

University Dining Services

**Tainter
Lead Maintenance and Cleaning
Responsibilities**

Updated 5/03

Table of Contents	
Monday----->	page 1
Tuesday----->	page 3
Wednesday----->	page 5
Thursday----->	page 7
Friday----->	page 9
Saturday----->	page 11
Sunday----->	page 13
Weekly----->	page 15
Appendix A: Surface Sanitizing----->	page 16
Appendix B: Cleaning Agents and Uses----->	page 17

If you have any questions about the use of chemicals, check Appendix B, check the Material Safety Data Sheets, or ask someone with experience with the chemical for help. Do not use a chemical if you are unsure of what protection you need, what the chemical does, or if you aren't sure if you can combine this chemical with another. Your health and safety are important to us.

MONDAY Date: _____

Day

- __ Steam Wells (all)-
Wash all surfaces.

- __ Juice Machine-
Using soapy water, wash and wipe down insides of machine.

- __ Vent Hoods and Filters-
Remove all filters, send to pots and pans. Insert new (clean) set of filters.

- __ Toasters/Microwaves/Tables-
AFTER EACH MEAL. Wipe down, clean inside, and organize.

- __ Salad & Dessert Bars-
AFTER EACH MEAL. Wash w/soapy water and sanitize. Drop tray slides.

- __ Pass Thrus (Hot & Cold)-
Thoroughly clean and polish (floater).

- __ Checker Stations-
AFTER EACH MEAL. Wipe down tops, organize baskets, and tray slide.

- __ Hot Chocolate and Cappuccino Machine-
Wash w/soapy water. Disassemble, wash and sanitize parts with bleach water.

- __ Coffee Machine-
empty drip pan, used coffee bin, and wipe down and flush. Disassemble, soak parts in bleach. Reassemble.

- __ Sneeze Guards-
Polish with glass cleaner.

Dinner

- __ Pass Thrus (Hot & Cold)-
Sweep and wipe.

- __ Tray Slides-
Wash all surfaces and sanitize. Drop down and wash with soapy water.

__Soup and Freeline Wells-

Remove water from wells and scrub clean. Wash all surfaces with soapy water, sanitize.

__Coffee Machine-

Remove spray head, check to see that all holes are open, clean the spray head area and upper surfaces thoroughly w/ hot water and a clean damp cloth. Also wipe entire exterior surface w/ hot water and damp cloth. For airpot, first wash w/soft damp cloth and wipe dry. Use the urn cleaner to clean the airpot. Don't immerse airpots in water as it could damage glass and rubber seals.

__Garbage Can Lids-

AFTER DINNER, run through dishwasher.

PM Shift

__Soda Dispenser-

Nightly, clean all areas and surfaces with soapy water. Clean with bleach water and put back together.

__Fryers-

Filter, wash with soapy water, scrub, rinse with vinegar water. Dry. Refill with oil.

__Fryers-

Dump oil. Boil out w/Sodium Hydroxide Solution, scrub, scrub with soapy water, rinse with vinegar water, dry, refill with fresh oil.

__Neico-

Nightly. Wire brush chains. Thoroughly wipe down broiler and cart. Remove both catch pans, side panels, grease trap send to pots and pans to soak over night. Wipe the hood, frame and fixed pieces with spray cloth (resolve) and clean cloth. Pull out Teflon sheets on bun platen and wipe with a damp cloth. Wire brush chain and stripper blades. Remove heat reflectors, wire brush, wipe with dry towel. Lightly wire brush heat element. Clean all shafts with Neico cleaning tool. Remove stripper blades and soak over night with catch pans.

__Impinger-

After PM, remove crumb pans and end shelf. Scrub shelf and return to impinger.

TUESDAY Date: _____

Day

__Taylor soft serve machine-
Disassemble completely. Wash and sanitize all parts including inside tanks and freeze chambers.

