Nyco®

SINCE 1920

PROFESSIONAL

FOODSERVICE
SANITATION GUIDE

DINING AREA - FRONT OF THE HOUSE

Cleaning & Sanitation

Maintain

1. Place 'Caution/Wet Floor' signs
2. Cover, protect, and properly store any food
3. Move any chairs, tables, or racks
4. Move and clean safety matting

Cleaning & Sanitizing

1. Remove food from surfaces. Use a clean cloth to wipe off any crumbs, food particles or spills
2. Sweep or vacuum floors to remove any loose dirt and debris before mopping
3. Mop floors using Balance EC with a clean mop. Allow floor to air dry.
4. Clean & sanitize condiment bottles, tables, chairs, booths, counters and bar area with Table Time 200®
5. Clean all windows and glass counters with Marvalosa Multi-Surface & Glass Cleaner
6. Replace safety matting
7. Replace chairs, tables, or racks
8. Remove 'Caution/Wet Floor' signs
9. Clean and store equipment

NL763-Q12
One-Step Disinfectant

NL212-Q12
Spray & Wipe Cleaner Degreaser

NL906-QPS9
Multi-Surface & Glass Cleaner

NL770-Q6W2
Food Service Sanitizer

NL269-G4
Multi-Purpose Cleaner

NL276-G4
Multi-Purpose Cleaner

NL158-G4
Neutral Floor Cleaner

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KITCHEN AREA – BACK OF THE HOUSE

Cleaning & Sanitation

Maintain

1. Place 'Caution/Wet Floor' signs.
2. Cover, protect, and properly store any food.
3. Move and clean safety matting.

Other Recommended Products

- **NL438-818 - Deep Fat Fryer Cleaner** Powder Packets
- **NL287-Q12S - HD-Force** Spray Degreaser
- **NL406-Q12 - Attention** Clinging Oven/Grill Cleaner
- **NL849-G4 - Clean Freeze** Freezer Cleaner
- **NL229-P50 - Powder Power Blaze** Floor Cleaner

Cleaning & Sanitizing

1. Empty reach-in coolers and wash and sanitize them.
2. Delime sinks, faucets and High-Low Temp machines.
3. Clean coffee machine.
4. Clean the ovens, grills and griddles.
5. Maintain and open floor drains with Bactizyme and Drain Solve®
6. Wash behind the hot line (oven, stove, fryers) to cut down on grease build up.
7. Clean hoods.
8. Clean freezers.
9. Empty, clean and sanitize the ice machine with Ice Machine Cleaner and N601+.
10. Wash walls and ceilings.
11. Wipe down the dry storage area.

NL200-G4
Deep Fat Fryer Cleaner

NL206-G4
Oven & Grill Cleaner

NL220-G4
Heavy Duty Cleaner Degreaser

NL316-G4
Pot, Pan, & Dish Detergent

NL644-G4
Disinfectant, Sanitizer, Fungicide, Mildewstat, Virucide*, Cleaner

NL887-QPS6
Stainless Steel Cleaner & Polish

NL038-616
Ice Machine Cleaner

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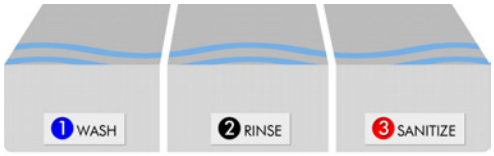
BEHIND THE BAR

Manual Washing & Sanitation Procedures

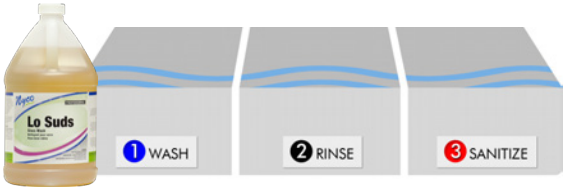
START-UP PROCEDURES

1 **Clean** all sinks prior to use and rinse with clean, fresh water.

