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Cleaning Procedure #17 - pot, pans, and small utensils manual method

Equipment: pots, pans, and small utensils (manual method)

Person responsible for cleaning: Cook/Pot Pan Person

When to be cleaned: Daily

Day to be cleaned: Daily

Cleaning solution:

Detergent solution: Use house detergent, per manufacturer instruction.

Sanitizing solution: Use house sanitizer, per manufacturer instruction.

	Compartment 1	Compartment 2	Compartment 3	Drainboard
Drainboard	Wash	Rinse	Sanitize	Air Dry

1. Place soiled utensils/pans on left hand drainboard.
2. Fill wash sink (#1) 3/4 full
 - 2. Water 120 degrees F approximately and detergent
3. Scrape or spray food from utensils/pans
 - a. Avoid bending or crushing wire whips.
 - b. DO NOT put knives or other sharp utensils in sink; wash, rinse separately and air dry on clean drainboard.
 - c. Allow utensils to soak as other sinks are prepared.
4. Transfer to wash sink & scrub thoroughly
 - 4. Hot detergent solution.
5. Fill rinse sink (#2) 3/4 full.
 - 5. Water 120 degrees F approximately
6. Transfer to rinse sink (#2)
 - a. Do not rest utensils
 - b. Place small utensils in one pot to avoid damage and aid in easier removal.
7. Remain in rinse for 1 minute.
8. Remove from rinse sink
9. Place in sanitizing sink
 - (1) 100 ppm available chlorine solution for 30 seconds or
 - (2) 25 ppm available iodine for one minute or
 - (3) 200 ppm quaternary ammonium for one minute or