

THREE COMPARTMENT SINK – CLEANING

Tools Needed

- Properly set up Three Compartment Sink
- Non-Abrasive Scouring Pad or washing towel

Products Needed – Or similar Anderson Product



Pot & Pan Detergent

3rd Sink Sanitizer

Cleaning Frequency: At the end of every shift

Caution: Be careful for any sharp edges

Step 1	Dump waiste from any scrap baskets
Step 2	Using a non abrasive scouring pad scrub out sink compartments and back splashes with detergent the first compartment of the sink
Step 3	Rinse all of the compartments, back splash and drainboards with fresh water
Step 4	Sanitize with clean sanitizing solution of BARRIER II at 200-400ppm
Step 5	Allow to Air Dry



3 COMPARTMENT SINK SET UP – Automatic

Tools Needed

- Properly Set up Dilution System
- QT-10 or QT-40 Quat Test Strips

Products Needed –

Or similar Anderson Product



Pot & Pan Detergent

3rd Sink Sanitizer

Cleaning Frequency: Throughout the day during hours of operation. Fresh solutions should be made when the water becomes soiled or cold.

Note: Do not fill multiple compartments at the same time. There is not enough water pressure for accurate dispensing and dosing.

- | | |
|--------|---|
| Step 1 | Start with a clean 3 Compartment Sink. |
| Step 2 | Fill wash compartment of 3 Compartment sink with Hot Detergent solution |
| Step 3 | Fill Sanitizer compartment of 3 Compartment sink with warm BARRIER II Sanitizer solution |
| Step 4 | Fill middle Rinse Sink with clean water.
Note: if you choose to rinse by spraying, make sure the middle rinse sink is clear to allow for rinsing. |
| Step 5 | Check BARRIER II Sanitizer Concentration |



Directions for Checking Quat Sanitizer

- | | |
|--------|---|
| Step 1 | Take a small sample of sanitizer solution and allow it to cool to room temperature. (75°F) |
| Step 2 | When solution has cooled, dip QT-10 or QT-40 test strips in motionless solution for 10 seconds. |
| Step 3 | Compare colors at once. Maintain a 200 - 400ppm solution. |

3 COMPARTMENT SINK SET UP – Manual

Tools Needed

- QT-10 or QT-40 Quat Test Strips

Products Needed –

Or similar Anderson Product



Pot & Pan Detergent

3rd Sink Sanitizer

Cleaning Frequency: Throughout the day during hours of operation. Fresh solutions should be made when the water becomes soiled or cold.

Note:

- | | |
|--------|---|
| Step 1 | Start with a clean 3 Compartment Sink. |
| Step 2 | Fill wash compartment of 3 Compartment sink to Fill Line and add Pot & Pan Detergent (~2oz per 10 Gallons of water) |
| Step 3 | Fill Sanitizer compartment of 3 compartment sink to Fill Line and add BARRIER II Quat Sanitizer (2.5oz per 10 gallons of water) |
| Step 4 | Fill middle Rinse Sink with clean water.
Note: if you choose to rinse by spraying, make sure the middle rinse sink is clear to allow for rinsing. |
| Step 5 | Check BARRIER II Sanitizer Concentration |



Directions for Checking Quat Sanitizer

- | | |
|--------|---|
| Step 1 | Take a small sample of sanitizer solution and allow it to cool to room temperature. (75°F) |
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| Step 3 | Compare colors at once. Maintain a 200-400ppm solution. |

BUS TUBS– WAREWASH

Tools Needed

- Properly Set-Up Dish Machine



Products Needed –

Or similar Anderson Product



Detergent



Rinse Aid

Cleaning Frequency: Daily or more frequently if they become soiled

Note: Bus Tubs are often in customer sight. Keeping them clean is an essential part of maintaining a clean restaurant image. Do not nest wet Bus Tubs. The condensation can become a sanitation issue.

