

SOP Training Cleaning & Polishing Kitchen appliances

Standard and Procedures in the Stewarding Department

Standard and Procedures

- Cleaning cutleries
- Hand polishing silverware
- Polishing silverware in Moreillon Silver Machine
- Hand polishing brassware
- Hand polishing copperware
- Hand polishing stainless steelware
- Hand polishing chafing dishes
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- Cleaning pizza oven
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Standard and Procedures (continued)

- Cleaning can opener
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- Cleaning steam kettle
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Cleaning cutleries

STANDARD:

Every steward will be able to clean cutleries safely without the slightest sign of stain or food protein on it. A steward will always practice to handle cutlery properly without causing any damages.



Cleaning cutleries

PROCEDURE:

- ❖ Prepare a pre-soaking bath for cutleries.
- ❖ Soak all flatware in the bath for 10 – 15 minutes.
- ❖ Place flatware with handles down and eating end up in the basket with knives, spoons and forks mixed together so that they do not nest and can be washed clean.
- ❖ Pre-rinse cutlery using over-head sprayer.
- ❖ Slide it through the dishwasher as per dishwashing procedure.
- ❖ When the cutlery comes out of the dishwasher leave it for few minutes for air drying.
- ❖ Sort them out according to its type and place them in the appropriate cutlery container.

Cleaning cutleries

CAUTION:

Be careful; do not mix silver and stainless steel together as they can be easily damaged through oxidizing.

Never try to wash cutlery in open rack, always use cutlery baskets.

Hand polishing silverware

STANDARD:

Every steward will be able to de-tarnish silverware without the slightest sign of stain and will avoid damages.



Hand polishing silverware

PROCEDURE:

Flatware:

- ❖ Prepare de-tarnishing bath (silver new or silver dip) in a plastic container.
- ❖ Prepare pre-soak chemical in a plastic container with tin foil or plate at the base of the container.
- ❖ Ensure that the silver is clean and free of all food.
- ❖ Place tarnished silver in de-tarnishing bath and shake the container for 10 seconds.
- ❖ Take flatware out of bath and rinse under cold water.
- ❖ Place them in silver pre-soak, which has tin foil, for 10 -15 minutes.

Hand polishing silverware

REMEMBER:

If there is the slightest doubt of whether the silverware is not clean enough you must put it back in the silver polishing room so that it can be re-polished. Under no circumstances will tarnished silver be put back in operation.

Hand polishing silverware

PROCEDURE:

Hollow-ware:

Hollow-wares are: Platters, Cake Stands, Wine Buckets, Wine, Stands, etc..

- ❖ Prepare de-tarnishing bath (silver new or silver dip) in a plastic container.
- ❖ Assure that the silver is clean and free of all food.
- ❖ Place the silver hollow ware in the de-tarnishing bath and clean with a sponge carefully, giving special attention to edges, engravings and bottom.
- ❖ Wash it with cold water and run it through the dishwasher.
- ❖ If the silver is the slightest bit tarnished hand polish it with Silvio.



Polishing silverware in Moreillon Silver Machine

STANDARD:

Every steward will be able to use the Moreillon Silver Machine safely without causing damages to it or to any silverware. Silverware that is de-tarnished in the machine will be polished until sparkling clean.



Polishing silverware in Moreillon Silver Machine

PROCEDURE:

- ❖ Silver Moreillon Machine is a fully automatic deoxidizing bath.
- ❖ Before filling the machine ensure that machine is properly clean without any oxidize on the walls, aluminum plates and heated elements.
- ❖ Fill the machine with hot water (125 liter) until the level of water is $\frac{1}{2}$ cm below the aluminum plate.
- ❖ Mix 1kg of Divoclean with hot water and fill it in the machine.
- ❖ Place the aluminum plate properly inside the machine.
- ❖ Plug the cable into the socket and turn on the main switch.
- ❖ Switch on the pump and run the machine for 1 full cycle so that the chemical is properly mixed.

