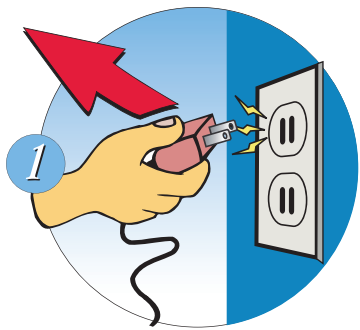
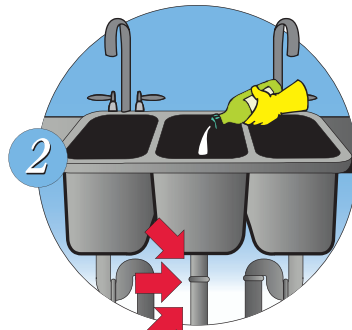


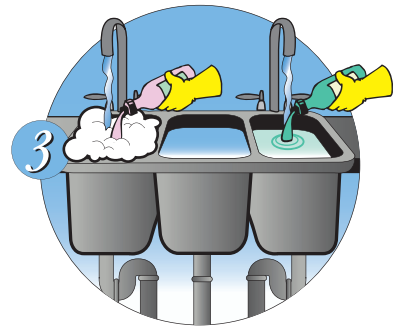
# Food Service Sanitation



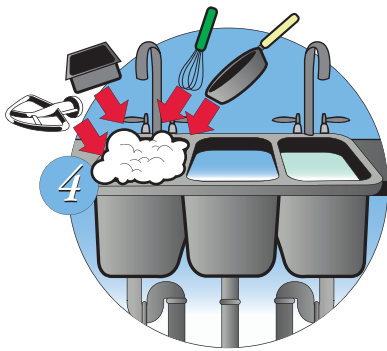
1 Disconnect all electrical equipment BEFORE washing.



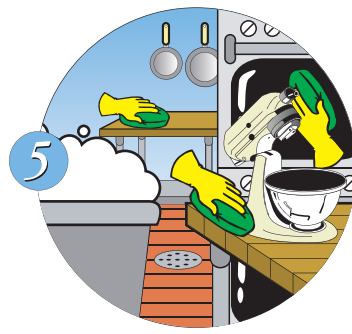
2 To assure all drains are open, use MPC Grand Opening drain opener on a regular basis to keep drains clear.



3 Fill 1st sink compartment with dish soap. Fill 2nd sink compartment with clean rinse water. Fill 3rd sink compartment with sanitizer diluted according to instructions.



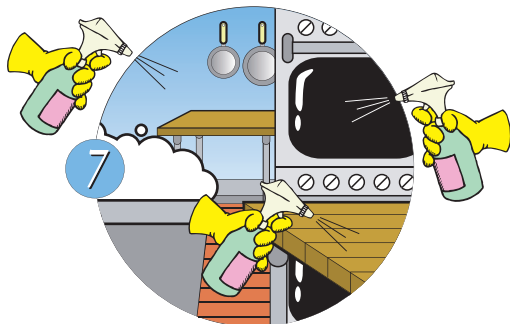
4 Dismantle all appropriate equipment to be cleaned. Place dismantled parts, pans, small hand tools, trays, etc, into sink containing dish soap. Use caution with sharp objects!



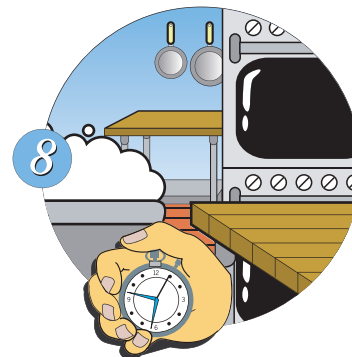
5 Scrape and/or brush away all heavy soil deposits on machines, equipment, floors and walls.



6 Collect debris and dispose in trash.



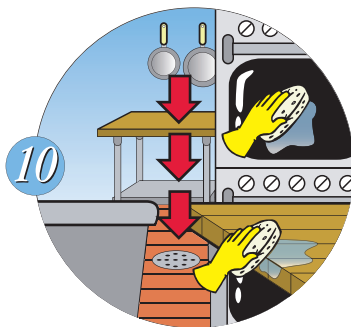
7 Use CAM PRO SB2 Cleaner/Degreaser and spray walls, counters, equipment and floors.



