solution. Allow to soak for five minutes with the screw running. Drain the freezer and flush well with clean water.

**To Clean Interior Air Space**

1. Install Ice Sentry to prevent slime formation.

**To Clean Exterior Surfaces**

1. Clean all heavily soiled surfaces with a warm solution of OASIS 133; rinse with clear water and wipe dry.
2. Spray stainless steel surfaces with OASIS 133; wipe dry with a clean, dry cloth.

**To Filter/Condition Incoming Water.**

1. Install FreshH<sub>2</sub>O on incoming water line to remove sediment and chlorine from source water.
2. Follow with SCS to prevent formation of scale.

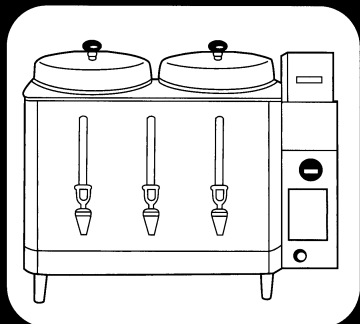
Follow product label instructions for use and concentration.

**CLEANING PROCEDURE**

**COFFEE MAKERS**

(Rosander Type)

Clean Interior and Exterior Daily  
 De-Lime As Required



**To Clean Interior**

**Recommended Product:** MAG FUSION, SOLITAIRE,  
**Alternate Cleaners:** EXPRESS®, LIQUID PAN DANDY®, PAN MAX ULTRA, SOLID PANTASTIC, SOLID FUN, SUDS MAX, LIQUID PANTASTIC

1. Flush the unit thoroughly with fresh water to remove loose soil.
2. Remove covers, brewing change container, and coffee container to pot-and pan sink for cleaning with hot solution of MAG FUSION.
3. Scrub reservoir, ports, and gauges with the hot MAG FUSION solution.
4. Drain and flush thoroughly with clear, hot water to remove all trace of the cleaning solution.

**To Clean Exterior**

**Recommended Product:** MEDALLION, ECOSHINE

1. Wipe the outside of the coffee maker with the MAG FUSION solution, or spray with STAINLESS STEEL CLEANER AND POLISH.
2. Wipe dry and polish with a clean, dry cloth.

**To De-Lime**

NOTE: Check for lime scale weekly, and de-lime if observed.

**Recommended Products:** LIME-A-WAY®, ULTRA LIME-A-WAY®, Scale Control System

1. Add LIME-A-WAY to the water in the water tank.
2. Allow to soak for one to two hours with the heat on. Brush surfaces to be de-limed two or three times during soak period.

NOTE: LABEL FAUCETS WITH A WARNING TAG TO PREVENT THE POSSIBILITY OF MISTAKEN USE OF THE SOLUTION IN FOOD OR DRINK.

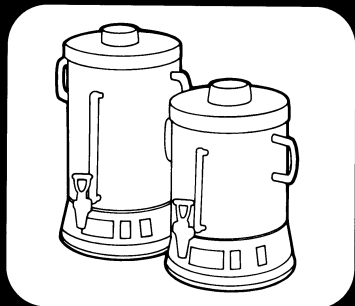
3. After the soak, turn off the heat and water supply. Drain all the solution from the water tank.
4. Rinse thoroughly.
5. Open the water supply valve and fill the tank. Turn heat on.
6. Run coffee maker through *two cycles without coffee* to rinse out valves and water lines. Drain rinse water.

*Follow product label instructions for use and concentration.*

To prevent lime scale build-up install FreshH<sub>2</sub>O with TOSD filter.

**COFFEE URNS**

Rinse Daily  
 Clean Twice a Week  
 De-Lime Once a Week



**CLEANING PROCEDURE**

NOTE: Good coffee requires a CLEAN urn and a CLEAN filter.

**To Rinse**

1. Each evening, drain out all the coffee. Put one gallon of clean, hot water into the urn. Scrub the sides with a good urn brush. Drain, then rinse again by pouring clean, hot water over the sides of the interior.
2. Drain all the rinse water; close the valve; and pour in one-half gallon of clean water. Leave this water in the urn until ready to start a new batch of coffee.
3. Drain rinse water before making the next batch of coffee.

**To Clean Interior**

**Recommended Product:** DIP-IT® XP

1. Empty and rinse out urn.
2. Fill with hot water to just above the strain line. Bring temperature up to 160°F (62°C).
3. Add DIP-IT.
4. Draw off two quarts of solution through faucet and pour back into the top of the urn. This will fill the valve and sight gauge.
5. Turn off heat and allow to soak for four hours or overnight. (Hang a warning tag on the valve handle so the cleaning solution or urn will not be used.)
6. Brush wash the urn until all the stain is removed. While the solution is draining, brush out the sight glass. Dismantle and scrub out the valve seat and connecting pipes.
7. Rinse six times with hot water. After three rinses, assemble valve and sight glass. Put one gallon of hot rinse water in the urn and brush all interior surfaces. Drain and rinse twice more.

