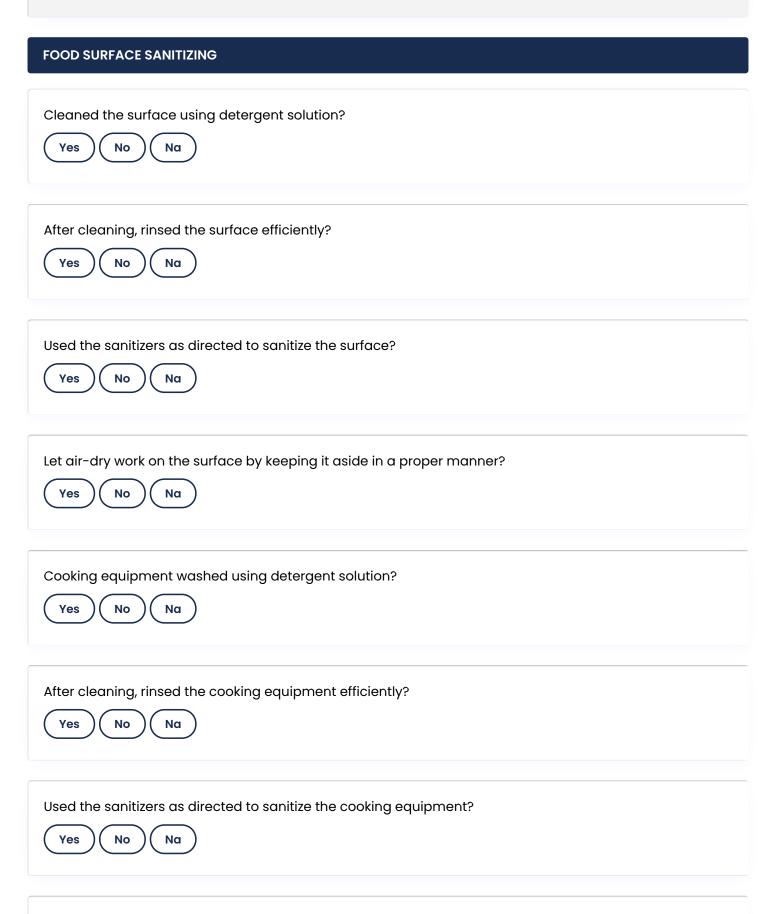
Food surface sanitizing template

Cleaning



Let air-dry work on the cooking equipment by keeping them aside in a proper

manner? Yes No Na
If you own a 3-compartment sink, washed the first compartment with a clear solution at 110 degree or above?
Second compartment rinsed using water?
Sanitized the third compartment with sanitizer for at least 30 seconds?
In case of dish machine, read the instructions given for its cleaning procedure?
Followed the instructions strictly?
Let the food contact surfaces reach 160F or above?