



RESOURCE LIBRARY - STEWARDING

Pot Washing 洗锅

CODE: 03.16.062

EDITI
ON: 1

PAGE 1 OF 1

Standard:

Pots must be washed using the three sinks method to ensure that pots can be used as soon as possible by chefs.

Procedures:

1. Fill sink no. 1 as wash sink with solution of 2/3 of sink hot water and two cups of cleaning chemical. Place items to be washed into this sink.
2. Fill sink no. 2 as first rinse sink with 2/3 of sink hot water for use to rinse off after cleaning.
3. Fill sink no. 3 as final rinse sink with 2/3 of sink hot water approx 80° C for final rinse.
4. Pot Washing:
 - Scrape off all excess food soil into rubbish bin before washing in sink no.1.
 - Scrub all surfaces clean in sink no. 1 and immerse in sink no. 2 for first rinsing.
 - Check items are thoroughly clean before final rinse in sink no. 3.
 - Drain off all excess water by placing upside down on bench before putting away to storage area.
 - Change water when it becomes too grease dirty or cold.
 - All items to be stored upside down to enable air drying.
 - Keep area dry as much as possible.

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

-End-

标准:

必须用三槽法清洗并确保清洗后的器皿能够直接被厨师使用。

程序:

1. 在一号清洗槽里加入2/3槽的热水和2咖啡杯的清洁剂，把要洗的器具放入水槽清洗。
2. 在二号冲水槽里加入2/3槽的热水用作清洗后的冲洗。
3. 在三号消毒槽里加入2/3槽80度的热水用作最后冲洗。
4. 洗锅:
 - 在浸入一号槽之前要先刮去污物和过多的油脂倒垃圾桶里。
 - 在一号槽里清洗后放入二号槽冲洗。
 - 在放入三号槽之前要彻底检查器具是否已被清洗干净。
 - 把干净的器具颠倒着放在工作台上让其滴干多余的水后再放在储存处。
 - 当水变脏或变冷时要及时更换。
 - 所有器具要颠倒着存放以便晾干。
 - 尽可能保持区域干燥。

注意: 工作时佩带长袖橡胶手套。

-完-