**To Clean Exterior**

**Recommended Product:** MEDALLION, ECOSHINE

1. Spray the outside of the urn with MEDALLION or ECOSHINE.
2. Wipe dry and polish with a clean, dry cloth.

**To De-Lime**

**Recommended Products:** LIME-A-WAY®, ULTRA LIME-A-WAY®

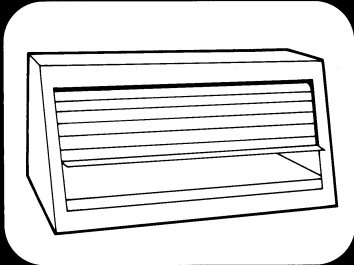
1. Fill the water jacket to just above the scale line. Add LIME-A-WAY. Bring temperature to 160°F (62°C), then turn off heat and allow to stand for three to four hours, or overnight. Hang warning tag on water faucet to prevent use of solution or urn.
2. While the water jacket is draining, brush to remove softened scale.
3. Rinse thoroughly with clean water.

*Follow product label instructions for use and concentration.*

**CLEANING PROCEDURE**

**BREAD BOXES  
VEGETABLE BINS  
DRY FOOD STORAGE**

Clean and Sanitize Weekly



**Recommended Products**

**Preferred Cleaner/Sanitizers:** OASIS 144, SAN MAX, STER-BAC BLU  
**Sanitizer:** MIKRO-CHLOR, MIKROKLENE, TRIPLET PLUS, DYNAMIX QUAT SANITIZER II

Mold and fungus thrive on cereal foods and vegetables stored at room temperature causing odors, spoilage, and off-flavors. The mold frequently seen in bread is a good example. Potatoes, carrots, dry onions, and fruits are all subject to rot caused by mold and fungus.

Dry foods are also highly susceptible to insect infestations such as silver fish, sour flies, flour beetles, etc. Containers in which these foods are kept should be cleaned and sanitized with a mold inhibitor at least once a week.

**To Clean and Sanitize**

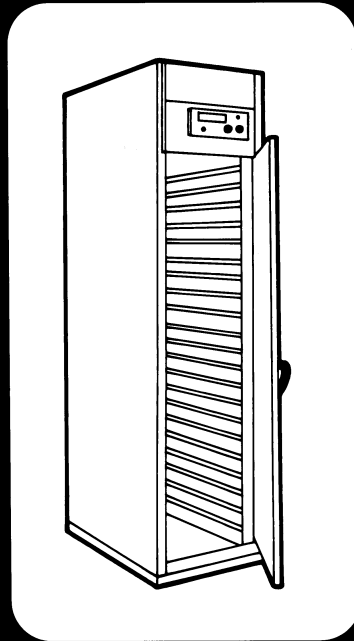
1. Remove all food from containers.
2. Brush or vacuum out all loose soil.
3. If the container can be wet-cleaned, spray with OASIS 144
4. Rinse with clear water. Air dry.
5. If the container must be dry cleaned, scrape off any adhered soil. Brush or vacuum out, then spray lightly with the sanitizing solution. Wipe off excess moisture. Allow to air dry thoroughly.

*Follow product label instructions for use and concentration.*

**CLEANING PROCEDURE**

**PROOFING CABINET  
OR BOX**

Clean and Sanitize Daily



**Recommended Products**

**Preferred Cleaner/Sanitizers:** MIKRO-CHLOR, MIKROKLENE, TRIPLET PLUS  
**Sanitizer:** OASIS 144, SAN MAX, DYNAMIX QUAT SANITIZER II, STER-BAC BLU

Because the temperature and humidity conditions maintained in the Proofing Cabinet are ideal for bacteria and fungus, it must be cleaned and sanitized carefully to inhibit their growth.

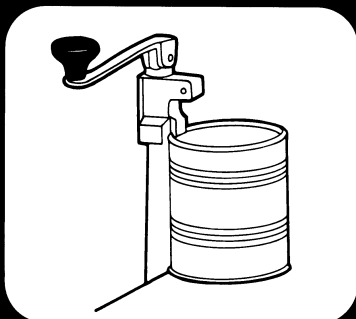
**To Clean and Sanitize**

1. Remove all food from cabinet.
2. Brush or vacuum out all loose food particles and soil.
3. Use a sponge dipped in solution of OASIS 144 to sanitize.

*Follow product label instructions for use and concentration.*

**CAN OPENERS**

(Manual Bench Type)  
 Clean and Sanitize Daily



**CLEANING AND SANITIZING PROCEDURE**

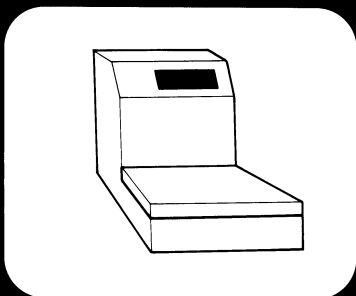
**Recommended Cleaning Product:** MAG FUSION, SOLITAIRE  
**Alternate Cleaning Products:** LIQUID PAN DANDY®, PAN MAX ULTRA, EXPRESS®, SOLID PANTASTIC, SOLID FUN, SUDS MAX, LIQUID PANTASTIC  
**Recommended Sanitizing Product:** SAN MAX, OASIS 144, STER-BAC BLU  
**Alternate Sanitizing Products:** DYNAMIX QUAT SANITIZER II, MIKROKLENE®, MIKRO-CHLOR