Step 1	Clean out any gross soils and discard in disposal or trash
Step 2	Pre-Rinse Bus Tub with sprayer
Step 3	Place Bus Tub on Pot & Pan Rack (Big holes)
Step 4	Slide rack into dish machine and close door
Step 5	Load the next rack the while dishwasher is running
Step 6	When the cycle is complete, open the door and slide clean Bus Tub onto the drying table
Step 7	Allow clean Bus Tub to air dry while the next load is washing.
Step 8	Return clean, dry Bus Tub use or to proper storage location



BUS TUBS– WAREWASH

Tools Needed

- Properly Set-Up Dish Machine



Products Needed –

Or similar Anderson Product



Detergent



Sanitizer



Rinse Aid

Cleaning Frequency: Daily or more frequently if they become soiled

Note: Bus Tubs are often in customer sight. Keeping them clean is an essential part of maintaining a clean restaurant image. Do not nest wet Bus Tubs. The condensation can become a sanitation issue.

- | | |
|--------|---|
| Step 1 | Clean out any gross soils and discard in disposal or trash |
| Step 2 | Pre-Rinse Bus Tub with sprayer |
| Step 3 | Place Bus Tub on Pot & Pan Rack (Big holes) |
| Step 4 | Slide rack into dish machine and close door |
| Step 5 | Load the next rack the while dishwasher is running |
| Step 6 | When the cycle is complete, open the door and slide clean Bus Tub onto the drying table |
| Step 7 | Allow clean Bus Tub to air dry while the next load is washing. |
| Step 8 | Return clean, dry Bus Tub use or to proper storage location |



BUS TUBS– 3 COMPARTMENT SINK

Tools Needed

Products Needed – Or similar Anderson Product

- Properly set up 3 Compartment Sink
- Non Abrasive scouring pad or washing towel



Pot & Pan Detergent

3rd Sink Sanitizer






Cleaning Frequency: Daily or more frequently if they become soiled

Note: Bus Tubs are often in customer sight. Keeping them clean is an essential part of maintaining a clean restaurant image

Step 1	Clean in a solution of detergent in the three compartment sink. Scrub all surfaces with non abrasive scouring pad or dish washing towel
Step 2	Rinse with clean water
Step 3	Sanitize in clean solution of BARRIER II at 200 - 400ppm for a minimum of 30 seconds.
Step 4	Allow to air dry
Step 5	Return to service or store with clean equipment until needed.



CAN OPENER (Manual Bench Type)

Tools Needed		Products Needed – Or similar Anderson Product	
<ul style="list-style-type: none"> Properly Set up 3 Compartment Sink Nylon Brush 		 	 
		Pot & Pan Detergent	3rd Sink Sanitizer
Cleaning Frequency: Clean weekly or more frequently when it becomes soiled			
Caution: Be careful when handling the can opener and avoid being cut by the can opening blade			
Step 1	Remove the opener by removing the shank from the base.		
Step 2	Soak the shank assembly in the Pot & Pan Detergent solution in the three compartment sink. Scrub all parts with a nylon brush		
Step 3	Rinse with clean water		
Step 4	Sanitize in clean solution of BARRIER II at 200-400ppm for a minimum of 30 seconds.		
Step 5	Allow to air dry		
Step 6	Reassemble shank and base		

DELIMING DISH MACHINE

Tools Needed

- Scrub Brush
- Non Abrasive Scouring Pad



Products Needed – Or similar Anderson Product






SURFLEX Delimer

Cleaning Frequency: Weekly or as needed




Caution: Be careful when deliming a low-temp dishwasher, because some sanitizers include chlorine, iodine or quaternary ammonia that can form acid or noxious gas. Detergent can also counteract with the delimer. *Turn off the dishwasher and the booster heater.

Step 1	Everything Off - Turn off chemical dispensers or remove the feed lines from chemical containers.
Step 2	Water Out - Drain any water from the dishwasher and to empty the wash tank(s).
Step 3	Cleaning Time - Inspect the rinse jets and lower and upper wash arms and clean them if necessary. Remove, clean and replace the drain screen and scrap trays.
Step 4	Water In - Refill the machine with fresh water.
Step 5	Add Delimer - Add the descaling solution into the wash tank. Use 3 - 4 oz. Surfex Heavy Duty Liquid Limescale Remover per each gallon of machine reservoir water. Most Low Temp units are about 2 – 2.6 Gallons about a cup of delimer.
Step 6	Cycle Machine - Shut the door and run a cycle with the deliming agent. With High temp units do not turn on the heating elements.
Step 7	Inspection - After the cycle is over, open the door and inspect the inside of the dishwasher (wash arms, rinse jets, etc.). If it's not properly delimed, scrub heavy build up areas and run another cycle
Step 8	Drain & Refill - Drain the water from the wash tank and refill it with fresh water.
Step 9	Cycle Again - Run the machine for 2 cycles, drain and refill the dish machine.
Step 10	Ready for work! - Turn the dishwasher, booster heater and detergent dispenser on.