__Juice Machine-
Using soapy water, wash and wipe down insides of machine.

__Soup and Freeline Wells-
Remove water from wells and scrub clean. Wash all surfaces with soapy water, sanitize.

__Toasters/Microwaves/Tables-
AFTER EACH MEAL. Wipe down and organize.

__Salad & Dessert Bars-
AFTER EACH MEAL. Wash w/soapy water and sanitize. Drop tray slides.

__Checker Stations-
AFTER EACH MEAL. Wipe down tops, organize baskets, and tray slide.

__Steam Wells (all)-
Once a week, delime w/ LIME AWAY. Use goggles, rubber gloves, and arm gators. Full strength sprayed on then rinsed w/water. Scrub as needed.

__Servery Walls-
(behind mainline, salad bar, burger bar)Wash with soapy water.

__Milk Coolers-
Wash thoroughly especially legs with soapy water.

Dinner

__Steam Wells (all)-
Wash all surfaces.

__Tray Slides-
Wash all surfaces and sanitize. Drop down and wash with soapy water.

__Pass Thrus (Hot & Cold)-
during breakfast shift, sweep and wipe.

__Coffee Machine-

Remove spray head, check to see that all holes are open, clean the spray head area and upper surfaces thoroughly w/ hot water and a clean damp cloth. Also wipe entire exterior surface w/ hot water and damp cloth. For airpot, first wash w/soft damp cloth and wipe dry. Use the urn cleaner to clean the airpot. Don't immerse airpots in water as it could damage glass and rubber seals.

__Garbage Can Lids-
AFTER DINNER, run through dishwasher.

PM Shift

__Soda Dispenser-
Nightly, clean all areas and surfaces with soapy water. Clean with bleach water and put back together.

__Fryers-
Filter, wash with soapy water, scrub, rinse with vinegar water. Dry. Refill with oil.

__Neico-
Nightly. Wire brush chains. Thoroughly wipe down broiler and cart. Remove both catch pans, side panels, grease trap send to pots and pans to soak over night. Wipe the hood, frame and fixed pieces with spray cloth (resolve) and clean cloth. Pull out Teflon sheets on bun platen and wipe with a damp cloth. Wire brush chain and stripper blades. Remove heat reflectors, wire brush, wipe with dry towel. Lightly wire brush heat element. Clean all shafts with Neico cleaning tool. Remove stripper blades and soak over night with catch pans.

__Impinger-
After PM, remove crumb pans and end shelf.

WEDNESDAY **Date:** _____

Day

__ Juice Machine-

Using soapy water, wash and wipe down insides of machine.

__ Soup and Freeline Wells-

Remove water from wells and scrub clean. Wash all surfaces with soapy water, sanitize.

__ Toasters/Microwaves/Tables-

AFTER EACH MEAL. Wipe down and organize.

__ Salad & Dessert Bars-

AFTER EACH MEAL. Wash w/soapy water and sanitize. Drop tray slides.

__ Pass Thrus (Hot & Cold)-

Thoroughly clean and polish (floater).

__ Checker Stations-

AFTER EACH MEAL. Wipe down tops, organize baskets, and tray slide.

__ Sink Cabinets-

empty, wash, and wipe exterior, interior, and organize. Do all hand washing sinks and sanitize.

__ Cage-

Empty then wash and wipe interior.

__ Salad Bar and Condiment Bar Units-

Wash and sanitize all tray glides, sneeze shields, and panels. Spray glass cleaner directly on clean, dry rag and polish sneeze shields (do not spray near food). Check and empty drain hoses underneath units. Rinse with 100ppm bleach solution.

Dinner

__Pass Thrus (Hot & Cold)-
Sweep and wipe.

_Steam Wells (all)-
Wash all surfaces.

__Tray Slides-
Wash all surfaces and sanitize. Drop down and wash with soapy water.

__Coffee Machine-
Remove spray head, check to see that all holes are open, clean the spray head area and upper surfaces thoroughly w/ hot water and a clean damp cloth. Also wipe entire exterior surface w/ hot water and damp cloth. For airpot, first wash w/soft damp cloth and wipe dry. Use the urn cleaner to clean the airpot. Don't immerse airpots in water as it could damage glass and rubber seals.