1. Remove the opener by lifting the shank out of the base.
2. Soak the shank assembly in the pot-and-pan sink in a hot detergent solution. Scrub all parts with a stiff-bristled brush. Pay particular attention to the blade and the can-holding mechanism.
3. Rinse with clear water and sanitize in a solution of SAN MAX.
4. Scrub the base with the same solution. Lubricate regularly as recommended by the manufacturer.
5. Periodically, remove the base from the mounting and clean and sanitize in the same manner as for daily cleaning.

*Follow product label instructions for use and concentration.*

**COUNTER SCALES**

Clean and Sanitize Daily



**CLEANING AND SANITIZING**

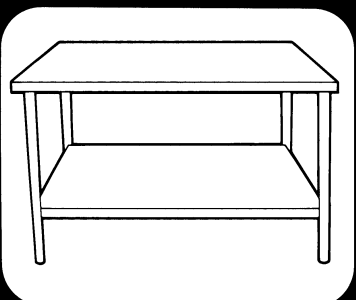
**Recommended Product:** OASIS 144, SAN MAX, STER-BAC BLU  
**Alternate Product:** MIKROKLENE®, DYNAMIX QUAT SANITIZER II, MIKRO-CHLOR

1. Wash scoop or pan and removable parts separately in the pot-and-pan sink in a solution of OASIS 144.
2. Spray OASIS 144 solution on stationary surfaces and wipe clean.
3. Rinse with clear water.
4. Immerse all removable parts in a sanitizing solution of OASIS 144 for one minute. Air dry.

*Follow product label instructions for use and concentration.*

**STAINLESS STEEL  
 SHELVING, COUNTERS,  
 AND TABLES**

Clean Daily  
 De-Lime Weekly



**CLEANING AND DE-LIMING PROCEDURE**

**Recommended Cleaning Product:** MAG FUSION, SOLITAIRE, SOLID PANTASTIC, SOLID FUN, PAN MAX, ULTRA SUDS MAX, LIQUID PANTASTIC, EXPRESS  
**Recommended Sanitizing Product:** SAN MAX, OASIS 144, STER-BAC BLU  
**Alternate Sanitizing Product:** DYNAMIX QUAT SANITIZER II, STER-BAC BLU, MIKROKLENE®, MIKRO-CHLOR

**To Clean**

1. Wipe up spilled or splashed food immediately with MAG FUSION.
2. Spray with a OASIS 144 solution; then wipe counters, tables, and shelving clean.
3. Dry with a clean cloth.

**To De-Lime**

**Recommended Products:** LIME-A-WAY®, ULTRA LIME-A-WAY®

Once a week use a LIME-A-WAY solution instead of daily cleaner. This will prevent mineral deposits and film from forming and keep the stainless steel shining and bright.

*Follow product label instructions for use and concentration.*

CLEANING PROCEDURE

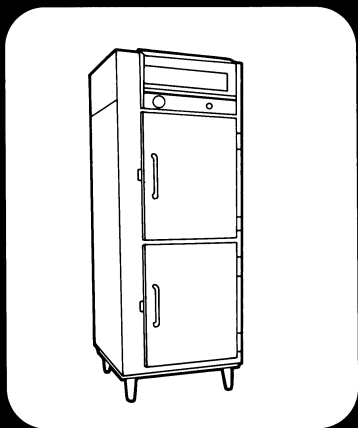
**REFRIGERATORS**

(Reach-In Type)

Clean Exterior Daily

Clean and Sanitize Interior Weekly

... Or as Required



**Recommended Exterior Cleaners:** OASIS 133, OASIS 136, MEDALLION, ECOSHINE

1. Wipe down all heavily soiled exterior surfaces with a warm solution of OASIS 133.
2. On stainless steel or aluminum use MEDALLION or ECOSHINE. Wipe and polish with a clean, dry cloth.

**Interior**

**Recommended Shelving Cleaners:** SOLID PANTASTIC, SOLID FUN, SUDS MAX, LIQUID PANTASTIC.

**Recommended Shelving Sanitizers:** SAN MAX, OASIS 144, DYNAMIX QUAT SANITIZER II, STER-BAC BLU, MIKRO-KLENE®, MIKRO-CHLOR

1. Remove contents to protected storage area.
2. Remove shelving and loose equipment to pot-and-pan sink.
3. Wash in a hot solution of PANTASTIC.
4. Rinse with clear water.
5. Place in a sanitizing rinse solution of SAN MAX.
6. Let air dry.

**Recommended Interior Sanitizer:** QASIS 144 or STER-BAC BLU

1. Wash with a warm solution of OASIS 144. Pay particular attention to the floor, corners, doors, openings, gaskets, hinges, and latches.
2. Allow to air dry.
3. Pour about one quart of OASIS 144 solution into drain trough. This will prevent development of mold and odor-producing bacteria and keep box free of odors.
4. Return shelving and contents.