Polishing silverware in Moreillon Silver Machine

PROCEDURE:

Hollow-ware:

- ❖ Place the silverware on the aluminum plate.
- ❖ Each item must be in full contact with the aluminum plate.
- ❖ Start the pump.
- ❖ During the process ensure that silver is fully covered with water.
- ❖ The pump will cycle for 3 minutes and then stop automatically.
- ❖ Once the level of chemical goes down remove the silverware and rinse thoroughly under cold water.
- ❖ Run it through the dishwasher as per dishwashing procedure.
- ❖ If the slightest tarnish appears on silverware repeat the process or hand polish silverware with Silvio.

Polishing silverware in Moreillon Silver Machine

PROCEDURE:

Flat-ware:

- ❖ Mix cutlery: knives, forks, spoons in the aluminum basket.
- ❖ Place the basket on top of the aluminum plate and start the machine.
- ❖ During the process ensure that silver is fully covered in water.
- ❖ The pump will cycle for 3 minutes and then stop automatically.
- ❖ Once the level of chemical goes down remove the basket and rinse flat-ware thoroughly in cold water.
- ❖ Run it through the dishwasher as per dishwashing procedure.
- ❖ Let cutlery air-dry for a few minutes and sort them out according to its type in cutlery containers.
- ❖ If cutlery still appears to be tarnished repeat the process or hand polish with Silvio.

Polishing silverware in Moreillon Silver Machine

IMPORTANT:

Any silverware must be washed clean i.e. from grease, food proteins or soil before being placed into machine.

Ensure to not place napkins, foils, paper or coasters together with the silverware into the machine.

Polishing silverware in Moreillon Silver Machine

REMEMBER:

- ❖ If there is doubt to whether the silverware is clean enough put it back into the silver polishing area so that it can be cleaned once more.
- ❖ Under no circumstance will tarnished silver be used more than once.
- ❖ Without the machine it would be very difficult to polish all silverware by hand.
- ❖ The machine has to be treated correctly.

Cleaning Moreillon Silver Machine

PROCEDURE:

- ❖ Make sure the machine is switched off.
- ❖ Unplug machine from socket and place the cable properly away so that it does not get into contact with water.
- ❖ Move the machine close to the drain and open the drain valve to drain the chemical in the machine.
- ❖ Remove the aluminum plate and scrub it with a stiff or metal brush in order to remove residues, lime and oxides.
- ❖ Scrub the machine from inside and outside, giving special attention to edges, corners and heated elements.
- ❖ Rinse water off thoroughly.
- ❖ Make sure that there is no sight of lime and oxides in the machine.
- ❖ Wipe it dry.

Cleaning Moreillon Silver Machine

CAUTION:

- ❖ Always wear protective clothing.
- ❖ Be careful with the cable.
- ❖ Never hose down outside part of the machine as it has got electrical parts and water can cause damages.
- ❖ Report any defects to your supervisor immediately.

Hand Polishing Brassware

STANDARD:

Every steward will be able to polish brassware without the slightest sign of stain and will avoid damages.



Hand Polishing Brassware

PROCEDURE:

- ❖ Before cleaning the brassware ensure that they are clean, i.e. no grease, food soils, ash etc.
- ❖ Wear protective clothing such as hand gloves and a mask covering nose and mouth.
- ❖ Shake the bottle of Brasso and pour it in a container.
- ❖ Take a clean duster, dip it in Brasso and apply thoroughly on all areas of the brassware giving special attention to corners, edges and bottom.
- ❖ After that, take another clean duster and rub off the polish.
- ❖ Rinse under cold water and run it through the dishwasher following the dishwashing procedure.
- ❖ Inspect brassware for any stains or oxidizes.

Hand Polishing Brassware

REMEMBER:

- ❖ If there is slightest doubt to whether the brassware is not clean enough you must repeat the procedure.
- ❖ Under no circumstances will tarnished brassware be put back in circulation.