__Garbage Can Lids-
AFTER DINNER, run through dishwasher.

PM Shift

__Soda Dispenser-
Nightly, clean all areas and surfaces with soapy water. Clean with bleach water and put back together.

__Fryers-
Filter, wash with soapy water, scrub, rinse with vinegar water. Dry. Refill with oil.

__Neico-
Nightly. Wire brush chains. Thoroughly wipe down broiler and cart. Remove both catch pans, side panels, grease trap send to pots and pans to soak over night. Wipe the hood, frame and fixed pieces with spray cloth (resolve) and clean cloth. Pull out Teflon sheets on bun platen and wipe with a damp cloth. Wire brush chain and stripper blades. Remove heat reflectors, wire brush, wipe with dry towel. Lightly wire brush heat element. Clean all shafts with Neico cleaning tool. Remove stripper blades and soak over night with catch pans.

__Impinger-
After PM, remove crumb pans and end shelf.

THURSDAY Date: _____

Day

- ___Soup and Freeline Wells-
Remove water from wells and scrub clean. Wash all surfaces with soapy water, sanitize.

- ___Toasters/Microwaves/Tables-
AFTER EACH MEAL. Wipe down and organize.

- ___Salad & Dessert Bars-
AFTER EACH MEAL. Wash w/soapy water and sanitize. Drop tray slides.

- ___Checker Stations-
AFTER EACH MEAL. Wipe down tops, organize baskets, and tray slide.

- ___Garbage Cans (dining bays and servery)-
During breakfast, wash w/soapy water inside and out.

Dinner

- ___Pass Thrus (Hot & Cold)-
Sweep and wipe.

- ___Steam Wells (all)-
Wash all surfaces.

- ___Tray Slides-
Wash all surfaces and sanitize. Drop down and wash with soapy water.

- ___Garbage Can Lids-
AFTER DINNER, run through dishwasher.

- ___Coffee Machine-
Remove spray head, check to see that all holes are open, clean the spray head area and upper surfaces thoroughly w/ hot water and a clean damp cloth. Also wipe entire exterior surface w/ hot water and damp cloth. For airpot, first wash w/soft damp cloth and wipe dry. Use the urn cleaner to clean the airpot. Don't immerse airpots in water as it could damage glass and rubber seals.

PM Shift

__Pass Thurs, Line Freezers, Burger/PM Freezer-

Clean fins/ vents with brush and vacuum. Wash doors with soapy water.

__Pizza Prep. Table and Hot Sub Table-

Clean vents with brush and vacuum. Remove all product not needed over weekend. Wash doors and inside bottom shelf with soapy water.

__Soda Dispenser-

Nightly, clean all areas and surfaces with soapy water. Clean with bleach water and put back together.

__Juice Machine-

Using soapy water, wash and wipe down insides of machine.

__Fryers-

Filter, wash with soapy water, scrub, rinse with vinegar water. Dry. Refill with oil.

__Neico-

Nightly. Wire brush chains. Thoroughly wipe down broiler and cart. Remove both catch pans, side panels, grease trap send to pots and pans to soak over night. Wipe the hood, frame and fixed pieces with spray cloth (resolve) and clean cloth. Pull out Teflon sheets on bun platen and wipe with a damp cloth. Wire brush chain and stripper blades. Remove heat reflectors, wire brush, wipe with dry towel. Lightly wire brush heat element. Clean all shafts with Neico cleaning tool. Remove stripper blades and soak over night with catch pans.

__Impinger-

After PM, remove crumb pans and end shelf.