DINING AREA CHAIRS

Tools Needed		Products Needed — Or similar Anderson Product	
<ul style="list-style-type: none"> Clean Towel Sanitizing Towel 			
		All Purpose Cleaner	Sanitizer/Disinfectant
Cleaning Frequency: Between customers			
Tip: Never let a customer sit on a dirty or unsafe chair			
Step 1	Inspect chair to make sure it is safe. Remove any unsafe chairs from customer area		
Step 2	Clean any gross soils from chairs		
Step 3	Spray Cleaner on chair surfaces to be cleaned		
Step 4	Wipe surfaces clean with clean towel		
Step 5	Spray with Sanitizer/Disinfecting solution		
Step 6	Allow to Air Dry		

DINING AREA TABLES

Tools Needed		Products Needed — Or similar Anderson Product	
<ul style="list-style-type: none"> Disposable Towels Clean Towel Sanitizing Towel 			
		All Purpose Cleaner	Sanitizer/Disinfectant
Cleaning Frequency: Between customers			
Tip: Never let a customer sit on a dirty or unsafe chair			
Step 1	Inspect tables to make sure they are safe and do not have broken elements. Remove any unsafe tables from customer area		
Step 2	Clean any gross soils from tables with disposable towels		
Step 3	Spray All Purpose Cleaner on table surfaces to be cleaned		
Step 4	Wipe surfaces clean with clean towel making sure table sides are cleaned along with the table top.		
Step 5	Spray with Sanitizer/Disinfecting solution		
Step 6	Allow to Air Dry		
Step 7	Spray table legs and supports with All Purpose cleaner		
Step 8	Wipe table legs and supports clean with clean towel		

ICE HANDLING EQUIPMENT–3 COMPARTMENT SINK

Tools Needed

- Properly set up 3 Compartment Sink
- Non Abrasive scouring pad or dishwashing washing towel

Products Needed –

Or similar Anderson Product



Pot & Pan Detergent

3rd Sink Sanitizer



Cleaning Frequency: Every 4 hours of use or more frequently if they become soiled

Note: Ice handling equipment is considered food handling equipment as should be washed, rinsed and sanitized every 4 hours.

Step 1	Clean in solution of detergent in the three compartment sink. Scrub all surfaces with non abrasive scouring pad or dish washing towel
Step 2	Rinse with clean water
Step 3	Sanitize in clean solution of BARRIER II at 200 - 400ppm for a minimum of 30 seconds
Step 4	Allow to air dry
Step 5	Store in proper location. Note: Ice Scoop should not be stored in the ice!



ICE SCOOP – 3 COMPARTMENT SINK

Tools Needed		Products Needed – Or similar Anderson Product	
<ul style="list-style-type: none"> Properly set up 3 Compartment Sink Non-Abrasive Scouring Pad or dishwashing washing towel 			
		Pot & Pan Detergent	3 rd Sink Sanitizer
Cleaning Frequency: Every 4 hours of use or more frequently if they become soiled			
Note: Ice Scoops are considered food handling equipment as should be washed, rinsed and sanitized every 4 hours.			
Step 1	Clean in solution of detergent in the three compartment sink. Scrub all surfaces with non abrasive scouring pad or dish washing towel		
Step 2	Rinse with clean water		
Step 3	Sanitize in clean solution of BARRIER II at 200-400 ppm for a minimum of 30 seconds		
Step 4	Allow to Air Dry		
Step 5	Store in proper location. Note: Ice Scoop should not be stored in the ice!		