**Monthly**

Vacuum the compressor, condenser coils, motor, and related areas using the proper attachments.

*Follow product label instructions for use and concentration.*

**WALK-IN REFRIGERATORS**

Clean Daily  
 Clean and Sanitize Weekly

**FREEZERS AND FISH BOXES**

Clean Daily  
 Clean and Sanitize Monthly



**CLEANING PROCEDURE**

**Recommended Cleaner:** KOOL KLENE  
**Alternate Cleaners:** OASIS 133, OASIS 136, OASIS 266

Wipe any liquid spills immediately so they will not make cleaning more difficult and create unnecessary hazards.

1. Remove all *unpacked* foods from box. NOTE: If alternate cleaners are used, *all* foods must be removed. Pick up visible food scraps.
2. Apply KOOL KLENE to floors, walls, and shelving with mop, sponge, or sprayer. NOTE: If alternate cleaners are used, freezer temperature must be adjusted to above freezing (32°F, 0°C).
3. Allow to soak for 10-20 minutes.
4. Wipe entire area with mop or sponge. Heavy build-up may require scraper.
5. Dry mop or squeegee to remove liquid.
6. Wipe dry with cloth or wet vac area.

**Sanitizing Procedure**

**Recommended Sanitizer:** OASIS 144  
**Alternate Sanitizers:** MIKROKLENE®, STER-BAC BLU, SAN MAX, DYNAMIX QUAT SANITIZER II

1. Freezer temperature must be above freezing (32°F, 0°C).
2. Clean as directed above.
3. Rinse, spray, or wipe with clear water.
4. Saturate the entire area, walls, ceiling, and floor with a warm solution of OASIS 144 to destroy odors and prevent the development of mold.
5. Squeegee off excess OASIS 144 solution and allow to air dry. Return food to the box and return temperature to normal setting.

*Follow product label instructions for use and concentration.*

### FOOD CARTS

Clean Daily  
 De-Lime as Required



### CLEANING AND DE-LIMING PROCEDURE

**Recommended Cleaners:** MIKRO-SPRAY®  
**Recommended De-Limer:** LIME-A-WAY®, ULTRA LIME-A-WAY®

**To Clean**

1. Brush or wipe off all loose soil. Clean out corners.
2. Spray clean with MIKRO-SPRAY® solution. Be sure to get into corners, under shelves and brackets, and into seams or joints.
3. Wipe with a clean cloth.

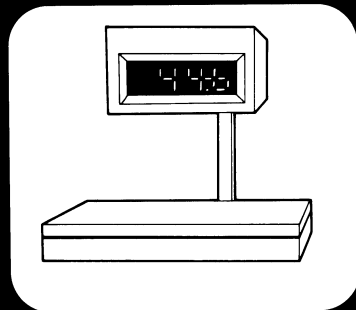
**To De-Lime**

1. When water spots, streaks, or dulling lime haze appear on the carts, apply a solution of LIME-A-WAY. Allow solution to soak until haze or streaks are removed.
2. Rinse the clear water and wipe dry.

*Follow product label instructions for use and concentration.*

### PLATFORM SCALES

Clean Weekly



### CLEANING AND SANITIZING

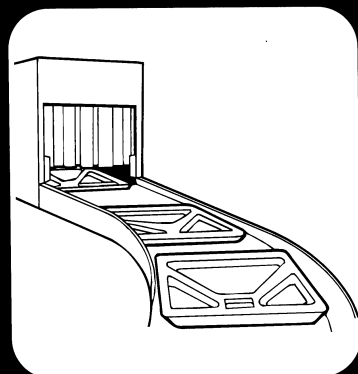
**Recommended Products:** OASIS 133, OASIS 136, ASSERT

1. Brush all loose soil or food particles from all surfaces of scale.
2. Using a hand spray bottle, apply a solution of OASIS 133 to weight arms, weights, platform, and frame. Wipe clean and dry

*Follow product label instructions for use and concentration.*

### CONVEYOR BELTS

Clean Daily  
 . . . or After Each Meal  
 Sanitize Weekly



### CLEANING PROCEDURE

**Recommended Cleaner:** ASSERT  
**Alternate Cleaners:** MIKRO-CHLOR, ALL PURPOSE CLEANER, OASIS 133, OASIS 136  
**Recommended Sanitizers:** OASIS 144, SAN MAX, STER-BAC BLU  
**Recommended Lubricants:** KLENE-GLIDE #10

**To Clean — Daily or After Each Meal**

1. Remove all trays, racks, etc. Brush off all loose food particles.
2. Using a MIKRO-SPRAY® with MIKRO-QUAT®, hose down exposed portion of the belt. If a MIKRO-SPRAY is not available, wipe clean with a solution of MIKRO-QUAT®.
3. Rotate to clean underneath side.
4. DO NOT try to clean while the belt is in motion.