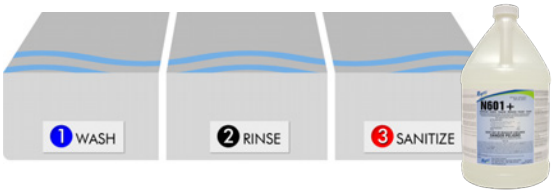
2 **Fill** each sink with fresh, clean, warm water.



3 ***Sink #1:*** **Add** Lo Suds according to proper use directions.

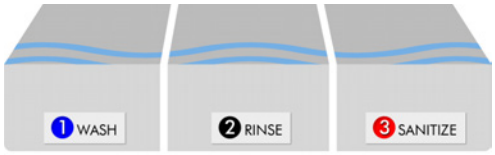


4 ***Sink #3:*** **Add** correct amount of N601+ to achieve a **proper solution of 200ppm**.* Test with quaternary test strips.

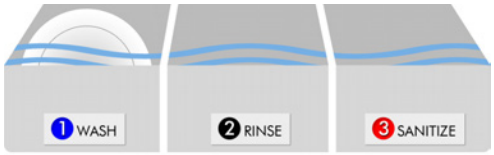


WASHING & SANITIZING PROCEDURES

1 **Rinse and scrape** dishware, pots, and pans prior to washing.

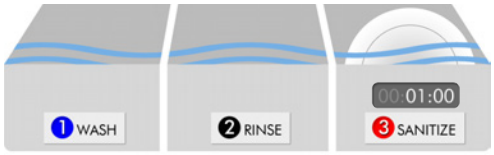


2 ***Sink #1:*** Submerge and hand wash dishware.



3 Remove dishware from **Sink #1**.
Sink #2: Submerge and **rinse** dishware.

4 Remove dishware from **Sink #2**.
Shake slightly to remove excess water.
Sink #3: Submerge for one (1) minute.*



5 Remove dishware from **Sink #3**, invert, place on drain board, and allow to air dry.

NOTES

- Change rinse water in regular intervals.
- Add Lo Suds and change wash tank water as needed.
- Test sanitizing solution in Sink #3 for proper concentration.
- Change N601+ as necessary to maintain the correct sanitizing levels.*

* Check with local Health Departments for required sanitizer levels and times.

NL611-G4
Disinfectant, Sanitizer, Fungicide, Mildewstat, Virucide*, Cleaner

NL356-G4
Lo Suds
Bar Glass Wash

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QUARRY TILE FLOOR

Cleaning Procedures

Maintain

1. Place 'Caution/Wet Floor' signs.
2. Cover, protect, and properly store any food.
3. Move any chairs, tables, or racks.
4. Move and clean safety matting.

Clean

1. Sweep floor to remove any loose dirt and debris before mopping.
2. Remove heavy grease buildup from floor using floor scraper.
3. Apply Blaze 8 to floor with mop.
4. Scrub floor using deck brush.
5. Pick-up soiled solution with mop or squeegee dirty water to floor drain.
6. Rinse floor frequently using fresh water and clean mop.
7. Change water frequently.
8. Allow floor to air dry.
9. Replace safety matting.
10. Replace chairs, tables, or racks.
11. Remove 'Caution/Wet Floor' signs.
12. Clean and store equipment.

NL220-G4
Heavy Duty Cleaner Degreaser

F3910-G4
Daily Cleaner Degreaser

NL429-G4
Floor Cleaner & Bacterial Grease Eliminator

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RESTROOM

Procedures

Preparation

1. Wet floor sign
2. Toilet bowl brush
3. Bucket
4. Disposable gloves
5. Paper towels, microfiber cloth, or clean cloth towels

Other Recommended Products

- **NL241-Q6W2 - Arrest** Uric Acid Odor Eliminator
- **NL553-Q2 - Cling On** Phosphoric Acid Bowl Cleaner
- **NL091-Q12 - White Lite** Tile & Grout Whitener

Toilets / Urinals

1. Flush toilets and urinals.
2. Apply Bowl Kleen or Porcelain Cleaner to both inside and outside surfaces of toilet bowls and urinals.
3. Let cleaner stand for several minutes.
4. Brush or wipe all interior surfaces (including under flush rim) of toilets and urinals.
5. Wipe down exterior of toilets and urinals with a paper towel or clean cloth.
6. Replace urinals screens and blocks.
7. Flush toilet and urinals to complete cleaning.

