

FOODSERVICE: BACK OF HOUSE

General instructions

What products do you need?

- Multi-Purpose Disinfectant
- Food Contact Sanitizer
- Manual Detergent
- Machine Detergent
- Machine Sanitizer
- Rinse Additive
- Presoak
- Degreaser
- Stainless Steel Cleaner
- Freezer Cleaner

What tools do you need?

Refillable spray bottles, trigger sprayers, microfiber cloths, nylon brush, dishmachine, putty knife, vacuum, dust pan/broom, mop/bucket, window scrubber/squeegee, toothpick, 'Wet Floor' sign, PPE

Specific touchpoints

- **Food Contact:**
 - Counters/food-prep surfaces
 - Tables
 - Sinks
 - Food Storage Equipment
 - Thermometers
 - Beverage stations
- **Non-Food Contact:**
 - Buttons on equipment (i.e., bump pads and controls)
 - Light switches
 - Faucets
 - Cupboards/drawer handles
 - Hand Soap/Sanitizer dispenser
 - Towel dispenser
 - Labeling system keypad



Cleaning & Disinfection Frequency _____
Inspection Frequency _____
Responsible _____
Required PPE* _____

*in addition to any required by SDS

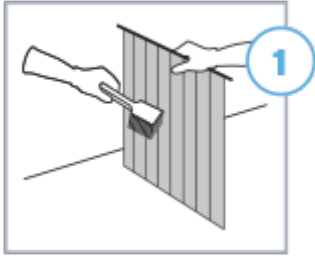


To help protect against COVID-19, ensure treated surfaces remain wet for contact time indicated on product label.

**Refer to product label for use directions*

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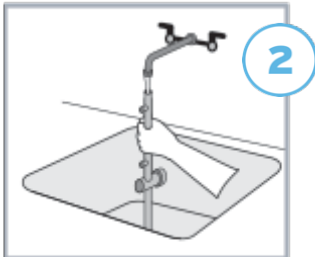
Dishmachine – Ready for Operation



1

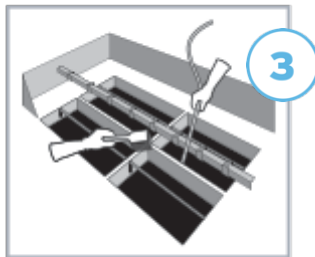
STOP Turn off and drain dishmachine.

Check drain for blockage and clear if needed. Remove scrap accumulation trays/pump intake screen and flush under running water. Scrub parts clean (if necessary) using brush and **manual detergent**. Insert parts back into dishmachine.



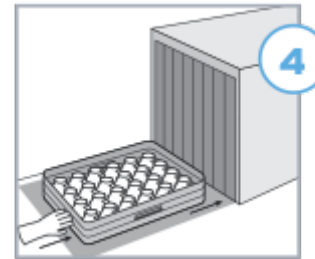
2

Unscrew wash arms and end caps. Flush under running water. Clean nozzles with toothpick. Remove soil inside the pre-wash and wash tank area of dishmachine using a brush, water and **manual detergent**. Insert parts back into dishmachine.



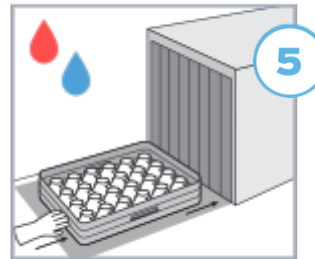
3

Ensure **machine detergent** and **rinse additive** are connected to appropriate dispensers. If the machine also utilizes a **chemical sanitizer**, check the expiration date and consider replacing the product if expired.



4

Power on dishmachine and allow wash tank to fill and reach appropriate temperature (unless it is a dump-and-fill machine). Check the data plate on the machine for temperature requirements.



5

Run a rack through dishmachine

For **high temperature machines**: Ensure the rinse water temperature reaches at least 180°F.