Hand Polishing Copperware

STANDARD:

Every steward will be able to polish copperware without the slightest sign of stain and will avoid damages.



Hand Polishing Copperware

PROCEDURE:

- ❖ Before polishing copperware ensure that they are clean, i.e. grease, food soils, ash etc.
- ❖ Wear protective clothing such as hand glove and a mask covering nose and mouth.
- ❖ Shake the bottle of Brasso or copper polish and pour it in a container.
- ❖ Take a clean duster, dip it in Brasso and apply thoroughly on all areas of the copperware giving special attention to corners, edges and bottom.
- ❖ After that take another clean duster and rub off the polish.
- ❖ Rinse under cold water and run it through the dish washer following the dish washing procedure.
- ❖ Inspect copperware for any stains or oxidizes.

Hand Polishing Copperware

REMEMBER:

- ❖ If there is slightest doubt to whether the copperware is not clean enough you must repeat the procedure.
- ❖ Under no circumstances will tarnished copperware be put back in circulation.

Hand Polishing Stainless Steel

STANDARD:

Every steward will be able to polish stainless steel without the slightest sign of stain and will avoid damages.



Hand Polishing Stainless Steel

PROCEDURE:

- ❖ Before polishing stainless steel ensure that they are clean, i.e. grease, food soils, etc.
- ❖ Wear protective clothing such as hand glove and a mask covering nose and mouth.
- ❖ Use Silvo, Divoclean or Assure to polish stainless steel.
- ❖ Take a clean duster, dip it in Silvo and apply thoroughly on all areas giving special attention to corners, edges and bottom.
- ❖ After completing applying Silvo, take another clean duster and rub off the polish.
- ❖ Rinse it off under cold water.
- ❖ If the items are small run it through the dish washer following the dishwashing procedure.

Hand Polishing Stainless Steel

PROCEDURE (continued):

- ❖ Items like hot cabinet, plate warmer, hoods, fridges etc. wipe it dry with clean duster.
- ❖ Inspect for any stains or oxidizes.

Using Divoclear or Assure:

- ❖ Mix chemical in a bucket with hot water.
- ❖ Dip a clean duster in the chemical and squeeze excessive chemical in the bucket.
- ❖ Apply it on all the areas in a left to right motion.
- ❖ Take a clean duster and rinse area well in clean water.

Hand Polishing Stainless Steel

REMEMBER:

If there is slightest doubt to whether the stainless steel is not clean enough you must repeat the procedure.

Polishing Chafing Dish

STANDARD:

Every steward will be able to polish chafing dishes without leaving the slightest sign of stain and will avoid damages.



Polishing Chafing Dish

PROCEDURE:

- ❖ Before polishing the chafing dish ensure that they are clean, i.e. grease, food soils, etc.
- ❖ Wear protective clothing such as hand glove and a mask covering nose and mouth.
- ❖ Use Silvo, Divoclean or Silver Dip to polish chafing dish.
- ❖ Carefully remove the lids, rings, water pan and electrical heater from the chafing dish.
- ❖ Soak rings and water pan in the solution of all purpose cleaner or dual dip.
- ❖ Apply Silvo to all parts of chafing dish lids and frame, giving special attention to bottom of frames, corners, and handles.
- ❖ Rinse under cold water and run it through the dishwasher following dish washing procedures.

Polishing Chafing Dish

PROCEDURE (continued):

- ❖ Clean water pans and rings properly and run it through the dish washing machine.
- ❖ Fix the heating elements properly underneath the water pan.
- ❖ Assemble the chafing dish properly.
- ❖ Ensure that the rubber ring is fixed on the lids.
- ❖ Inspect for any stains or oxidizes.

Polishing Chafing Dish

REMEMBER:

- ❖ If there is slightest doubt to whether the chafing dish is not clean enough you must repeat the procedure.
- ❖ Under no circumstances will tarnished chafing dishes be placed on the buffet.
- ❖ You can also use the Moreillon Silver Machine for polishing chafing dishes, applying the silver machine polishing procedure.