Glass & Mirrors

1. Spray Marvalosa Multi-Surface & Glass Cleaner on surface to be cleaned.
2. Wipe with paper towel or a clean cloth until dry.

Countertops, Handles, Fixtures

1. Clean & disinfect countertops, ledges, etc. with Sani-Spritz Spray.
2. Sinks and fixtures cleaned, disinfected, wiped dry.
3. Door handles, wall switches and other "high contact" areas cleaned, disinfected, wiped dry.

Floors

1. Place 'Caution/Wet Floor' signs.
2. Sweep floor to remove any loose dirt and debris before mopping.
3. Fill mop bucket with water to fill line and add Marvalosa or Uno Lemon with proper use dilution.
4. Mop floors with a clean mop. Change solution when it becomes visibly dirty. Allow floor to air dry.

NL269-G4
Multi-Purpose Cleaner

BD-269-10
Fresh Lavender Urinal Screen

BD-276-10
Tropical Breeze Urinal Screen

NL726-A76
Metered Air Freshener

NL906-QPS9
Multi-Surface & Glass Cleaner

NL634-Q12
Non-acid Bowl & Bathroom Cleaner/ Disinfectant

NL030-Q12
Clinging HCl Bowl Cleaner

NL760-G4
Cleaner, Disinfectant, Deodorizer, Fungicide, Mildewstat, Virucide*

HAND WASHING

Procedures

Always Wash Your Hands

1. Before starting work.
2. Before and after breaks for eating or smoking.
3. After handling foods.
4. After using the bathroom.
5. After coughing, sneezing, or blowing your nose.
6. After handling items that may be contaminated.
7. After contact with a sick or injured person.

Safe Hand Washing

1. Wet hands with running water.
2. Apply hand soap.
3. Rub hands vigorously together for at least 20 seconds including wrists and back of hands.
4. Rinse hands well under running water.
5. Turn off water using disposable towel if available.
6. Dry hands completely using disposable towels or air drying system. Use a clean disposable towel to open doors to prevent recontamination.

NL358-G4
Pink Lotionized Hand Soap

NL391-G4
White Lotionized Hand Soap

NL556-G4
Foaming Hand Soap with Antibacterial Agent PCMX

NL591-G4
Lotionized Hand Soap with Antibacterial Agent PCMX

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DRAINS

Cleaning Procedures

Maintain

1. Apply Bactizyme in drains at end of day or when drains are not in use.
2. Allow Bactizyme to remain in pipes and drains for several hours before using.
3. Repeat procedure on 2-3 consecutive days in the beginning then do periodic maintenance as needed.

Drain cleaning / opening: Apply 6-12 oz. per drain.
Drain maintenance: Apply 2-4 oz. per drain.
To control small flies in drains: Add 2 oz. of Uno per gallon of water.
Grease traps / Sump pits: Add 8 oz. per 25 gallon capacity.
Septic systems: Add 8 oz. per 1000 gallon capacity.