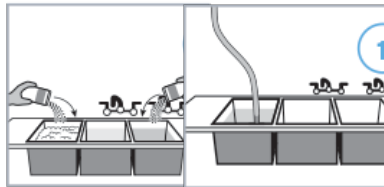
For **low temperature machines**: Test the chemical sanitizer level with test strips on residual water (50-100 ppm chlorine).



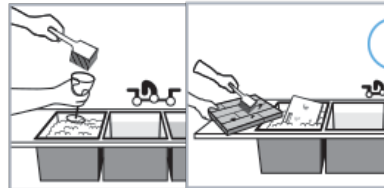
NOTE: Soft water will reduce scale buildup on equipment and improve results for one-pass warewashing. Contact your Ecolab rep to learn more about softening solutions for your dishmachine/entire kitchen and with any additional dishmachine questions.

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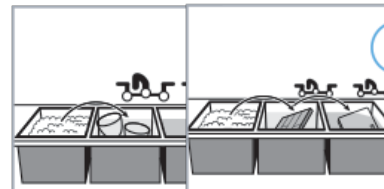
Manual Warewashing



Set up 3-compartment sink with **manual detergent** solution in the first sink, warm rinse water in the second sink and **food contact sanitizer** solution in the third sink. Follow product label for correct use dilutions.



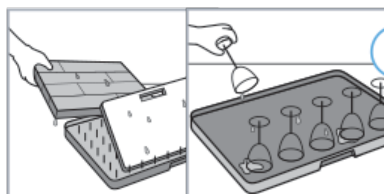
Place ware or other food contact items (i.e., cutting boards) in detergent sink, soak as needed, and scrub off any remaining soil or stains with nylon brush.



Submerge ware or other food contact items in rinse water.



Submerge ware or other food contact items in **sanitizer** sink for one minute, or as specified by product label and/or local guidelines.



Place sanitized items on rack or drain board to air dry. Do not wipe or rinse.

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Flatware



NOTE: Soft water will reduce scale buildup on equipment and improve results for one-pass warewashing. Contact your Ecolab rep to learn more about softening solutions for your dishmachine or entire kitchen.



1

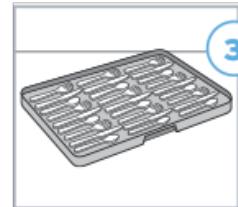
Fill presoak tub or bus pan with **presoak** solution as specified by the product label.

NOTE: Change presoak solution when water cools or is dirty and ensure tub holding soiled ware is properly sanitized after use.



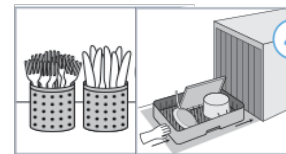
2

Sort dirty flatware and place into **presoak** solution. Ensure flatware is completely submerged. Soak for a minimum of 20–30 minutes.



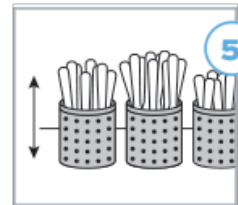
3

Remove flatware and place in a single layer on an open rack. Rinse off excess food soil.



4

Sort flatware and transfer from open rack to baskets. Do not overload. Run through dishmachine wash cycle with handles down.



5

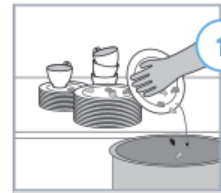
Shake off excess water and allow to cool down while air drying. Transfer to empty basket and store flatware with handles up. Do not touch eating ends of flatware. Consider covering clean ware to ensure it remains sanitary.

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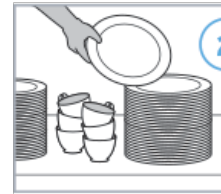
Plates and Tableware



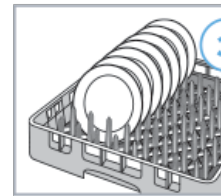
NOTE: Soft water will reduce scale buildup on equipment and improve results for one-pass warewashing. Contact your Ecolab rep to learn more about softening solutions for your dishmachine or entire kitchen.