Clean Hot Boxes

STANDARD:

All hot boxes will be cleaned on a weekly basis or as needed. They will also be cleaned after each usage. Further, hot boxes must be kept hygienically clean at all times.



Clean Hot Boxes

PROCEDURE:

- ❖ Assure that the hot boxes are switched off and the heating elements are removed.
- ❖ Take a bucket filled with hot water and mixed with grease cutter.
- ❖ Wear protective hand gloves and goggles and take sponge and duster.
- ❖ First, apply the solution starting inside from top. Apply solution in circular hand movements and systematically cover all areas with a sponge or duster.
- ❖ Apply on the outside part using the same method giving special attention to the corners and edges and doors.
- ❖ Rinse it off with fresh water using a clean duster or sponge.
- ❖ Wipe inside with sanitizer and leave the door open for air-drying.
- ❖ Clean heating elements and place it back in hot box.

Clean Hot Boxes

REMEMBER:

All hot boxes are to be kept hygienically clean at all times.

Clean Plate Warmers

STANDARD:

All plate warmers will be cleaned on a weekly basis or as needed. They will also be kept clean and free of accumulative grease and food soils at all times.



Clean Plate Warmers

PROCEDURE:

- ❖ Assure that the plate warmer is switched off and disconnected from the main switch.
- ❖ Remove the spring plate holders out of the plate warmer.
- ❖ Take a bucket filled with hot water and mixed with grease cutter.
- ❖ Wear protective hand gloves and goggles and take sponge and duster.
- ❖ First apply the solution starting inside from the top. Apply solution in circular hand movements and systematically cover all areas with a sponge or duster.
- ❖ Apply on the outside part using the same method giving special attention to the corners and edges.
- ❖ Rinse under cold water using a clean duster or a sponge.
- ❖ Wipe inside and apply sanitizer on spring plate holders with; place them back properly inside the warmer.

Clean Plate Warmers

REMEMBER:

Do not use chemical excessively, as it may enter inside the electrical unit, which can cause damages.

Never try to use a hose or high pressure cleaner to clean plate warmers.

Cleaning Hoods & Filters

STANDARD:

All hoods and filters will be cleaned on a weekly basis as per schedule.

They will be kept free from accumulating grease and oil at all times.



Cleaning Hoods & Filters

PROCEDURE:

- ❖ Remove filters from the hoods by tilting it with the help of the handles provided in the filters.
- ❖ Place them in steam kettle or tilt fryer and de-carbonize it using EPI chemical.
- ❖ Mix oven and grill cleaner in a bucket with hot water.
- ❖ Take a duster, dip it in the chemical, squeeze excess chemical in the bucket and wipe inside of hoods starting from top covering all parts including drains.
- ❖ Repeat the procedure until all grease is removed.
- ❖ Wipe it with damp cloth to remove all chemical residues.
- ❖ After cleaning inside of the hoods, apply the same procedure on the outside.
- ❖ After the filter is being de-carbonized rinse it off with fresh water and place it back in the hoods.

Cleaning Hoods & Filters

REMEMBER:

Always wear protective clothing while cleaning hoods and filters, i.e. breathing mask, goggles, hand gloves etc.

Cleaning Pizza Oven

STANDARD:

All pizza ovens will be cleaned on a nightly basis without causing damages to it or to yourself.

The oven will be kept clean and free of accumulating grease at all times.

Cleaning Pizza Oven

PROCEDURE:

- ❖ Assure that the oven is switched off and the power point is turned to off position.
- ❖ Leave the door open for a while to cool down. It should be warm not hot.
- ❖ Wear the protective clothing such as breathing mask, goggles, hand gloves etc.
- ❖ Remove the racks from the oven and leave them in the sink for washing.
- ❖ Spray oven and grill cleaner on door frames only, inside and outside and leave it for 15 to 20 minutes.
- ❖ Take a clean duster dampened in warm water and wipe inside of the oven, covering all parts.