NL044-G4
Bioenzymatic Drain Cleaner Maintainer

NL760-G4
Cleaner, Disinfectant, Deodorizer, Fungicide, Mildewstat, Virucide*

Automatic Dispensers

1. Automatically dispenses Bactizyme into drains at preset times, day or night.

DSP-257C
Drain Chief

DSP-1170
AutoDose

Opener

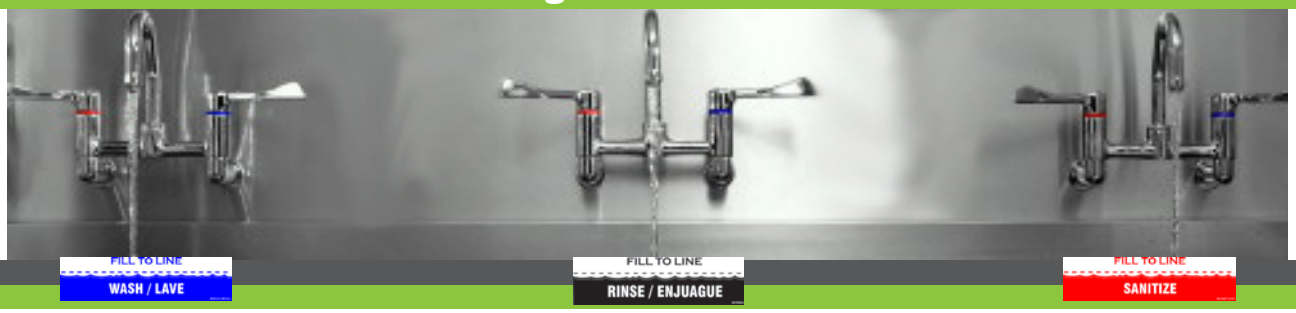
1. Pour up to 16 oz of Drain Solve® into clogged drain.
2. If drain has water backup, pour Drain Solve® directly into water near drain opening.
3. Pour additional Drain Solve® if drain is not open in 15 minutes.
4. Flush with water after drain is open.

NL013-Q12
Nonfuming Liquid Drain Opener

NL013-G4
Nonfuming Liquid Drain Opener

THREE COMPARTMENT SINK

Manual Washing & Sanitation Procedures



START-UP PROCEDURES

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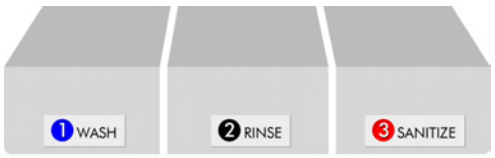
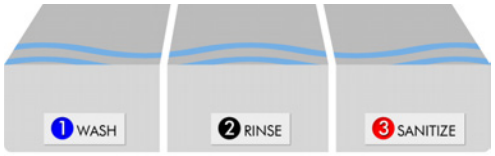
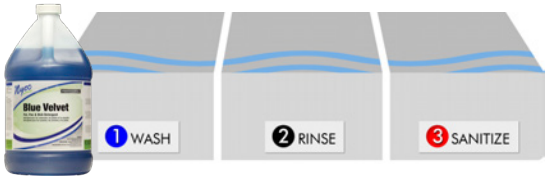


2 **Fill** each sink with fresh, clean, warm water.



3 ***Sink #1:*** **Add** Blue Velvet according to proper use directions.



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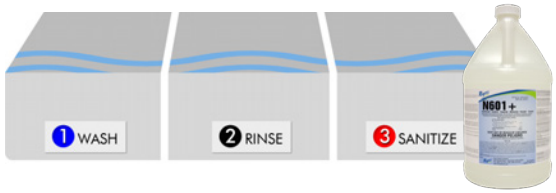

WASHING & SANITIZING PROCEDURES

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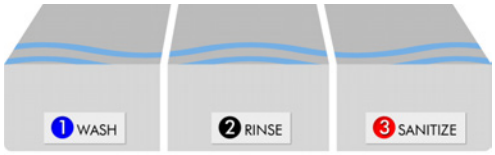

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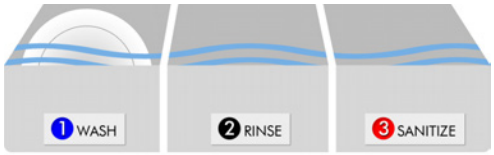
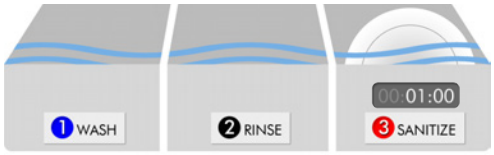