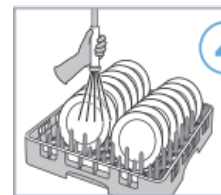
1 When sorting soiled wares, place flatware in separate bus pan or open rack. Dump liquid from glasses/cups and place on suitable racks. Remove excess food from tableware (plates, bowls and saucers) by hand-scraping into garbage.



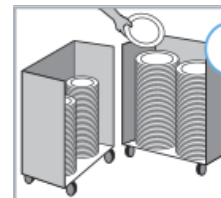
2 After hand-scraping wares, sort and stack the same type and size dishes together.



3 Load the same type and size dishes into racks. When multiple types or sizes are loaded on same rack, place smaller items in front so dishmachine spray is not blocked.



4 Manually spray loaded rack with hot water (min. 110°F) to remove loosened food. Wash in dishmachine with **machine detergent**. Use **rinse additive** for spotless ware. When chemical sanitization is required, use **machine sanitizer**.



5 Stack clean dishes in dish dolly ensuring only one dish size is stacked in each compartment. When dolly is completely loaded, store in dedicated area and cover to ensure ware remains sanitary.

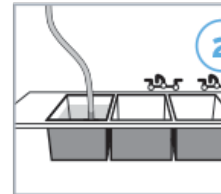
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Prepware: Pots, Pans and Cookware



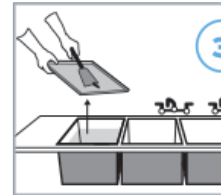
1

Remove excess food by hand-scraping ware. Rinse off any loosened food particles in pre-scrub sink.



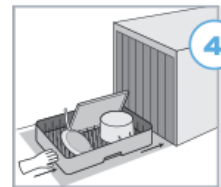
2

Fill the sink with **presoak** solution as specified by the product label. Completely submerge baked-on ware for 15–20 minutes depending on soil level.



3

Remove ware from soak solution. Scrape loosened soil with a nylon brush to discard.



4

Sort ware and place in racks. Wash in dishmachine with **machine detergent**. When chemical sanitization is required, use **machine sanitizer**.



5

When cycle is complete, remove racks and allow ware to air dry. Stack in dedicated storage area when dry. Consider covering clean ware to ensure it remains sanitary.



NOTE: Soft water will reduce scale buildup on equipment and improve results for one-pass warewashing. Contact your Ecolab rep to learn more about softening solutions for your dishmachine or entire kitchen.

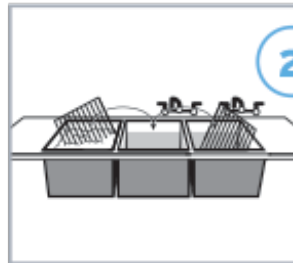
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Reach-In Refrigerator and Freezer



1 Remove all food containers and place in temporary refrigerated storage. Remove shelving, brackets, etc.

NOTE: Freezer temperature must be raised above freezing (32°F/0°C) before cleaning.



2 Wash, rinse and sanitize all removed parts using either machine or manual methods.



3 Clean interior of unit with **manual detergent**. Scrub built-up deposits with nylon brush or scraper. Rinse well with potable water.



4 Spray surface with **food contact sanitizer** and allow to air dry.

NOTE: Pour sanitizing product (per label directions) into drain trough to prevent development of mold and odor-producing bacteria.



5 Return unit to proper temperature. Use a **multi-purpose disinfectant** for the exterior, ensuring proper disinfection of high-touch, non-food contact areas like handle. If needed, use **stainless steel cleaner** and a clean, soft cloth to shine exterior.

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Walk-In Refrigerator and Freezer

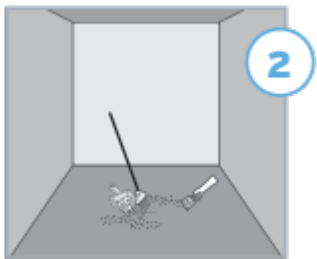


1

Remove all unpacked foods and food packaging from area. Clear floor of all movable items including floor mats.