MICROWAVE

Tools Needed

- Clean Towel
- Non- Abrasive Scouring Pad

Products Needed –

Or similar Anderson Product




All Purpose Cleaner



Sanitizer

Cleaning Frequency: Clean Daily

Tip: Always unplug electrical devices before you clean them

Step 1	Remove any gross soils from inside of microwave	
Step 2	Spray all surfaces of the inside of microwave with All Purpose Cleaner including walls, and top	
Step 3	Wipe all surfaces with a clean towel making sure to get the inside top	
Step 4	Spray interior with 200-400ppm sanitizer and allow to air dry	
Step 5	Close the door and spray exterior with multipurpose cleaner	
Step 6	Wipe all surfaces with clean towel	

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To be used with Anderson Cleaning & Sanitation Program

MICROWAVE – DAILY - NATURAL AP– BARRIER II –SANI QUIK – 4-20

MIRRORS

Tools Needed

- Disposable Towels
- Clean Towel

Products Needed – Or similar Anderson Product



Brilliant Glass Cleaner

Cleaning Frequency: Daily or as needed

Caution:

Step 1

Spray towel with Brilliant Glass Cleaner

Step 2

Wipe mirror surfaces clean with damp towel

Step 3

Allow mirror to air dry for streak free results



PREP TABLES

Tools Needed

- Disposable Towels
- Clean Towel

Products Needed –

Or similar Anderson Product



All Purpose Cleaner



Sanitizer

Cleaning Frequency: Every 4 hours of use or between food types and at closing

Caution: Be careful for any sharp edges

Step 1

Clean any gross soils from table and discard

Step 2

Spray top, back and sides of table with All Purpose cleaner

Step 3

Wipe surfaces clean with clean towel making sure table sides and back are cleaned along with the table top

Step 4

Spray with Sanitizer solution at 200-400ppm

Step 5

Allow to Air Dry

Step 6

Spray table legs and supports with All Purpose cleaner

Step 7

Wipe table legs and supports clean with clean towel



SANITIZER BUCKETS – WAREWASH

Tools Needed

- Properly Set-Up Dish Machine



Products Needed – Or similar Anderson Product



Detergent



Sanitizer



Rinse Aid

Cleaning Frequency: Every 4 hours of use or more frequently if they become soiled

Note: Sanitizer Buckets should be dumped and refilled every 4 hours while in use. The sanitizing bucket should be washed, rinsed and sanitized each time the sanitizing solution is changed.

Step 1	Clean out any gross soils and discard in disposal or trash
Step 2	Pre-Rinse Sanitizer Bucket with sprayer
Step 3	Place Sanitizer Bucket on Pot & Pan Rack (Big Holes)
Step 4	Slide rack into dish machine and close door
Step 5	Load the next rack the while dishwasher is running
Step 6	When the cycle is complete, open the door and slide clean Sanitizer Buckets onto the drying table
Step 7	Allow clean Sanitizer Bucket to air dry while the next load is washing.
Step 8	Return clean, dry Sanitizer Bucket to use or to proper storage location



SANITIZER BUCKETS – 3 COMPARTMENT SINK

Tools Needed

- Properly set up 3 Compartment Sink
- Non Abrasive scouring pad or washing towel

Products Needed –

Or similar Anderson Product



Pot & Pan Detergent

3rd Sink Sanitizer

Cleaning Frequency: Every 4 hours of use or more frequently if they become soiled

Note: Sanitizer Buckets should be dumped and refilled every 4 hours while in use. The sanitizing bucket should be washed, rinsed and sanitized each time the sanitizing solution is changed.

Step 1 Clean in a solution of detergent in the three compartment sink. Scrub all surfaces with non abrasive scouring pad or dish washing towel

Step 2 Rinse with clean water

Step 3 Sanitize in clean solution of BARRIER II at 200-400 ppm for a minimum of 30 seconds

Step 4 Allow to air dry

Step 5 Return to service or store with clean equipment until needed



SANITIZER BUCKETS - WAREWASH

Tools Needed

- Properly Set-Up Dish Machine

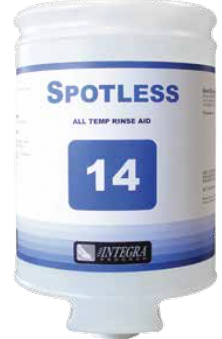


Products Needed –

Or similar Anderson Product



Detergent



Rinse Aid

Cleaning Frequency: Every 4 hours of use or more frequently if they become soiled

Note: Sanitizer Buckets should be dumped and refilled every 4 hours while in use. The sanitizing bucket should be washed, rinsed and sanitized each time the sanitizing solution is changed.