__Coffee Machine (Airpots and Brew Baskets)-

ONCE A WEEK. For airpots, pour ½ packet urn cleaner into decanter and fill w/ hot water. Let stand 15 minutes. Soak all tubing in ½ packet of urn cleaner for 15 minutes using suitable container. **Thoroughly rinse w/ water.** For brew baskets, remove baskets and soak in urn cleaner in a suitable container for 15 minutes. Use one packet per gallon of hot water. **Rinse well.**

FRIDAY Date: _____

Day

- __Taylor Soft Serve Machine-
Disassemble completely. Wash and sanitize all parts including inside tanks and freeze chambers.

- __Juice Machine-
Using soapy water, wash and wipe down insides of machine.

- __Soup and Freeline Wells-
Remove water from wells and scrub clean. Wash all surfaces with soapy water, sanitize.

- __Dish Carts, Plate Carts-
Wipe with soapy water, dry.

- __Toasters/Microwaves/Tables-
AFTER EACH MEAL. Wipe down and organize.

- __Salad & Dessert Bars-
AFTER EACH MEAL. Wash w/soapy water and sanitize. Drop tray slides.

- __Pass Thrus (Hot & Cold)-
Thoroughly clean and polish (floater).

- __Checker Stations-
Move, sweep, and mop.

- __Checker Stations-
AFTER EACH MEAL. Wipe down tops, organize baskets, and tray slide.

- __Drain Covers-
Remove drain covers and scrub, also visible dirt in the end of drain pipe should be cleaned. If the drain has a screen catch, it should also be cleaned.

- __Salad Bar and Condiment Bar Units-
Wash and sanitize all tray glides, sneeze shields, and panels. Spray glass cleaner directly on clean, dry rag and polish sneeze shields (do not spray near food). Check and empty drain hoses underneath units. Rinse with 100ppm bleach solution.

Dinner

__Pass Thrus (Hot & Cold)-
Sweep and wipe.

__Steam Wells (all)-
Wash all surfaces.

__Tray Slides-
Wash all surfaces and sanitize. Drop down and wash with soapy water.

__Coffee Machine-
Remove spray head, check to see that all holes are open, clean the spray head area and upper surfaces thoroughly w/ hot water and a clean damp cloth. Also wipe entire exterior surface w/ hot water and damp cloth. For airpot, first wash w/soft damp cloth and wipe dry. Use the urn cleaner to clean the airpot. Don't immerse airpots in water as it could damage glass and rubber seals.

__Garbage Can Lids-
AFTER DINNER, run through dishwasher.

PM Shift

__Soda Dispenser-
Nightly, clean all areas and surfaces with soapy water. Clean with bleach water and put back together.

__Fryers-
Filter, wash with soapy water, scrub, rinse with vinegar water. Dry. Refill with oil.

__Neico-
Nightly. Wire brush chains. Thoroughly wipe down broiler and cart. Remove both catch pans, side panels, grease trap send to pots and pans to soak over night. Wipe the hood, frame and fixed pieces with spray cloth (resolve) and clean cloth. Pull out Teflon sheets on bun platen and wipe with a damp cloth. Wire brush chain and stripper blades. Remove heat reflectors, wire brush, wipe with dry towel. Lightly wire brush heat element. Clean all shafts with Neico cleaning tool. Remove stripper blades and soak over night with catch pans.

__Impinger-
After PM, remove crumb pans and end shelf.

SATURDAY Date: _____

Brunch

__ Steam Wells (all)-

Wash all surfaces.

__ Tray Slides-

Wash all surfaces and sanitize. Drop down and wash with soapy water.

__ Juice Machine-

Using soapy water, wash and wipe down insides of machine.

__ Soup and Freeline Wells-

Remove water from wells and scrub clean. Wash all surfaces with soapy water, sanitize.

__ Toasters/Microwaves/Tables-

AFTER EACH MEAL. Wipe down and organize.

__ Salad & Dessert Bars-

AFTER EACH MEAL. Wash w/soapy water and sanitize. Drop tray slides.

__ Checker Stations-

AFTER EACH MEAL. Wipe down tops, organize baskets, and tray slide.

Dinner

__Soda Dispenser-

Nightly, clean all areas and surfaces with soapy water. Clean with bleach water and put back together.