STOP Turn off recirculation fan.

NOTE: If using a product other than **freezer cleaner**, all food must be removed and freezer temperature must be raised above freezing (32°F/0°C) before cleaning.



2

Wipe up spills and sweep away any loose soil and debris. Use a scraper or abrasive pad to remove built-up deposits.



3

STOP Put out 'Wet Floor' sign.

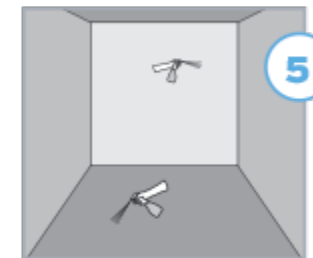
Apply **freezer cleaner** or **manual detergent** directly to floor, walls and shelving using a mop, sponge or sprayer. Soak for time specified on product label relative to the amount of soil and ice present. Mop to loosen and remove soil.



4

Dry mop or squeegee to remove excess liquid and wipe with dry cloth, as needed, to aid drying. A wet vacuum may also be used. When dry, replace unpacked foods and food packaging and turn on recirculation fan.

Ensure freezer handle is properly disinfected using a **multi-purpose disinfectant**.

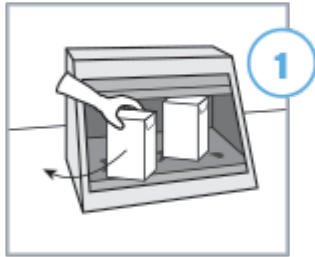


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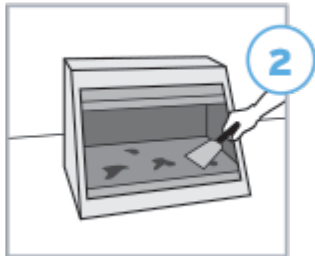
After cleaning, sanitize with **food contact sanitizer** as specified on product label. Allow to air dry. Do not rinse.

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Dry Storage



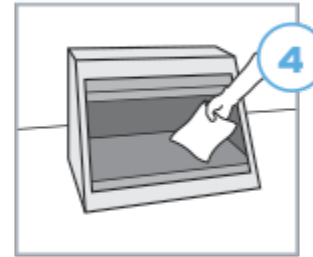
Remove food from container and store in dry area away from chemicals.



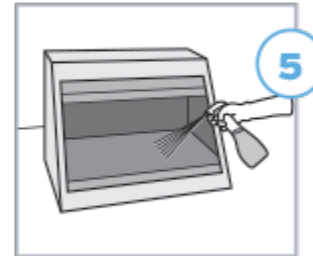
If container must be dry cleaned, scrape off any adhered soil. Brush or vacuum out. If container can be wet cleaned, pre-clean by removing loose, visible soil.



For wet cleaning, spray container with **manual detergent**. If soil on surface is greasy, use **degreaser** as specified on product label.



Allow cleaning solution to penetrate soils. Use a non-abrasive scrub pad or paper towel to loosen any remaining food particles and wipe clean. Allow surface to dry completely.



For both wet and dry clean, spray surface with **food contact sanitizer** and allow to air dry.

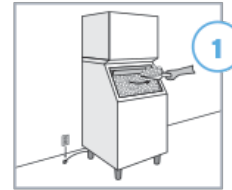
Ensure container handle is properly disinfected using a **multi-purpose disinfectant**.

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Ice Machines



NOTE: This procedure is only for the ice bins. For ice maker cleaning, please refer to instructions in the OEM manual.



Unplug the machine. Remove and discard all ice. Replace water filter if the ice machine has been shut down for more than 4 weeks.



Clean interior of unit with **manual detergent**. Give special attention to the bottom, corners, doors, gaskets, hinges and latches. Scrub built-up deposits with nylon brush or scraper.



Rinse well with clean water.