Cleaning Pizza Oven

PROCEDURE (continued):

- ❖ With a clean duster, dampened in warm water, wipe the doors and the frames repeatedly until the chemical is removed giving special attention to corners, edges and door hinges.
- ❖ Clean the outside giving special attention to top, edges, and the back with cloth.
- ❖ Clean rack and place it back inside the oven.

Cleaning Pizza Oven

REMEMBER:

- ❖ Do not use water excessively as it may enter into the electrical parts, which may cause damage.
- ❖ Always wear protective clothing while cleaning the oven.
- ❖ Do not spray oven and grill cleaner on sides of pizza oven as it has got paint that easily removes.

Cleaning Deck Oven

STANDARD:

The deck oven will be cleaned on a nightly basis. It will be cleaned without causing damages to it or to yourself. The oven will be kept clean and free from accumulating grease at all times.



Cleaning Deck Oven

PROCEDURE:

- ❖ Assure that the oven is switched off and the power point is turned to off position.
- ❖ Leave the door open for a while for it to cool down. It should be warm not hot.
- ❖ Wear the protective clothing such as breathing mask, goggles, hand gloves etc.
- ❖ Remove the racks from the oven and leave them in the sink to wash.
- ❖ Spray oven and grill cleaner on glass and door frames only, covering well inside and outside of it, leave it for 15 to 20 minutes.
- ❖ Take a clean duster,(damped in warm water only) wipe inside the oven covering all parts of it.

Cleaning Deck Oven

PROCEDURE (continued):

- ❖ Take a clean duster, dampened in warm water, wipe the doors and the frames repeatedly until the chemical residue is removed, giving special attention to corners, edges and door hinges.
- ❖ Clean the outside part of the oven, giving special attention to top, edges, and the back.
- ❖ Rinse it off with clean duster ensuring all parts of the oven are cleaned and make sure there is no chemical residue in any parts of the oven.
- ❖ Clean the rack and place it back inside the oven.

Cleaning Deck Oven

REMEMBER:

- ❖ The oven should be switched off from power point before cleaning.
- ❖ The oven should be warm not hot.
- ❖ Do not use excessive water as it may enter into the electrical parts, which can cause damage.
- ❖ Always wear protective clothing while cleaning the oven.

Cleaning Rotary Oven

STANDARD:

The rotary oven will be cleaned on a nightly basis. It will be cleaned without causing damages to it or to yourself. The oven will be kept clean and free from accumulative grease at all times.



Cleaning Rotary Oven

PROCEDURE:

- ❖ Assure that the oven is switched off and the power point is turned to off position.
- ❖ Leave the door open for a while to cool down. It should be warm not hot.
- ❖ Wear protective clothing such as breathing mask, goggles, hand gloves etc.
- ❖ Remove the oven trolley and take it to pot wash area.
- ❖ Spray oven and grill cleaner on trolley covering all parts and leave it for 15 to 20 minutes.
- ❖ Spray oven and grill cleaner inside the oven covering all parts including door, frames and floor and leave it for 15 to 20 minutes.
- ❖ In the meantime clean the trolley scrubbing it with scouring pad and scraper, rinse it off with fresh hot water.

Cleaning Rotary Oven

PROCEDURE (continued):

- ❖ If the stain remains on the trolley repeat the procedure.
- ❖ Clean the oven with duster ensuring all parts of the oven are cleaned and the chemical residue is completely removed.
- ❖ Clean the outside part of the oven with duster, dampened in oven and grill cleaner solution, giving special attention to top, edges, and back.
- ❖ Rinse it off with clean duster ensuring all parts of the oven are cleaned so that there is no chemical residue in any parts of the oven left.

Cleaning Rotary Oven

REMEMBER:

- ❖ Do not use excessive water as it may enter into the electrical parts, which can cause damage.
- ❖ Always wear protective clothing while cleaning.

