



Spartan Chemical Company, Inc.

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Training Information

Market Segment:

Building Service Contractors, Education, Food Processing_Agricultural, General Manufacturing, Government, Healthcare, Lodging_Hospitality, Other, Retail

Title:

HOW TO CLEAN THE KITCHEN AND DIETARY CENTER

Check If Applicable: Rx Procedure None
 Cleancheck Procedure

Tools & Materials Needed:

- A. Pump up sprayer
- B. Bucket with wringer
- C. Clean buckets (2)
- D. Trigger sprayer
- E. Wet mop
- F. Clean cloths
- G. Hand held brush
- H. Soft bristle push broom
- I. Dust pan
- J. Liners
- K. "Wet floor" signs
- L. Gloves and goggles

Products:

- 1. Cleaner disinfectant
- 2. Germicidal degreaser
- 3. Glass cleaner
- 4. Stainless steel cleaner/polish - non-oil based
- 5. Paper towels
- 6. Hand soap

Procedures:

I. Purpose of Kitchen Cleaning

- A. Fire prevention by removing grease frequently
- B. Protect the general health of the staff and all others in the facility

II. Procedures for Daily Kitchen Cleaning

- A. Put on gloves and goggles. Put all food away prior to any cleaning operation.

- B. Check levels in all hand towel and hand soap dispensers and refill as needed.
- C. Using a trigger sprayer filled with diluted cleaner disinfectant and a clean cloth, clean all kitchen surfaces including:
 - 1. Stove top, refrigerator and counter tops
 - 2. All doors into or out of the kitchen
 - 3. Towel and soap dispensers
 - 4. Faucets and cupboard handles
- D. Wash windows using glass cleaner and a clean, dry cloth.
- E. Polish all stainless steel with a non-oil based polish.
- F. Push all litter toward the door using a push broom.
 - 1. Avoid using a sweeping motion. Use only as a collecting tool.
 - 2. Pick up with dust pan and dispose in trash.
- G. Waste receptacle treatment
 - 1. Twist and tie top of liner closed. Lift out liner.
 - 2. Spray receptacle inside and out with cleaner disinfectant.
 - 3. Wipe dry with a clean cloth.
 - 4. Reline with a new liner and place in original position.
- H. Place "Wet floor" signs. Damp mop the floor using the spray down/mop up technique.

IV. Procedure for Monthly Kitchen Cleaning

- A. Put on gloves.
- B. Remove screens and filters from stove exhaust ducts and air filters.
 - 1. Soak in sink or bucket in solution of germicidal degreaser.
- C. Wash the interior of the hood over the stove.
 - 1. Spray with the germicidal degreaser solution.
 - 2. Rinse with clear water.
 - 3. Wipe dry
- D. Remove grease collecting troughs.

1. Clean in container of germicidal degreaser with a hand held brush.
 2. Rinse all screens, filters and grease collecting troughs.
 3. Replace all screens, filters and troughs.
- E. Empty grease holding container.
- F. Clean exterior of stove hood with germicidal degreaser, wiping dry with a clean cloth.
- G. Wipe up any over splatter on the stove or floor.
- H. Clean the overhead lights following the Overhead Light Cleaning procedure.
- I. Wash the wall surfaces following the Wall Washing procedure.