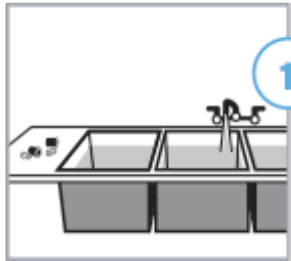
Spray interior surfaces, scoop and interior of door with **food contact sanitizer** as specified by the product label. Allow to dry. Do not rinse.



Clean / disinfect exterior especially high-touch areas like handle with **multi-purpose disinfectant**. If needed, use **stainless steel cleaner** and a clean, soft cloth to shine exterior. Plug in machine and fill with fresh ice.

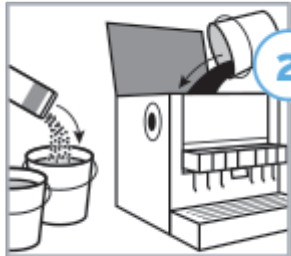
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Beverage Machine

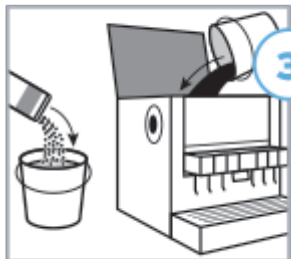


Remove mixing nozzles, diffusers and cup rest from machine and thoroughly clean and sanitize using the manual or machine procedures.

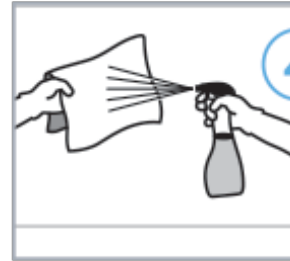
NOTE: For machine method, use a rack designed for small items.



To clean ice bin (if present): Remove and discard all ice. Clean interior of unit with **manual detergent**. Allow to soak for at least 5 minutes. Drain the solution and rinse with fresh water.

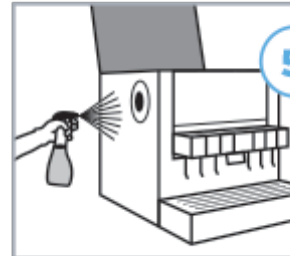


To sanitize ice bin (if present): Sanitize interior of unit with **food contact sanitizer** and allow solution to soak per time specified by product label before draining. Allow to dry. Do not rinse.



Clean / disinfect exterior and panel bottom (soda splash area) with **multi-purpose disinfectant**. If needed, use **stainless steel cleaner** and a clean, soft cloth to shine exterior.

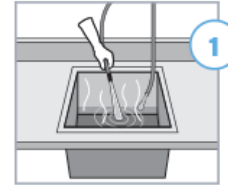
NOTE: Pour hot water down drip pan to ensure proper drainage.



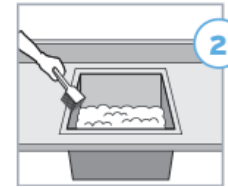
Spray exterior food contact surface area with **food contact sanitizer**. **Ensure treated surfaces remain wet for contact time indicated on product label**. Allow to air dry. Reinstall nozzles, diffusers and cup rest. Fill ice bin with fresh ice (if applicable).

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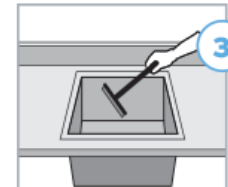
Stainless Steel Sink



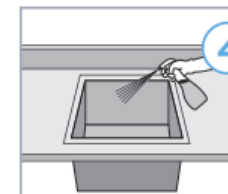
Fill all sinks to low level with hot water and **manual detergent**. For sinks with grease buildup and stubborn stains, use **degreaser**.



Scrub the inside and outside of all sinks, drain table, splash backs, and scrap baskets with a nylon brush and the detergent solution.



Drain and rinse all sinks. Squeegee water from all flat surfaces. Wipe exterior surfaces with a clean, dry cloth.