__Fryers-

Filter, wash with soapy water, scrub, rinse with vinegar water. Dry. Refill with oil.

__Neico-

Nightly. Wire brush chains. Thoroughly wipe down broiler and cart. Remove both catch pans, side panels, grease trap send to pots and pans to soak over night. Wipe the hood, frame and fixed pieces with spray cloth (resolve) and clean cloth. Pull out Teflon sheets on bun platen and wipe with a damp cloth. Wire brush chain and stripper blades. Remove heat reflectors, wire brush, wipe with dry towel. Lightly wire brush heat element. Clean all shafts with Neico cleaning tool. Remove stripper blades and soak over night with catch pans.

__Garbage Can Lids-

AFTER DINNER, run through dishwasher.

__Impinger-

After PM, remove crumb pans and end shelf.

__Coffee Machine-

Remove spray head, check to see that all holes are open, clean the spray head area and upper surfaces thoroughly w/ hot water and a clean damp cloth. Also wipe entire exterior surface w/ hot water and damp cloth. For airpot, first wash w/soft damp cloth and wipe dry. Use the urn cleaner to clean the airpot. Don't immerse airpots in water as it could damage glass and rubber seals.

SUNDAY Date: _____

Brunch

__Steam Wells (all)-
Wash all surfaces

__Refrigerated Taco Bar Unit-
Scrub top and inside with soapy water.

__Tray Slides-
Wash all surfaces and sanitize. Drop down and wash with soapy water.

__Juice Machine-
Using soapy water, wash and wipe down insides of machine.

__Soup and Freeline Wells-
Remove water from wells and scrub clean. Wash all surfaces with soapy water, sanitize.

__Toasters/Microwaves/Tables-
AFTER EACH MEAL. Wipe down and organize.

__Salad & Dessert Bars-
AFTER EACH MEAL. Wash w/soapy water and sanitize. Drop tray slides.

__Checker Stations-
AFTER EACH MEAL. Wipe down tops, organize baskets, and tray slide.

Dinner

__Soda Dispenser-

Nightly, clean all areas and surfaces with soapy water. Clean with bleach water and put back together.

__Fryers-

Filter, wash with soapy water, scrub, rinse with vinegar water. Dry. Refill with oil.

__Fryers-

Dump oil. Boil out w/Sodium Hydroxide Solution, scrub, scrub with soapy water, rinse with vinegar water, dry, refill with fresh oil.

__Neico-

Nightly. Wire brush chains. Thoroughly wipe down broiler and cart. Remove both catch pans, side panels, grease trap send to pots and pans to soak over night. Wipe the hood, frame and fixed pieces with spray cloth (resolve) and clean cloth. Pull out Teflon sheets on bun platen and wipe with a damp cloth. Wire brush chain and stripper blades. Remove heat reflectors, wire brush, wipe with dry towel. Lightly wire brush heat element. Clean all shafts with Neico cleaning tool. Remove stripper blades and soak over night with catch pans.

__Garbage Can Lids-

AFTER DINNER, run through dishwasher.

__Impinger-

After PM, remove crumb pans and end shelf.

__Coffee Machine-

Remove spray head, check to see that all holes are open, clean the spray head area and upper surfaces thoroughly w/ hot water and a clean damp cloth. Also wipe entire exterior surface w/ hot water and damp cloth. For airpot, first wash w/soft damp cloth and wipe dry. Use the urn cleaner to clean the airpot. Don't immerse airpots in water as it could damage glass and rubber seals.

WEEKLY Date: _____

__Milk Coolers-

Defrost and clean interior.

__Coffee Machine-

Delime w/urn cleaner and water solution. Thoroughly rinse 8-10 times.