**To Clean — Weekly**

1. Remove all trays, racks, etc. Brush off all loose food particles.
2. Using a MIKRO-SPRAY with MIKRO-QUAT®, hose down exposed portion. Scrub thoroughly with a MIKRO-QUAT® solution and a stiff bristled brush.
3. Clean drive rollers at either end of the belt.
4. Rotate to clean underneath side.
5. DO NOT try to clean while the belt is in motion.
6. Rinse with clear water.

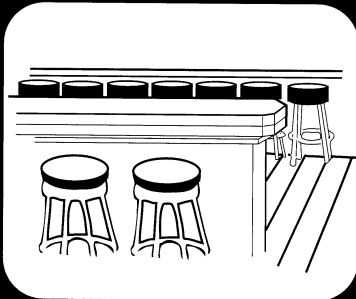
**To Sanitize**

1. After thorough cleaning and rinsing, flood the belt with a OASIS 144 solution. Squeegee off excess solution and allow to air dry.

*Follow product label instructions for use and concentration.*

**DINING TABLES  
 COUNTER TOPS  
 BARS  
 CHAIRS**

Clean Daily



**CLEANING PROCEDURE**

**Recommended Product:** OASIS 144  
**Alternate Products:** ASSERT

**To Clean**

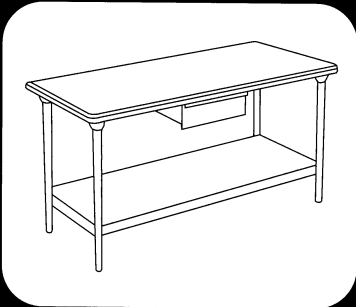
1. As soon as each person or group leaves, clear the dishes and glasses.
2. With a clean cloth wrung out in a solution of OASIS 144, wipe the area and the edges of the furniture. Rinse cloth frequently and change as needed.
3. Wipe with a clean, dry cloth.
4. Sanitize if desired, with a spray of STER-BAC BLU or OASIS 144, let air dry.

*Follow product label instructions for use and concentration.*

**STAINLESS STEEL  
 SURFACES**

Clean Daily

Remove Scale as Required



**CLEANING PROCEDURE**

**Recommended Product:** MEDALLION, ECOSHINE

**To Clean**

1. Spray with MEDALLION or ECOSHINE.
2. Polish with a clean, dry cloth.

**To Remove Heavy Soil**

**Recommended Product:** OASIS 133  
**Alternate Products:** OASIS 136, ENCOMPASS

1. Wipe with a clean cloth wrung out in a solution of OASIS 133.
2. Wipe with a clean, dry cloth.
3. Spray with MEDALLION or ECOSHINE.
4. Polish with a clean, dry cloth.

**To Remove Scale**

**Recommended Product:** LIME-A-WAY®, ULTRA LIME-A-WAY®

1. Wipe with a clean cloth wrung out in a solution of LIME-A-WAY.
2. Rinse with clear water.
3. Wipe with a clean, dry cloth.
4. Spray with MEDALLION or ECOSHINE.
5. Polish with a clean, dry cloth.

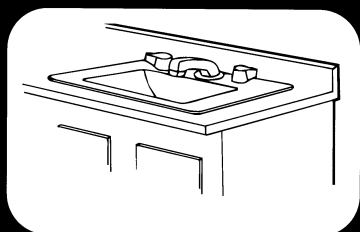
*Follow product label instructions for use and concentration.*

**RESTROOMS**

Clean Daily • Check and Touch-up Regularly. . . during business hours

**WASH BOWLS**

**CLEANING PROCEDURE**



**Recommended Product:** OASIS 297, OASIS 298, OASIS 299  
**Alternate Products:** DYNAMIX NEUTRAL DISINFECTANT CLEANER, OASIS 499, OASIS 531

**To Clean and Disinfect**

1. Apply a warm solution of OASIS 297 with a cloth, brush, sponge, or spray bottle.
2. Rinse with clean water.
3. Wipe dry with paper toweling or a clean wiping rag.

NOTE: For chrome fixtures with heavy soil build-up, apply OASIS 297 full strength and scrub. Rinse with plain water. Wipe dry.

*Follow product label instructions for use and concentration.*

**TOILET BOWLS**

**CLEANING, DISINFECTING, AND DEODORIZING**



**Recommended Products:** BOWL CLEANSE, OASIS 297, OASIS 298, OASIS 299

**To Clean**

1. Force water from bowl with applicator swab.
2. Hold applicator over bowl and pour OASIS 297 on applicator.
3. Completely clean bowl, especially under the rim at water outlets.
4. Flush the toilet; rinse the applicator.

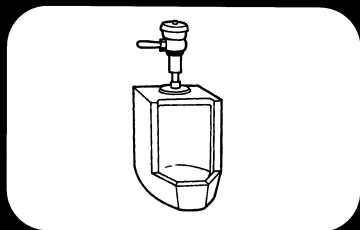
**To Disinfect**

1. Apply a warm solution of OASIS 297 with a cloth, brush, sponge, or spray bottle on all surfaces of the seat, cover, and tank.
2. Rinse with clean water.
3. Wipe clean and dry with a clean cloth.