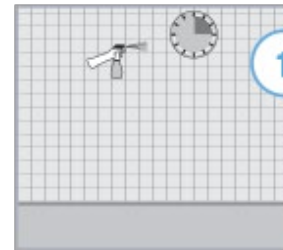
To sanitize, spray surfaces with **food contact sanitizer** solution as specified by the product label.



If needed, use **stainless steel cleaner** and a clean, soft cloth to shine exterior.

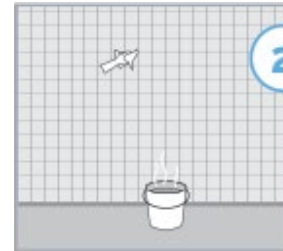
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Walls

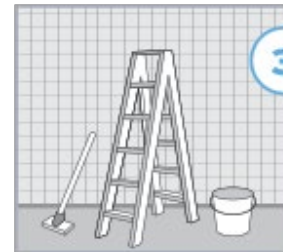


Remove all food items from surrounding area. Spray wall with **multi-purpose disinfectant** as specified on product label. If soil on surface is greasy, use **degreaser**. Areas with heavier soil, (i.e. around light switches by cooking areas), may require light scrubbing.

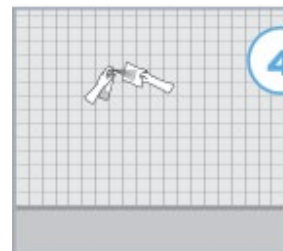
NOTE: Ensure cleaning solution does not drip onto food contact surfaces.



Using hot water in a bucket and a clean towel, rinse wall thoroughly. Wipe up any solution that may have dripped onto the floor. Change water and cleaning towel as needed.



Wipe wall with dry paper towel or clean cloth.



If needed, use **stainless steel cleaner** and a clean, soft cloth to shine exterior.

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Storage/Delivery Cart and Dish Caddy



Pre-clean surfaces with **manual detergent**. If soil on surface is greasy, use **degreaser** as specified on product label.



Allow cleaning solution to penetrate soils. Use a non-abrasive scrub pad to loosen any dried-on particles.



Wipe surface of cart with dry paper towel or clean cloth. Be certain to clean all surfaces including cart legs.



Disinfect high-touch surfaces (i.e., handles) with **multi-purpose disinfectant**. Ensure treated surfaces remain wet for contact time indicated on product label. Wipe or allow to air dry.

ENSURE ENVIRONMENTAL HYGIENE

Establish routine cleaning and disinfection inspections in the Back of House...

	Evaluation		Notes
	OK	Needs Attn.	
Floors:			
• Debris-free (e.g., trash, gum, etc.)	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Sanitary seam/grout lines	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Streaks or stickiness	<input type="checkbox"/>	<input type="checkbox"/>	_____
Walls and Ceiling:			
• Visual cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Surface cracks	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Paint condition	<input type="checkbox"/>	<input type="checkbox"/>	_____
Furniture and Furnishings:			
• Debris and dust-free	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Hand soap and sanitizer replenished	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Paper products replenished	<input type="checkbox"/>	<input type="checkbox"/>	_____
Glass and mirrors:			
• Clean and streak-free	<input type="checkbox"/>	<input type="checkbox"/>	_____

	Evaluation		Notes
	OK	Needs Attn.	
Surfaces:			
• Sinks soap scum, scale, streak, stain and mold/mildew-free	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Handles/levers/knobs/faucets polished	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Countertop debris-free and sanitary	<input type="checkbox"/>	<input type="checkbox"/>	_____
Malodors:			
• Musty, smokey, or unpleasant	<input type="checkbox"/>	<input type="checkbox"/>	_____
Other:			
• _____	<input type="checkbox"/>	<input type="checkbox"/>	_____
• _____	<input type="checkbox"/>	<input type="checkbox"/>	_____
• _____	<input type="checkbox"/>	<input type="checkbox"/>	_____
• _____	<input type="checkbox"/>	<input type="checkbox"/>	_____
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