__Neico-

Wire brush chains. Thoroughly wipe down broiler and cart. Remove both catch pans, side panels, grease trap send to pots and pans to soak over night. Wipe the hood, frame and fixed pieces with spray cloth (resolve) and clean cloth. Pull out Teflon sheets on bun platen and wipe with a damp cloth. Wire brush chain and stripper blades. Remove heat reflectors, wire brush, wipe with dry towel. Lightly wire brush heat element. Clean all shafts with Neico cleaning tool. Remove stripper blades and soak over night with catch pans.

__Blickman-

Disassemble. Wipe out entire interior. DO NOT SPRAY WITH WATER. Put in new filter. Wash exterior with resolve and polish.

__Impinger-

Wire brush conveyor belt to remove baked on deposits. Remove crumb pans and send to pots and pans. Wipe down exterior.

__Dishwasher Machine-

Thorough cleaning. Delime w/LIME AWAY. Use goggles, rubber gloves, and arm gators. ½ C./Gal. of volume (each tank). Full strength-spray on built up areas, scrub as needed, rinse.

__Mop Room-

Sweep, mop, and organize.

__Dust Pan (Mop Room)-

Wash.

__Pass Thrus, Line Freezer, Soda Dispensers-

ON A MONTHLY BASIS, clean fins/vents with brush and vacuum.

Appendix A: Surface Sanitizing

Work Areas

1. Remove surface soil with soap and water.
2. Use clean cloth soaked in 50ppm* bleach solution to wipe surface.
3. Containers of 50ppm* bleach solution should be in all work areas during operation. These need to be changed a minimum of every 2 hours. Cloths should be kept in them and when soiled rinsed well before putting back in solution.

Dining Area Tables

1. Use 50ppm* bleach solution to clean tabletops. Rinse out cloth between tables in solution. Change water if it becomes contaminated with soil from tables. Rinse cloth thoroughly or replace at this time.
2. Spray table tops with 50ppm* and wipe with clean cloth.

HAND WASHED ITEMS

1. Wash off soil with soap and water.
2. Rinse with clear water.
3. Place in 50ppm* bleach solution for 2 minutes (check solution regularly for strength and change every hour) OR spray items in place with 50ppm* bleach solution and let air-dry.

*1 tsp. per gallon

Appendix B: CLEANING AGENTS AND USES

LIME AWAY- By Eco Lab- goggles*, rubber gloves, arm gators (**DO NOT INHALE**)

Recommended Use:	Amounts and Protective Wear:	How To:
Steam Wells	Goggles, gloves, arm gators	Full strength-sprayed on then rinsed w/water. Scrub as needed.
Dish Machines	Goggles, gloves, arm gators	½ C./Gal. of volume (each tank) weekly.
Dish Machines	Goggles, gloves, arm gators	Full strength-spray on built up areas, scrub as needed, rinse.
Rational Combi Ovens	Goggles, gloves, arm gators	Per manufacturer instructions.
Plumbing Fixtures	Goggles, gloves, arm gators	Full strength-spray on.

BLEACH-(Sanitizer) -

Rubber gloves (all items/surfaces must be free of debris before use as Sanitizer). **Do not combine** w/other agents including soap, as it cannot sanitize them or may produce dangerous gases. **Do not use full strength.**

Sanitizer-Surfaces & Equip.	Rubber gloves 100ppm (1tsp/gal. water)	Use only on clean surfaces. Change every hour. Apply with clean cloth not to be used for cleaning.
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Counters/Work Surfaces:

Apply in production areas when changing items or every 4 hours. Apply in service areas a minimum of every 4 hours. Se schedule for area.

Equipment:

In place sanitizing apply with clean cloth not used

* See page 21

for cleaning. Air dry.

Sanitizer-Submersion Utensils, Trunion Kettles	Rubber Gloves	100ppm (1tsp/gal. of water). Submerge or let stand for 60 sec. Change water every hour.
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All surfaces should be sanitized every 4 hours minimum. Check your work area for applicable schedule.