Step 1	Clean out any gross soils and discard in disposal or trash
Step 2	Pre-Rinse Sanitizer Bucket with sprayer
Step 3	Place Sanitizer Bucket on Pot & Pan Rack (Big Holes)
Step 4	Slide rack into dish machine and close door
Step 5	Load the next rack the while dishwasher is running
Step 6	When the cycle is complete, open the door and slide clean Sanitizer Buckets onto the drying table
Step 7	Allow clean Sanitizer Bucket to air dry while the next load is washing.
Step 8	Return clean, dry Sanitizer Bucket to use or to proper storage location



SILVERWARE/FLATWARE – WAREWASH–High Temp

Tools Needed

Products Needed – Or similar Anderson Product

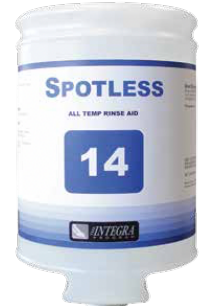
- Properly Set-Up and Supplied High Temp Dish Machine



Presoak



Detergent



Rinse Aid

Cleaning Frequency: Throughout the day

Caution: Be careful for any sharp edges

Step 1

In a bus tub dilute selected presoak according to the label directions or through an automatic proportioning system

Step 2

Add soiled silverware / flatware to the solution. Soak flatware for 10 – 30 minutes

Step 3

Remove silverware / flatware and place on flatware washing rack (small holes). Do not overload rack

Step 4

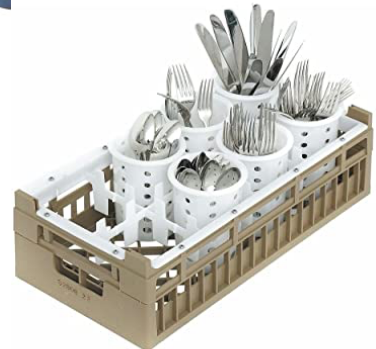
Rinse off excess soils with pre-scrub sprayer. Then wash in dish machine

Step 5

Remove washed items and place upright in flatware holders, eating surfaces up. Place holders on a wash rack and rewash in dish machine

Step 6

After silverware / flatware is air dried, transfer to storage containers with the handles up. Be careful not to touch the eating surfaces.



SILVERWARE/FLATWARE – WAREWASH–Low Temp

Tools Needed

Products Needed — Or similar Anderson Product

- Properly Set-Up and Supplied Low Temp Dish Machine



Presoak



Detergent



Sanitizer



Rinse Aid

Cleaning Frequency: Throughout the day

Caution: Be careful for any sharp edges

Step 1

In a bus tub dilute selected presoak according to the label directions or through an automatic proportioning system

Step 2

Add soiled silverware / flatware to the solution. Soak flatware for 10 – 30 minutes

Step 3

Remove silverware / flatware and place on flatware washing rack (small holes). Do not overload rack

Step 4

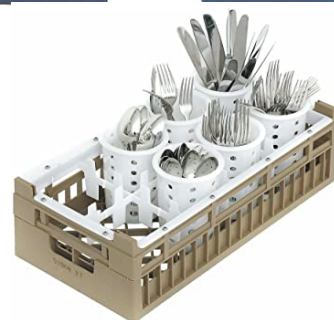
Rinse off excess soils with pre-scrub sprayer. Then wash in dish machine

Step 5

Remove washed items and place upright in flatware holders, eating surfaces up. Place holders on a wash rack and rewash in dish machine

Step 6

After silverware / flatware is air dried, transfer to storage containers with the handles up. Be careful not to touch the eating surfaces.



SILVERWARE / FLATWARE– 3 COMPARTMENT SINK

Tools Needed

Products Needed — Or similar Anderson Product

- Properly set up 3 Compartment Sink
- Non-Abrasive Scouring Pad or washing towel



Presoak

Pot & Pan Detergent

3rd Sink Sanitizer

Cleaning Frequency: Throughout the day

Note: Refresh Pot & Pan Detergent solution as it becomes soiled or cold. Fresh, hot solution will provide the best results.