Cleaning Can Openers

STANDARD:

All can openers will be cleaned and sanitized at the end of each shift. They will be kept hygienically clean at all times.



Cleaning Can Openers

PROCEDURE:

- ❖ Make a solution of all-purpose cleaner with hot water in a bucket and sanitizer in another bucket.
- ❖ Wear protective clothing such as aprons and hand gloves.
- ❖ Remove the opener from the base and start cleaning with the scouring pad dipped in all purpose cleaner.
- ❖ Take a scouring pad and start cleaning the base of the opener with all purpose cleaner giving special attention to edges and corners.
- ❖ Remove the opener from the solution and scrub thoroughly with scouring pad ensuring all grease and dirt is removed from blade and gears.
- ❖ Rinse the opener with fresh water and apply sanitizer.
- ❖ Place the lid back into the base.
- ❖ Clean and sanitize the bench.

Cleaning Tilt Fry Pan

STANDARD:

All tilt fryers will be cleaned in each shift or as required. They will be kept hygienically clean at all times.



Cleaning Tilt Fry Pan

PROCEDURE:

- ❖ Switch off tilt fryer from main switch before cleaning.
- ❖ Take a scouring pad and a solution of soap and hot water in a bucket.
- ❖ Place a strainer on the drain and scrape all food soil from the tilt fryer and pour them in the strainer letting water to strain out into the drain.
- ❖ Place all food soil from the strainer in the garbage bin.
- ❖ Scrub the inside part of the tilt fryer with the solution of soap and hot water covering all areas as well as outside, giving special attention to the edges, corners and lids.
- ❖ Rinse with clean water. **DO NOT** use water excessively as it can run into electrical parts which can cause damages.
- ❖ Clean the drain as per drain cleaning procedure.

Cleaning Tilt Fry Pan

REMEMBER:

- ❖ Never use a hose or a high pressure cleaner to clean tilt fryer.
- ❖ The tilt fryer should be used to de-carbonize trays each night. The chemical used for de-carbonizing should be used to clean floor and drains.

Cleaning Steam Kettle

STANDARD:

All steam kettles will be cleaned in each shift and as required. They will be kept hygienically clean at all times.



Cleaning Steam Kettle

PROCEDURE:

- ❖ Close the steam by closing the steam valve.
- ❖ Take a scouring pad and a solution of soap and hot water in a bucket.
- ❖ Place a strainer on the drain and scrape all food soil from the steam kettle and pour them in the strainer letting water out in the drain.
- ❖ Place all food soil from the strainer in the garbage bin.
- ❖ Scrub the steam kettle with the solution of soap and hot water from inside covering all areas as well as outside and bottom, giving special attention to lids, taps and steam faucets.
- ❖ Rinse with clean water.
- ❖ Clean the drain as per drain cleaning procedure.

Cleaning Steam Kettle

REMEMBER:

The steam kettle should be used to de-carbonize pots, pans and itself each night. The chemical used for de-carbonizing should be used to clean floor and drains.

Cleaning Reach-in Refrigerators

STANDARD:

All reach-in refrigerators will be cleaned daily, i.e. on outside, doors and door rubbers. They will be deep cleaned once a week as per schedule and will be kept hygienically clean at all times.



Cleaning Reach-in Refrigerators

PROCEDURE:

ON DAILY BAISIS:

- ❖ Take a solution of pot washing chemical in a bucket and mix with hot water.
- ❖ Take a sponge or a clean duster, dip it in the solution and squeeze excess solution in the bucket.
- ❖ Apply it from top to bottom in a circular fashion covering all parts including doors and door rubber.
- ❖ Take another sponge or clean duster, rinse under water and squeeze excess water into the bucket.
- ❖ Wipe the fridge dry covering all parts including doors and door rubbers.