*Follow product label instructions for use and concentration.*

**URINALS**

**CLEANING AND DISINFECTING PROCEDURE**



**Recommended Products:** OASIS 297, OASIS 298, OASIS 299  
**Alternate Products:** OASIS 499, OASIS 531, DYNAMIX NEUTRAL DISINFECTANT CLEANER.

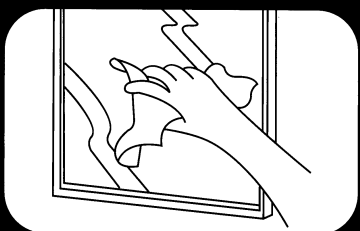
**To Clean and Sanitize**

1. Pour OASIS 297 on applicator over urinal. Swab the entire urinal, starting at the top water outlets down the side rims to the base.
2. Apply additional product directly to the edge of the drain holes and swab to remove all lime scale.
3. Flush and rinse swab in fresh water.
4. Spray OASIS 297 on all outside surfaces. Wipe clean and dry.

*Follow product label instructions for use and concentration.*

**MIRRORS**

**CLEANING PROCEDURE**

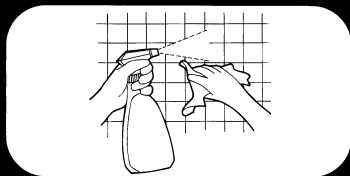


**Recommended Products:** OASIS 255SF, OASIS 256, OASIS 257  
**Alternate Products:** SPRAY CLEANER, DYNAMIX GLASS CLEANER, DYNAMIX HD GLASS CLEANER

1. Spray, OASIS 255SF on a clean, dry cloth or paper toweling.
2. Wipe glass surface with cloth and flip toweling to polish to a streak-free shine.

**TILED OR ENAMEL WALLS**

**CLEANING PROCEDURE**



**Recommended Product:** OASIS 297, OASIS 298, OASIS 299, OASIS 301  
**Alternate Products:** DYNAMIX HW BATHROOM CLEANER, DYNAMIX BATHROOM CLEANER

1. Apply with a sprayer.
2. Allow appropriate contact time and scrub in areas with heavy soil with sponge or cloth.
3. Rinse with clean water.
4. Wipe with a clean, dry cloth or paper toweling.

**FLOORS**

**CLEANING PROCEDURE**



**Recommended Products:** OASIS 531, OASIS 100  
**Alternate Products:** FX-3, OASIS 133

**To Clean**

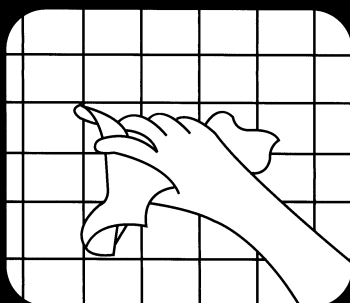
1. Remove all portable equipment except mop and buckets.
2. Prepare one bucket with a hot solution of OASIS 100.
3. Fill the other bucket with clear, hot rinse water.
4. Apply the cleaning solution to the entire floor area, including baseboards. Scrape gum, etc., loose with a putty knife.
5. Rinse and mop out in clean water. Wring out excess water and pick up cleaning solution and suspended soil. Keep the mop and the water clean. Change both the cleaning solution and the rinse water frequently.

*Follow product label instructions for use and concentration.*

**TILE AND PLASTER WALLS**

Clean As Required

**CLEANING PROCEDURE**



**Recommended Products:** OASIS 133, OASIS 136, OASIS 266  
**Alternate Products:** DYNAMIX GENERAL PURPOSE CLEANER, DYNAMIX MULTI-PURPOSE CLEANER

1. Wipe clean with a warm water solution of OASIS 133. Pay particular attention to the areas subject to contact with the hands such as around light switches and those soiled by splashing solutions and waste materials.
2. Allow to air dry. If heavily soiled, rinse with clear water and allow to air dry.
3. Use OASIS 136 for spot cleaning.

**WOOD PANELED WALLS**

Clean As Required

**CLEANING PROCEDURE**



**Recommended Products:** OASIS 133, OASIS 136, OASIS 266  
**Alternate Products:** DYNAMIX GENERAL PURPOSE CLEANER, DYNAMIX MULTI-PURPOSE CLEANER

1. Wipe clean with a cloth wrung out in a solution of OASIS 133.
2. Wipe with a clean, dry cloth.

*Follow product label instructions for use and concentration.*

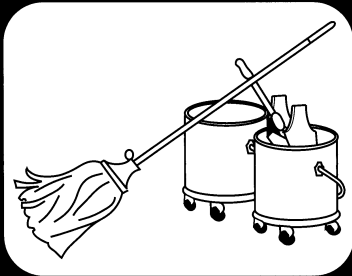
RECOMMENDED CLEANING

FLOORS

Quarry Tile, Ceramic Tile, Concrete, or Other Hard Surfaces

(Back of the House)\*\*

Clean Daily



**Recommended Equipment:** Sweeping broom and dust pan; scraper or putty knife. One 32-ounce wet mop. Plain mop bucket and mop bucket with press. Deck brush.  
**Recommended Products:** OASIS ENFORCE, OASIS 115 XP, OASIS 125 XP, FX-3 System

