

CONDIMENT STAND

Tools Needed

- Large Bucket
- Clean Towels



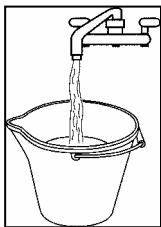
Product Needed

Spic and Span Disinfecting All-Purpose Spray and Glass Cleaner® (3-in-1)



FREQUENCY OF CLEANING: Daily as needed, during close, and once weekly.

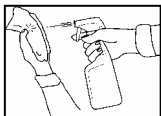
SPECIAL DIRECTIONS FOR THIS TASK: If sensitivity to cleaning solutions is a concern, wear disposable gloves.



DAILY ROUTINE

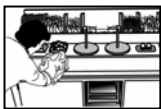
STEP 1

- Fill bucket with warm rinse water from sink and insert clean towel.
- Take bucket and 3-in-1 all-purpose cleaner spray bottle to designated area.



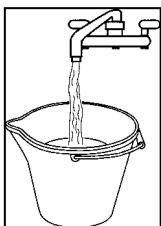
STEP 2

- Spray 3-in-1 all-purpose cleaner onto clean towel.



- Wipe top surface and walls of condiment stand.
- Allow to air-dry.

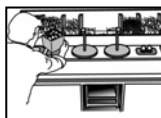
NOTE: Rinse out towel as needed in warm rinse water bucket. After rinsing towel, spray the towel with 3-in-1 all-purpose cleaner to continue the cleaning process. Replace towel and rinse water when they become dirty.



DURING CLOSING

STEP 1

- Fill bucket with warm rinse water from sink and insert clean towel.
- Take bucket and 3-in-1 all-purpose cleaner spray bottle to designated area.



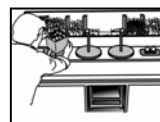
STEP 2

- Take any pan with liquid creamers and refrigerated items to walk-in cooler.
- Take other condiment pans to dishwashing sink to be washed, rinsed, and sanitized as outlined in the Manual Warewashing and Sanitization Procedure.
- Remove all condiment pumps and take to back room for cleaning. Clean pumps according to the manufacturer's recommendations.



STEP 3

- Spray 3-in-1 all-purpose cleaner onto a clean towel.
- Wipe top surface and walls of condiment stand.
- Allow to air-dry.

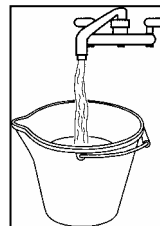


WEEKLY THOROUGH CLEANING

(during non-service hours)

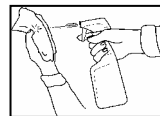
STEP 1

- Remove all items from bins in condiment stand and items stocked under condiment stand.



STEP 2

- Fill bucket with warm rinse water from sink and insert clean towel.
- Take bucket and 3-in-1 all-purpose cleaner spray bottle to designated area.



STEP 3

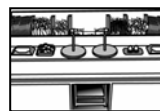
- Spray 3-in-1 all-purpose cleaner onto a clean towel.



STEP 4

- Wipe all inside and outside surfaces of condiment stand.

NOTE: Rinse out towel as needed in warm rinse water bucket. After rinsing towel, spray the towel with 3-in-1 all-purpose cleaner to continue the cleaning process. Replace towel and rinse water when they become dirty.



STEP 5

- Allow to air-dry.
- Once the condiment stand is dry, return all condiment items to their proper locations.



STEP 6

- If used, remove and discard disposable gloves.
- Wash hands before returning to service area.