3 Remove dishware from **Sink #1**.
Sink #2: Submerge and **rinse** dishware.

4 Remove dishware from **Sink #2**.
Shake slightly to remove excess water.
Sink #3: Submerge for one (1) minute.*



5 Remove dishware from **Sink #3**, invert, place on drain board, and allow to air dry.

NOTES

- Change rinse water in regular intervals.
- Add Blue Velvet and change wash tank water as needed.
- Test sanitizing solution in Sink #3 for proper concentration.
- Change N601+ as necessary to maintain the correct sanitizing levels.*

* Check with local Health Departments for required sanitizer levels and times.

NL644-G4
Disinfectant, Sanitizer, Fungicide, Mildewstat, Virucide*, Cleaner

NL611-G4
Disinfectant, Sanitizer, Fungicide, Mildewstat, Virucide*, Cleaner

NL316-G4
Pot, Pan, & Dish Detergent

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LOW & HIGH TEMP DISH MACHINES

Deliming/Descaling Procedures

High Temp Cleaning Procedures

1. Turn off detergent dispensing equipment.
2. Turn off dish machine, heater/booster heater.
3. Empty water from the wash tank(s).
4. Remove, clean, and replace screens, scrap trays, etc.
5. Inspect lower and upper wash arms, clean if needed.
6. Inspect rinse jets, remove and open tips if needed.
7. Refill machine with fresh water.
8. Add Low Foam Delimer into machine wash tank.
9. Turn machine on; **KEEP HEATING ELEMENTS OFF**
10. Cycle dish machine until it is free of lime scale.
11. Inspect wash arms, rinse jets, etc.
12. If needed, add more Low Foam Delimer and continue to cycle machine.

Low Temp Cleaning Procedures

1. Turn off detergent dispensing equipment.
2. Turn off dish machine, heater/booster heater.
3. Empty water from the wash tank(s).
4. Remove, clean, and replace screens, scrap trays, etc.
5. Inspect lower and upper wash arms, clean if needed.
6. Inspect rinse jets, remove and open tips if needed.
7. Refill machine with fresh water.
8. Add Low Foam Delimer into machine wash tank.
9. Turn machine on; **KEEP HEATING ELEMENTS OFF**
10. Cycle dish machine until it is free of lime scale.
11. Inspect wash arms, rinse jets, etc.
12. If needed, add more Low Foam Delimer and continue to cycle machine.

After Machine is Clean and Free of Lime Scale

1. Turn machine off.
2. Empty water from wash tank.
3. Refill machine with fresh water.
4. Turn on machine, heater/booster heater and detergent dispenser.

Machine is now READY for use

Low Foam Delimer
NL352-G4

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PRODUCT RECOMMENDATIONS

For High and Low Temperature Dish Machines

	High Temperature	Low Temperature
Detergent	**Chlorinated Automatic Dishwash** NL305-G4 NL305-P5	**Contempo** NL303-G4 NL303-P5
Rinse	**Automatic Rinse Aid** NL339-G4 NL339-P5	**Automatic Rinse Aid** NL339-G4 NL339-P5
Sanitizer	**Not Required**	**Chlorine Sanitizer II** NL326-G4 NL326-P5
Delimer	**Low Foam Delimer** NL352-G4	**Low Foam Delimer** NL352-G4
Presoak	**Silverware PreSoak** NL275-G4	**Silverware PreSoak** NL275-G4

Other Recommended Products

- **NL471-G4 - Metal Safe** Automatic Machine Detergent
- **NL244-435 - Silverware Presoak** Powder Portion Control Packets
- **NL368-435 - Plastic & China Destainer** Powder Portion Control Packets

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SCAN FOR ADDITIONAL

PRODUCT INFORMATION

Nyco®

SINCE 1920

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