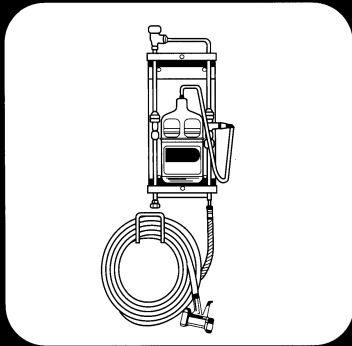
1. Clear the floor of movable equipment.
2. Sweep to remove loose soil and debris. Remove gum, etc., with putty knife or scraper.
3. Prepare cleaning solution of 1 to 2 ounces of OASIS ENFORCE in warm water in plain mop bucket.
4. Apply cleaning solution liberally to floor. Scrub with wet mop and/or deck brush, where necessary.
5. Pick up soil-laden cleaning solution with clean mop dipped in clean, hot rinse water. Rinse and press the mop after each pick-up. Replace soiled rinse water frequently.
6. Allow the floor to air dry.

\*\*NEVER use OASIS 115 XP/125 XP to clean finished (Front of House) floors.

ALTERNATE CLEANING PROCEDURE

Spray Cleaning

Clean Weekly

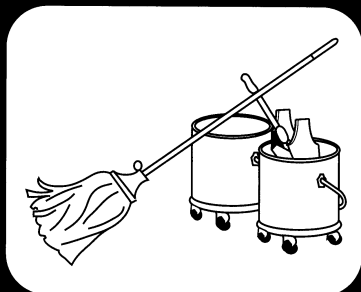


**Recommended Equipment:** MIKRO-SPRAY® MODEL J. Wet mop and/or deck brush. Floor squeegee or wet vacuum. OASIS CARAVAN/OUTBACK SYSTEM  
**Recommended Product:** OASIS 100, OASIS 115 XP, DYNAMIX FLOOR CLEANER

1. Clear the floor of movable equipment.
2. Sweep to remove loose soil and debris.
3. Set the system to deliver correct concentration of floor cleaner.
4. Spray cleaning solution over floor. Scrub stubborn soils with wet mop or deck brush.
5. RINSE and flush the floor with hot water.
6. Squeegee to the floor drain, or pick up with wet vacuum.
7. Let the floor air dry, if time permits; or pick up with wrung-out wet mop.

**FLOORS**

Resilient Type or Terrazzo  
(Front of the House)  
Daily Maintenance



**CLEANING PROCEDURE**

**Recommended Equipment:** Chemically treated dust mop or vacuum cleaner. One 32-ounce wet mop; putty knife or scraper. One plain mop bucket and mop bucket with press. WET FLOOR signs.

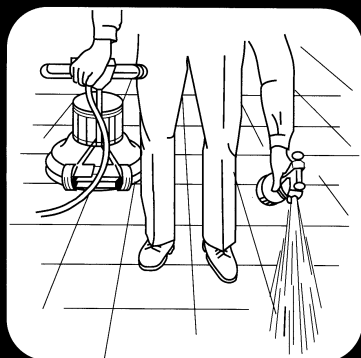
**Recommended Products:** OASIS 100, OASIS 531, OASIS 266

1. Clear the floor area of movable items. Place chairs on tables, etc.
2. Sweep or vacuum to remove loose soil and debris. Use a putty knife or scraper to remove gum, sticky substances, etc.
3. Post WET FLOOR signs ahead of, and behind, area to be cleaned.
4. Prepare cleaning solution (OASIS 100 in warm water) in plain mop bucket.
5. Apply cleaning solution to an area no larger than 300 square feet with wet mop. Use push-pull pressure — especially over stubborn soils. Allow 3 to 5 minutes before rinsing and pick-up.
6. Dip the clean rinse mop into the clean, warm water in the rinse bucket and press to remove excess water. Pick up the soiled cleaning solution. Rinse and press the mop after every pick-up pass. **Change the rinse water when it is visibly soiled.**
7. Allow the floor to dry completely before replacing chairs, etc., and opening the areas to traffic.

NOTE: Never add ammonia, bleach, machine detergent, or pot and pan cleaner to floor cleaning solution. The mixture would strip the floor finish.

**FLOORS**

Resilient Type or Terrazzo  
Sustaining Maintenance  
Spray-buff Method



**MAINTENANCE PROCEDURE**

Floor finish can be maintained by refinishing worn areas (heavy traffic, tracked-in dirt, sand, salt, etc.). However, it will not restore floor finish which is badly in need of stripping.

**Recommended Product:** GREAT REFLECTIONS

CAUTION: Never apply floor finish over a soiled floor. Sweep or vacuum; mop with OASIS 100/266 solution and **allow to dry** before applying GREAT REFLECTIONS to restore area.