PAN DANDY OR JOY-General Purpose Cleaner-(rubber gloves)
DO NOT MIX WITH SANITIZER

Dining Room Tables	Rubber Gloves	1 T/gal. of water
Hand wash Utensils, small equipment	Rubber Gloves	1 T/gal. of water
Wash Trunion Kettles	Rubber Gloves	1 T/gal. of water
Surface Cleaning	Rubber Gloves	1 T/gal. of water

RESOLVE-(Strong Grease-Cutting Cleaner)* goggles, gloves, arm gators

Recommended Uses: **Amounts and Protective** **How To's:**
Wear:

For each item listed, scrub surfaces using pads, brushes, cloths as instructed with:

Neico (table & some parts)	Goggles & gloves	½ cup per 2 gal. water
Greasy build-up surfaces	Goggles & gloves	½ cup per 2 gal. water
Galley Equip. Panels	Goggles & gloves	½ cup per 2 gal. water
Milk Dispensers	Gloves	½ cup per 2 gal. water
Drip-cuts (remove magic marker)	Gloves	Full strength-spray on, scrub and rinse

*See page 21

BOIL OUT- goggles, gloves (Sodium Hydroxide Solution)

Broaster	Goggles & gloves	8 oz/broaster with water weekly. Broil, drain, and rinse.
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FLOOR CLEANERS

FX-3 Multi SFC Maintenance	None	Self-dispensing
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FX-3 QTS Treatment	None	Self-dispensing
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FX-3 ATD Degreaser	None	Self-dispensing
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ECOLAB-(window cleaner)

Glass/Plexiglas/Brass Trim	None	Full strength-spray on. Wipe off.
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KARE-N-SHINE-(Stainless Steel Polish)

Recommended Use:	Amounts and Protective Wear:	How To:
Stainless Steel	Gloves	Full strength-spray on. Wipe off.

GREASE STRIP PLUS-(Oven Cleaner) by Econ Lab*-goggles, face shields, arm gators, rubber aprons

Carbonized grease build up (i.e. popcorn popper, convection ovens, donut machine, Nieco broiler, parts, impinger ovens.)	Goggles, arm gators, rubber apron, gloves	Full strength-spray or brush on. Let stand; wash off.
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*See page 21

GREASE CUTTER-(grease cutter) by Econ Lab*-goggles, gloves, and arm gators
DO NOT INHALE FUMES

Rational Combi Ovens	Goggles & gloves	Full strength-spray on hot surfaces (used after meat roasting) rinse down. Do not use on surfaces above 130°F, irritating vapors may occur.
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STERA-SHEEN-Sanitizer

Soft Serv	Gloves	1 oz. per gallon of water
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AMMONIA-Gloves, goggles.
DO NOT MIX WITH BLEACH.

Soak Racks	Gloves & goggles	Pour on cup in garbage bag. Put racks in bag and twist tie shut. Let set overnight. DO NOT INHALE FUMES.
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CARBON-OFF AEROSOL

Waffle Irons/Carbon Build Up	Gloves & goggles	Spray on, scrub, rinse well.
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RATIONAL-CLEANER & RINSE AID FOR CLEANER JET

	Gloves & goggles	When filling dispenser
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*See page 21

QUICK CLEAN GRIDDLE LIQUID

Gloves & goggles

Scrap griddle w/spatula to remove loose food debris. Attach the pad to pad holder. {Pour 1 packet evenly over hot griddle-300°-350°F. Immediately spread liquid around griddle using pad on pad holder and using moderate pressure to scour burnt-on food. Then use squeegee to move liquid into grease trap.} For heavily soiled griddles, additional cleaning liquid may be necessary (repeat what is between { }). Turn off griddle and wipe surface clean with thick damp cloth. Season griddle surface with a thin coating of liquid shortening. Clean tools after use.

***Caustic chemicals require the use of protective wear for eyes and skin. Goggles alone are acceptable eye protection, a face shield alone is not, the must be combined with goggles. This certifies as Hazard Assessment Personal Protection Equipment (PPE).**

***If you think that you have an allergy to any of these chemicals, please refer to the Material Safety Data Sheets.**