



RESOURCE LIBRARY - STEWARDING
Stacking and Storing Cleanware 摆放与储存干净器具

CODE: 03.16.055

EDITI
ON: 1

PAGE 1 OF 1

Standard:

Correct stacking and storing methods must be used daily throughout dish wash operations.

Procedures:

1. Hands must be clean and dry before handling clean crockery.
2. Check crockery is clean and dry before removing from rack.
3. Handle gently to avoid breakage and excessive noise.
4. Separate and stack same type of crockery at the end of dish wash bench before moving to proper storage areas.
5. Crockery to be stored at their correct shelves, neatly for easy access.
6. Do not stack crockery to the top of the next shelf - leave at least a 2.5cm gap.
7. Keep storage shelves neat and tidy to avoid too much movement and breakage due to excessive handling.

-End-

标准:

在每天的清洗操作中必须要正确的摆放和储存器皿。

程序:

1. 拿取干净的瓷器时手一定要干净，干燥。
2. 从架筐上拿取瓷器时要检查它们是否干净。
3. 轻拿轻放以避免破损和过大的噪音。
4. 在适当存放前要对瓷器进行分类，将同一类的器皿放在一起。
5. 瓷器应整齐的储存在合适的架子或柜子里以便于拿取。
6. 不要把瓷器堆放的高至上一层架子，至少要有2.5cm的间隙。
7. 储存柜要保持整齐洁净，以避免在使用中造成过多的搬动和破损。

-完-