**Recommended Equipment:** Floor scrubbing machine with buffing pad. "Trigger" spray bottle container 50% floor finish (GREAT REFLECTIONS) with 50% water.

**To Clean**

1. Spray a fine mist of diluted floor finish onto clean area immediately ahead of the buffing machine. Feather into the existing floor finish. Buff to gloss.
2. When buffing pad becomes full, turn it over, or replace with a new pad.

NOTE: Rinse out nylon pads after each use.

NOTE: Do not store a scrubbing machine with weight on pads or brushes.



RECOMMENDED FLOOR STRIPPING PROCEDURE

**STRIPPING**

**Resilient Type of Terrazzo Floors**

Periodic Refinishing

Complete stripping and refinishing at least once a year is recommended.



**Recommended Equipment:** Floor scrubbing machine with stripping pad. Two 5-gallon buckets (one with press). Two 32-ounce wet mops. One 9-gallon wet/dry vacuum pick-up. One 24" or 36" chemically treated sweeping mop.

**Recommended Product:** REGAIN®, OASIS 115 XP

1. Sweep floor free of dust and loose soil with dust mop.
2. Fill each bucket with 4 gallons of hot water.
3. Add one quart (32 ounces) REGAIN stripper to one bucket of hot water (3 gallons).
4. Apply stripping solution generously to 300 square feet of floor. Let set 5 minutes or until a haze appears.
5. Use scrubbing machine with stripping pad to strip old finish. Be sure to overlap each pass.
6. **Do not let the floor dry before completely rinsing.** Pick up residual polish and stripping solution with wet vacuum (if available) or with wrung-out wet mop. Never use the mop used for applying the stripping solution for rinsing.
7. Rinse the wet mop in the bucket of clean water after each pick-up pass.

**Rinse 2 or 3 times with clean water before allowing floor to dry.** Poor rinsing will not allow new floor finish to bond properly.

RECOMMENDED PROCEDURE FOR APPLYING

**REFINISHING**

Never use a mop used for stripping or rinsing for applying the finish. Use this applicator for mophead only for applying floor finish and no other purpose. After using, rinse out thoroughly in clear, hot water and reserve the applicator/mop for future finish application only.



**Recommended Equipment:** Clean 5-gallon mop bucket with press. Clean 20 ounce wet mop.

**Recommended Product:** GREAT REFLECTIONS

1. Apply a thin, even coat of the floor finish. **Avoid puddling. DO NOT go back over any areas which are missed until the floor is dry. Allow about 30 minutes (dry to touch) before applying a second coat.**
2. Apply the second finish coat at a right angle to the first. This will cover any hairlines missed on the first coat.
3. Thoroughly rinse the applicator or mophead in clear, hot water immediately after use.

**CAUTION:** DO NOT allow traffic for at least one hour after applying floor finish. Ideally, apply the finish after serving hours and allow overnight setting.

DO NOT return any leftover floor finish to the container; it will contaminate the finish remaining in the drum.

### GARBAGE CANS AND DISPOSALS

Clean Daily  
As Required



### CLEANING AND SANITIZING

**Recommended Products:** OASIS 902, OASIS 904

1. Hose down garbage cans and disposals with OUT-BACK using OASIS 902 solution.
2. Brush if necessary.
3. Rinse.
4. Allow to air dry.

### LOADING DOCKS

Clean Daily  
As Required



### CLEANING PROCEDURE

**Recommended Product:** OASIS 902

**Alternate Products:** OASIS 136

1. Sweep up and remove all loose trash.
2. Using OUT-BACK apply a solution of OASIS 902 to the floor areas and to dumpster exteriors, steps, ramps, and other surfaces.
3. Let solution stand five minutes. Brush if necessary.
4. Spray-rinse with water.

**Recommended Product:** ABSORBIT®

1. To remove grease deposits, stains, or to whiten concrete surfaces, sprinkle ABSORBIT liberally on wet surface to make a slurry.
2. Scrub slurry on the floor with a stiff brush or broom.
3. Let solution stand five minutes.
4. Spray-rinse thoroughly with clear water.

*Follow product label instructions for use and concentration.*

### EXTERIOR SANITATION

Daily  
Entrances, Foyers  
Sidewalks, Parking Areas



### CLEANING PROCEDURE

**Recommended Product:** OASIS 906

**Alternate Products:** OASIS 136

1. Pick up paper and other clutter.
2. Remove rubber entrance mats to outside sidewalk. Shake off loose soil. If it is necessary, scrub with a warm solution of OASIS 906. Rinse with hose from top to bottom. Invert to drain. Sweep off loose soil where mat lies and flush with hose.
3. While mats are drying, mop the entrance floor with a hot solution of OASIS 906. Clean windows and any metal fixtures with OASIS 908.
4. Hose down all concrete entrance walks. Remove any spills or spots by sprinkling lightly with OASIS 906. Scrub with a stiff brush or broom. Rinse with hose.
5. Scrub up all grease and oil left by cars or spillage. Heavy deposits may be removed by sprinkling them with dry sawdust, or other absorbent material. Allow to stand for one or more hours, then sweep up and discard into trash.