

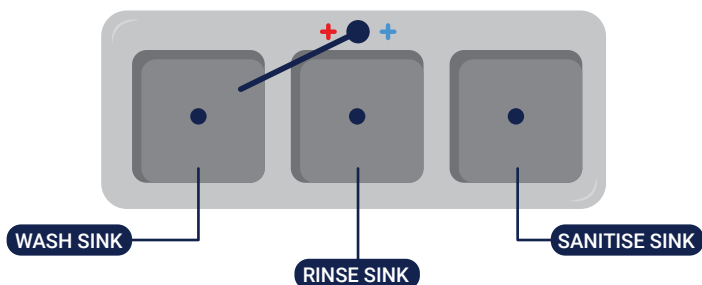


PROFESSIONAL

CLEANING GUIDE FOR DISHWASHING

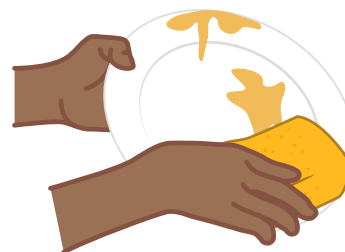


1 SET UP SINK



Set up the sinks following the 3-Compartment Sink Preparation Procedure.

2 REMOVE DEBRIS



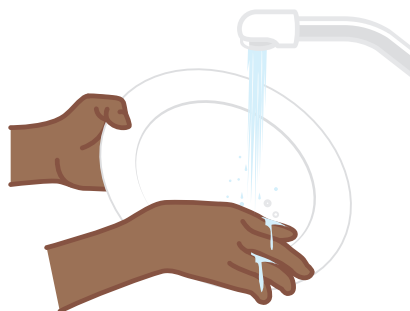
Discard any food debris into the waste receptacle. Pre-soak dishes with heavy build up in the "wash" compartment of the sink.

3 WASH



Wash dishes in the "wash" sink. Start with lightly soiled items first then move to the heavily soiled items. Dishwashing scrub brushes or non-abrasive pads may be used to remove tough soils.

4 RINSE

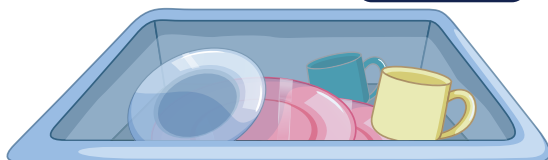


Rinse them in clean, hot rinse water in the "rinse" sink.

5 SANITISE



SANITISE SINK



Add sanitiser to the 'rinse' sink, then soak items. Soak items in the "sanitise" sink for at least 1 minute, before airing them to dry.

6 CLEAN UP



If gloves were used, remove and discard them. Wash hands before returning to service area.

CLEANING PRO TIPS

Change the water in the "wash" sink when it becomes cold or when suds are gone. Change the water in the "rinse" sink when the water becomes cold. Change the solution in the "sanitise" sink if quat test strips indicate solution is below 150 ppm.