Cleaning Reach-in Refrigerators

PROCEDURE:

ON WEEKLY BASIS:

- ❖ Check with chef on duty for the removal of all foodstuff from the reach-in refrigerators.
- ❖ Switch it off from the main switch.
- ❖ Remove shelves from the clips and place them in the pot wash area for cleaning.
- ❖ Take a solution of pot washing chemical in a bucket and mix with hot water and pour sanitizer in another bucket.
- ❖ Take a sponge or a clean duster, dip it in the pot wash chemical solution and squeeze excess solution in the bucket.
- ❖ Clean inside of the fridge from top covering all parts including doors, rubbers and shelves.

Cleaning Reach-in Refrigerators

PROCEDURE:

ON WEEKLY BASIS (continued):

- ❖ Rinse using duster or sponge dipped in clean fresh water.
- ❖ Wipe it dry and apply sanitizer.
- ❖ Wash the shelves as per pot washing procedure and place it back.
- ❖ Switch on the refrigerator and assist chef to replace foodstuff as quickly as possible.

Cleaning Walk-in Refrigerators

STANDARD:

All walk-in refrigerators will be cleaned daily, i.e. on outside, floors and walls. They will be deep cleaned once a week as per schedule and will be kept hygienically clean at all times.



Cleaning Walk-in Refrigerators

PROCEDURE:

ON DAILY BAISIS:

- ❖ Take a solution of all-purpose cleaning chemical in a mop bucket mixed with hot water.
- ❖ Take a mop, broom, dustpan, sponge scourer and a clean duster.
- ❖ Broom the floor of the refrigerator and place the dirt in the garbage bin.
- ❖ Take a mop, dip it in the chemical, squeeze the excess chemical in the mop bucket and mop the floor.
- ❖ Take a sponge scourer, dip it in the solution and squeeze excess solution in the bucket and apply it on the door from top to bottom in a circular fashion covering all parts including rubber.
- ❖ Take clean duster, dip it in fresh water and squeeze excess water into the bucket and wipe the door dry.
- ❖ Follow the same procedure to clean the outside of the refrigerator.

Cleaning Walk-in Refrigerators

PROCEDURE:

ON WEEKLY BASIS:

- ❖ Check with chef on duty for the removal of all foodstuff from the walk-ins.
- ❖ Switch it off from the main switch.
- ❖ Remove shelves from the clips and place them in the pot wash area.
- ❖ Take a solution of heavy duty floor cleaning chemical in a mop bucket mixed with hot water and pour sanitizer in another bucket.
- ❖ Apply the chemical on the floor and leave it for 15 to 20 minutes.
- ❖ Take a sponge scourer, dip it in the solution and clean all parts of the fridge from ceiling including doors, rubbers and shelves.

Cleaning Walk-in Refrigerators

PROCEDURE:

ON WEEKLY BASIS (continued):

- ❖ Scrub the floor with the help of a scrubbing machine and mop it dry.
- ❖ Rinse with clean fresh water and apply sanitizer.
- ❖ Wash the shelves as per pot washing procedure and place them back.
- ❖ Switch on the refrigerator and assist chef to place foodstuff back as quickly as possible.

Cleaning Walk-in Refrigerators

NOTE:

Never use a wet mop in a WALK-IN FREEZER to avoid a slippery floor.

Dirty Rag Procedure

STANDARD:

All dirty rags (dusters) will be collected and brought to Housekeeping/Laundry in return for new ones in each shift.

Dirty Rag Procedure

PROCEDURE:

- ❖ Place a dirty rag container in the pot wash area to collect all dirty rags.
- ❖ At the end of each shift shake each rag to ensure no other objects are present, e.g. foodstuff, utensils, linen, aprons and chef towels.
- ❖ Check with laundry supervisor where to place them.
- ❖ At the beginning of each shift collect clean rags issued by laundry and place them in janitor room to use during the shift.

Dirty Rag Procedure

REMEMBER:

- ❖ At no time these dirty rags should be accumulating around the stewarding or food preparation area.
- ❖ Do not try to use restaurant napkins in case you run out of clean dusters.