

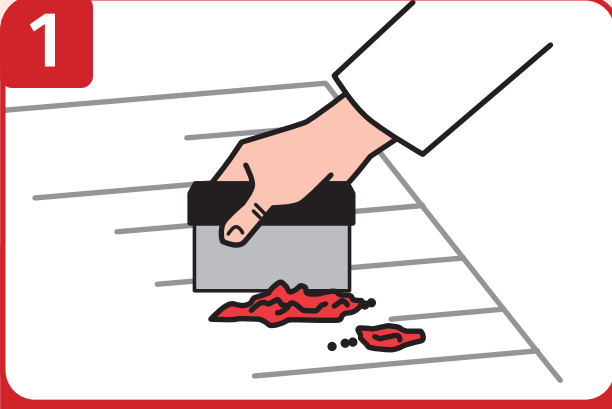
Meatroom Procedures



FOOD SERVICE SANITATION

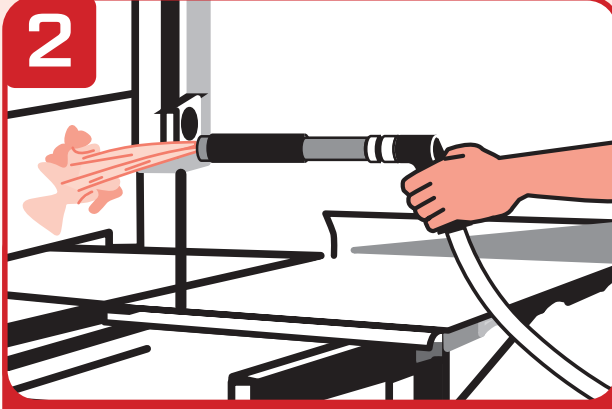
CUTTING BOARDS, TABLES AND EQUIPMENT - DAILY CLEANING

1



First, rough clean (where needed) with a metal scraper to remove heavy soils.

2



Apply Meatroom Degreaser with a foam gun. Let work for (3) minutes and scrub. Rinse away foam/soil.

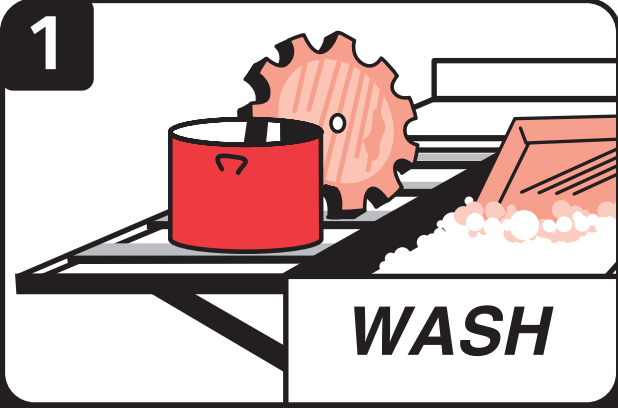
3



Apply a final spray of Sanitizer diluted per label instructions. No rinse required.

UTENSILS AND EQUIPMENT PARTS - DAILY CLEANING

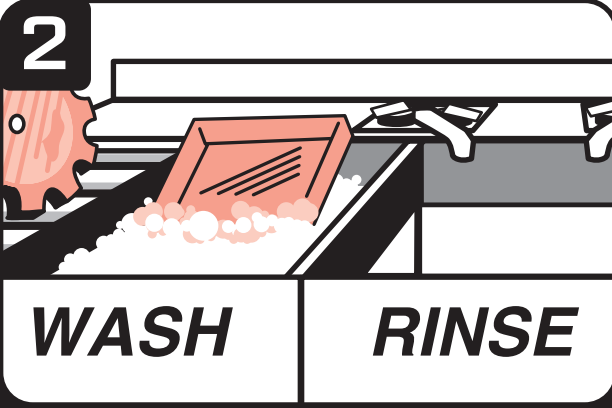
1



WASH

All utensils, machine parts, and pans should be cleaned daily.

