

Walk through a GROCERY STORE

WALLS & HARD SURFACES

TOOLS: Pail, brush, trigger spray bottle, wiping cloth, rubber gloves, eye protection and hat or other head protection.

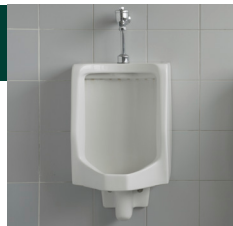
1. Wash or scrub surface with proper strength solution of **MicroTech™ Citrus Neutral Cleaner (2/1.5 gallon – 5338166)** and warm water.
2. Rinse with water and wipe dry.
3. If desired, apply **IND/COM Stainless Steel Cleaner Water Based (6/16 oz – 064162)**.



TOILETS/URINALS

TOOLS: Bowl swab, wiping cloth, rubber gloves and eye protection.

1. Remove urinal screen and any debris.
2. Carefully squirt **ProLine™ Blue Bowl Cleaner (12/1 quarts – 063651)** into urinal.
3. Apply a small amount of bowl cleaner to the bowl swab as well.
4. Use swab to scrub urinal surface, then flush.
5. For outside of urinal, wipe with proper strength solution of **MixMate™ Disinfectant 256 (1/1.5 gallon – 5374351)**. Be sure to clean hard-to-reach areas.
6. Replace urinal screen.



DUMPSTERS & DOCKS

Tools: Garden hose, water faucet, rubber gloves and eye protection.

FOR DUMPSTERS

1. Spray Dock and Dumpster Treatment into the interior and surrounding area of dumpster.
2. Spray first when dumpster is freshly emptied.
3. Spray treatment again when dumpster is 1/3 full.
4. Spray final treatment when dumpster is 2/3 full.
5. Repeat process when dumpster is emptied.

FOR DOCK AREAS AND TRASH CANS

1. Spray **USC Dock and Dumpster Treatment (4/32 oz – 3041211)** 3 times per week to eliminate and prevent build up of slippery food soils and grease.



FLOORS

TOOLS: Mop bucket with wringer and mop, broom, wet floor signs.

1. Sweep floor. Post “Wet Floor” signs.
2. Mix proper strength solution of warm water and **MicroTech™ FloorBac (2/1.5 – gallon 5338879)** in a mop bucket. Using a clean mop, apply solution generously to floor, overlapping mop strokes.
3. Repeat if necessary on heavily soiled areas. Pick up excess solution with mop, wringing it out frequently.
4. Allow to air dry. Remove “Wet Floor” signs.



DISHMACHINE



OUTSIDE TOOLS: Pail or trigger sprayer bottle, several cloths, gloves and eye protection.

1. Wipe entire outside of machine with recommended solution of **MicroTech™ Lime-Out (4/1 gallon – 5512283)**.
2. Rinse and wipe dry.
3. Polish outside of machine with **IND/COM Stainless Steel Cleaner Water Based (6/16oz – 064162)**

INSIDE TOOLS: Trigger sprayer bottle, gloves and eye protection.

1. Turn off dishmachine detergent dispenser.
2. Drain dishmachine. Remove and clean scrap trays, wash and rinse arms. Remove any foreign objects from dishmachine.
3. Replace scrap trays, wash and rinse arms. Fill dishmachine 3/4 full of hot water.
4. Add recommended amount of **MicroTech™ Lime-Out (4/1 gallon – 5512283)**.
5. Using the manual/delime cycle run dishmachine for 10 - 15 minutes.
6. Stop the dishmachine and inspect the interior. If necessary, spray delimer in the corners and continue to run dishmachine until clean.
7. Stop the dishmachine. Drain and rinse the interior.
8. Leave dishmachine doors open to allow dishmachine to air dry. Before operation, turn the detergent dispenser on.

OPERATION:

1. Place (replace) drain(s), screens and scrap trays. Check upper/lower wash and rinse arms.
1. Scrape and spray soils off ware and place in proper racks.
2. Close drain(s), doors and fill machine.
4. Add recommended amount of **MicroTech™ Metal Safe Mechanical Warewash Detergent (2/1.5 gallon - 5325242)**
5. Place rack in machine and run cycle. Remove rack when machine cycle is finished.

CUTTING BOARDS



TOOLS: Scraper, wiping cloth, brush or abrasive pad.

1. Prescrap and remove any large soils from the cutting board.
2. Wash with a mild detergent pot & pan detergent **USC Block Whitener (4/1 gallon – 4950281)**.
3. Rinse with fresh water.
4. Sanitize with an EPA registered sanitizer **MixMate™ Shurguard Ultimate (1/1.5 gallon – 5497407)** or **Sanitizer E.S. (4/1 gallon - 057443)**
5. Allow to air dry.

MANUAL DISHWASHING PROCEDURES



TOOLS: Scraper, wiping cloth, brush or abrasive pad, rubber gloves and eye protection.

1. Fill each sink to the appropriate level with warm water (110 - 120°F).
2. Prescrape ware to remove loose soils.
3. Wash in first compartment, using **MicroTech™ Manual Pot & Pan Detergent (2/1.5 gallon – 5326034)** at recommended use dilution.
4. Rinse in second compartment, using clean water.
5. Sanitize in third compartment by immersion for 60 seconds or as required by local health department regulations, using **MixMate™ Shurguard Ultimate (1/1.5 gallon – 5497407)** at recommended use dilution. Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Sanitizer test papers are most accurate when used to test sanitizer solutions at room temperature (75°F).
6. Allow dishes to air dry and store in a clean, dry, protected area.
7. Clean sinks after each shift.

