

Cleaning & Sanitizing SOP-#409

Employee Training

PURPOSE

To ensure proper cleaning and sanitizing of restaurant surfaces

PROCEDURE

When cleaning and sanitizing surfaces employees should perform the following:

1. Start by filling the green bucket with warm soapy water.
2. Then fill the sanitizer bucket with room temperature sanitizer solution.
3. Place a rag in each bucket
4. Take the gran bucket and using it and the rag wipe down the area. Make sure to clear all sauce, debris, and any other contaminating materials.
5. Once the area has been cleaned take the sanitizer solution and wipe down the entire area.
6. Let the sanitizer solution air dry before using the surface again. (Do not dry the area with a towel)

IMPORTANT NOTES

Sanitizer should be changed:

- 1 Every 4 hours
- 2 When it fails the test strip
- 3 As the solution gets soiled

Wet rags should be kept in the bucket at all times when not in use