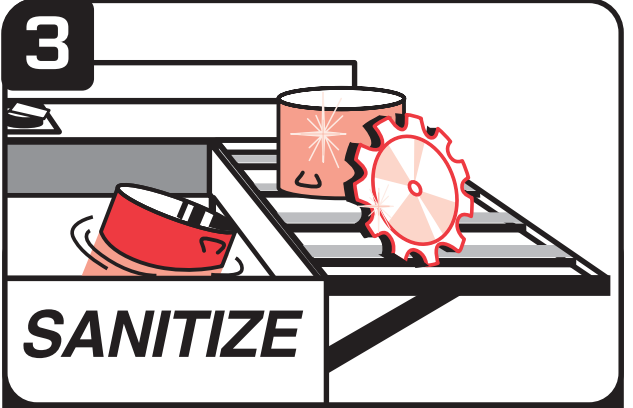
2



WASH **RINSE**

Using the triple sink method, fill first tub with Liquid Detergent at 1/2 oz. per gallon of hot water. Wash all parts and utensils here.

3



SANITIZE

Fill second sink with clear hot rinse water. Fill third sink with Sanitizer from sanitizer gun or sink proportioner. Immerse all parts in sanitizer for (5) minutes. Let sanitized parts air dry on a clean, sanitized table.

FLOORS AND WALLS - DAILY CLEANING

1



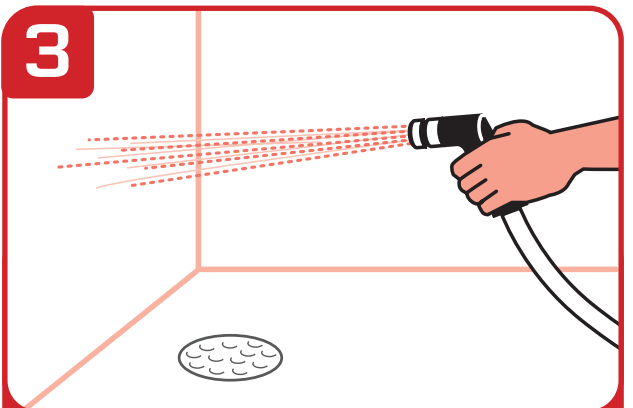
Remove all food products and movable objects from area. Cover all sensitive equipment with plastic tarps. Sweep up trash.

2



Apply Meatroom Degreaser with foam gun. Let foam work for at least (3) minutes. Agitate with deck brush if needed. Rinse with water.

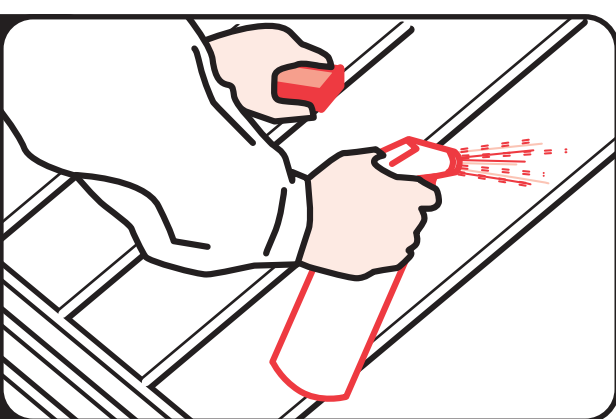
3



Squeegee off water, degreaser and soil mixture. Apply a final spray of Sanitizer diluted per label instructions. No rinse required.

COOLER AND DISPLAY CASES - WEEKLY CLEANING

Remove all meat from cooler or display case before cleaning. Apply Meatroom Degreaser manually with brush or using foam gun. Let foam work for (3) minutes and scrub. Rinse foam away with hot water. Next, spray apply Sanitizer diluted per label instructions.



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