FOOD PREPARATION SURFACES



TOOLS: Scraper, bucket, wiping cloths, trigger sprayer bottle and eye protection.

1. Prescrape surface to remove soils.
2. Wash surface with recommended strength solution of **MicroTech™ Manual Pot & Pan Detergent (2/1.5 gallon – 5326304)**.
3. Rinse with water and wipe dry.
4. Using trigger sprayer bottle and a different wiping cloth, apply sanitizing solution of **MixMate™ Shurguard Ultimate (1/1.5 gallon – 5497407)** per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds or as required by local health department codes.
5. Allow to air dry.

HAND WASHING



ATTENTION: Always wash your hands before starting your shift, after using the restroom, after handling raw foods, dirty dishes or other soiled objects.

1. Turn on sink faucet(s).
2. Wet hands and forearms thoroughly.
3. Place an appropriate amount of **Indulgence Foaming Hand Soap (4/1000 mL – 4327414)** in the palm of your hand.
4. Rub hands together vigorously to work up a lather for a minimum of 20 seconds. Wash hands, forearms and paying special attention to fingernails.
5. Rinse hands and forearms with warm water.
6. Dry hands with a clean towel or disposable wipe.
7. Use towel or wipe to shut off faucet(s).
8. Discard towel in proper waste receptacle.

FREEZERS



TOOLS: Scraper, abrasive pad, eye protection and wiping cloth or squeegee.

1. Remove food from area to be cleaned.
2. Remove shelves and clean them in the three compartment sink.
3. Apply **ProLine™ Freezer Cleaner (4/1 gallon – 063693)** directly to the floor or walls. Do not dilute the product. Allow to stand for 5 - 10 minutes. As the freezer cleaner works, it will melt ice and loosen entrapped soils, producing a slush that can be removed with the scraper or abrasive pad.
4. Use the wiping cloth or squeegee to remove any additional liquid left behind.
5. Replace clean shelving and food.
6. Wash outside surfaces with recommended strength solution of **MicroTech™ Manual Pot & Pan (2/1.5 gallon – 5326034)**.
7. If desired, apply **IND/COM Stainless Steel Cleaner Water Based (6/16oz – 064162)**, to outside only.

COOLERS



1. Remove all exposed food carts, racks or stainless steel pallets.
2. Sweep the floor and surrounding areas.
3. Mop the entire floor using **MicroTech Citrus Neutral Cleaner (2/1.5 gallon – 5338166)**.

DRAINS



TOOLS: Rubber gloves and eye protection.

STOPPED DRAINS

Per label directions, pour recommended quantity of **ProLine™ Bacterial Digestant (4/1 gallon – 063696)** into drains. Wait 30 minutes, then flush with warm water. Repeat if necessary.

SLOW DRAINS

Per label directions, pour recommended quantity of **ProLine™ Bacterial Digestant (4/1 gallon – 063696)** into drain when drain will not be used for several hours. Follow with a small amount of water.

REGULAR MAINTENANCE PROGRAM

Per label directions, pour recommended quantity of **ProLine™ Bacterial Digestant (4/1 gallon – 063696)** into drain, daily or weekly when drain will not be used for several hours. Follow with a small amount of water.

GREASE TRAPS

Follow dosing recommendations found on **ProLine™ Bacterial Digestant (4/1 gallon – 063696)** label for the size of grease trap present in the facility.

MEAT ROOM FLOORS



TOOLS: Scraper, bucket, wiping cloths, trigger sprayer bottle and eye protection.

1. Prescrape surface to remove soils.
2. Wash surface with recommended strength solution of **USC Meat Room Degreaser (4/1 gallon – 077039)**.
3. Rinse with water and wipe dry.
4. Using trigger sprayer bottle and a different wiping cloth, apply sanitizing solution of **MixMate™ Shurguard Ultimate (1/1.5 gallon – 5497407)**. Per label directions, use appropriate test papers to determine correct concentration of the sanitizer solution. Surfaces must remain wet for 60 seconds or as required by local health department codes.
5. Allow to air dry.

MEAT CASE



1. Clean glass surface with **ProLine™ Ammoniated Glass Cleaner (4/1 gallon – 063700)**.
2. Wash with recommended solution of **MicroTech™ Manual Pot & Pan (2/1.5 gallon – 5326034)**.
3. Rinse with fresh tap water.
4. Sanitize with **MixMate™ Shurguard Ultimate (1/1.5 gallon – 5497407)**.

WINDOWS & MIRRORS



TOOLS: Spray bottle, clean cloth or paper towels and eye protection.

1. Spray **Quickline™ Xenon (6/32 oz – 3187405)** or **ProLine Ammoniated Glass Cleaner (4/1 gallon – 063700)** on surface to be cleaned.
2. Wipe thoroughly with clean cloth or paper towel, turning the cloth or towel frequently.
3. Polish to a bright shine. For extremely heavy soils, a second application may be necessary.