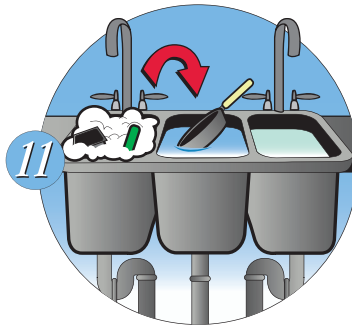
8 Let CAM PRO SB2 Cleaner/Degreaser sit on surfaces and soak for 5-10 minutes.



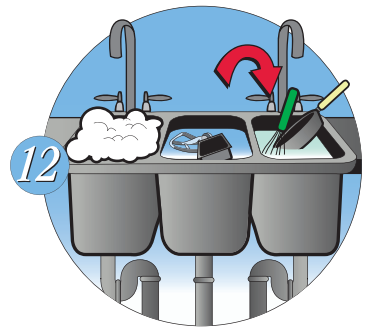
9 Scrub any areas that contain a heavy build-up.



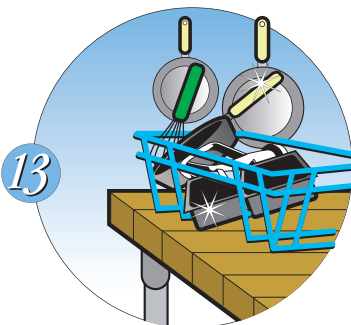
10 Rinse all areas thoroughly with clear water into floor drain, or pick up with wet vac.



11 Scrub all items soaking in Elite Suds-A-Lot in sink compartment 1 and place items into sink compartment 2 to rinse.



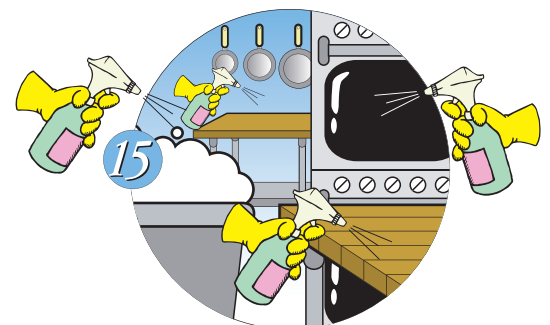
12 After rinsing each item, place them in the sink compartment 3 containing MPC Sani-512. Let soak per label directions or health code requirements.



13 Remove all items from sink containing MPC Sani-512 and place in a drying rack or a raised drain board.



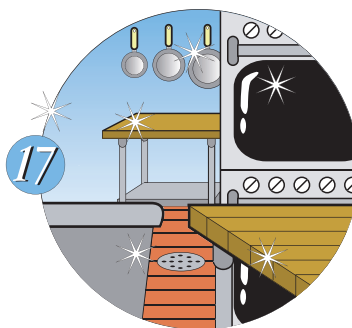
14 Reassemble any dismantled parts and place all washed items back in their proper place.



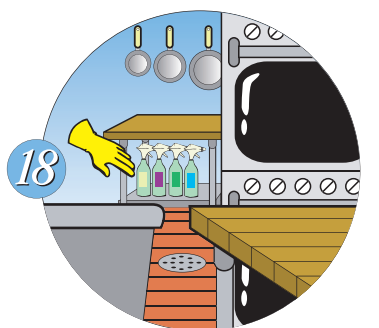
15 Using CAM PRO Surface Sanitizer, spray all walls, counters and equipment.



16 Use ECOSPHERE Enzyme Enriched Floor Cleaner and Deodorizer or CAM PRO TAC-20 Neutral Disinfectant Cleaner to mop floor and squeegee excess solution into drain and pick up with mop & bucket.



17 Allow area to air dry.



18 Return all maintenance equipment and chemicals to proper storage places.

daily procedures