Step 1 In a bus tub dilute selected presoak according to the label directions or through the installed proportioning system

Step 2 Add soiled silverware / flatware to the solution. Soak flatware for 10 – 30 minutes

Step 3 Remove silverware / flatware from Bus Tub and place in clean, hot solution of Pot & Pan Detergent in the first compartment of the three compartment sink.

Step 3 Scrub all surfaces with non abrasive scouring pad or dish washing towel

Step 4 Rinse with clean water

Step 5 Sanitize in clean solution of BARRIER II at 200-400ppm for a minimum of 30 seconds.

Step 6 Allow to air dry

Step 7 After silverware / flatware is air dried, transfer to storage containers with the handles up. Be careful not to touch the eating surfaces.



UTENSILS/SMALLWARES–WAREWASH–High Temp

Tools Needed

- Properly Set-Up and Supplied High Temp Dish Machine

Products Needed – Or similar Anderson Product



Detergent



Rinse Aid

Cleaning Frequency: Throughout the day

Important: Regularly check to make sure the machine is reaching 180°F during the rinse stage to insure proper sanitizing

Note: It is important that you do not put away wet utensils. Condensation in the bottom of storage bins is a potential food safety issue.

Step 1

Pre-Rinse Utensils/Smallwares with sprayer

Step 2

Put Utensils/Smallwares in Silverware rack (Small Holes) being careful not to overload dishracks

Step 3

Slide rack into dish machine and close door

Step 4

Load the next rack the while dishwasher is running

Step 5

When the cycle is complete, open the door and slide clean Utensils / Smallwares onto the drying table

Step 6

Allow clean Utensils / Smallwares to air dry while the next load is washing

Step 7

Return clean dry Utensils / Smallwares to proper storage location for later use.



UTENSILS/SMALLWARES–WAREWASH-Low Temp

Tools Needed

- Properly Set-Up and Supplied Low Temp Dish Machine

Products Needed –

Or similar Anderson Product



Detergent



Sanitizer



Rinse Aid

Cleaning Frequency: Throughout the day

Important: Check sanitizer concentration daily to make sure it is reaching 50-100ppm. Refer to CHECKING SANITIZER- LOW TEMP MACHINE PROCEDURE for directions.

Note: It is important that you do not put away wet utensils. Condensation in the bottom of storage bins is a potential food safety issue.

Step 1	Pre-Rinse Utensils/Smallwares with sprayer
Step 2	Put Utensils/Smallwares in Silverware rack (Small Holes) being careful not to overload dishracks
Step 3	Slide rack into dish machine and close door
Step 4	Load the next rack the while dishwasher is running
Step 5	When the cycle is complete, open the door and slide clean Utensils / Smallwares onto the drying table
Step 6	Allow clean Utensils / Smallwares to air dry while the next load is washing
Step 7	Return clean dry Utensils / Smallwares to proper storage location for later use.



UTENSILS/SMALLWARES –3 COMPARTMENT SINK

Tools Needed

- Properly set up 3 Compartment Sink
- Non-Abrasive Scouring Pad or washing towel

Products Needed –

Or similar Anderson Product




Pot & Pan Detergent

3rd Sink Sanitizer

Cleaning Frequency: Every 4 hours of use or more frequently if they become soiled

Note:

Step 1	Soak in clean solution of detergent in the three compartment sink. Scrub all surfaces with non abrasive scouring pad or dish washing towel	
Step 2	Rinse with clean water	
Step 3	Sanitize in clean solution of Barrier II at 200 -400 ppm for a minimum of 30 seconds.	
Step 4	Allow to air dry	
Step 5	Return utensils & smallwares to clean storage area to be reused	

WINDOWS

Tools Needed

- Disposable Towels
- Clean Towel

Products Needed – Or similar Anderson Product



Brilliant Glass Cleaner

Cleaning Frequency: As Needed

Caution:

Step 1

Spray towel with Brilliant Glass Cleaner

Step 2

Wipe surfaces clean with damp towel

Step 3

Allow window to air dry for streak free results

