

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

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-G2
Disinfectant, Sanitizer,
Fungicide, Mildewstat,
Virucide



NL887-QPS6
Stainless Steel Cleaner
& Polish



NL038-616
Ice Machine Cleaner



NL832-616
Coffee Pot Cleaner

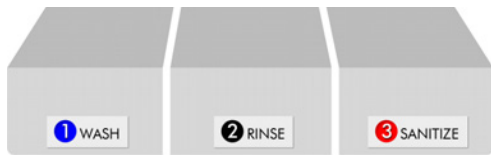
BEHIND THE BAR

Manual Washing & Sanitation Procedures

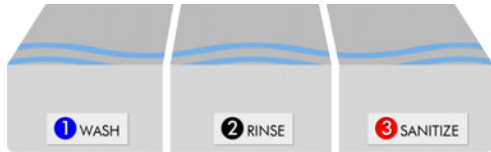


START-UP PROCEDURES

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



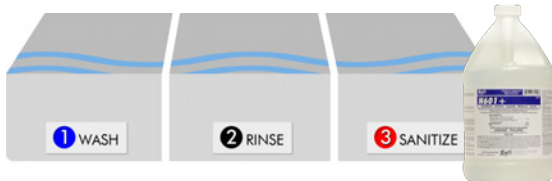
- 2 **Fill** each sink with fresh, clean, warm water.



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

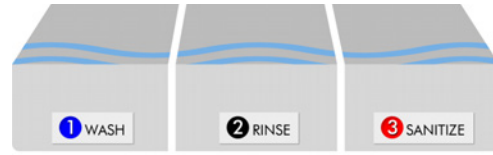


- 4 **Sink #3:** Add correct amount of N601+ to achieve a proper solution of 200ppm.* Test with quaternary test strips.

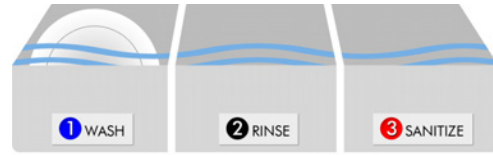


WASHING & SANITIZING PROCEDURES

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



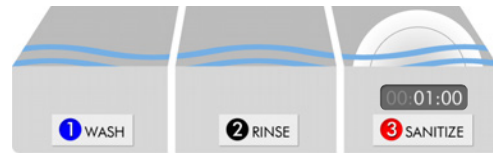
- 2 **Sink #1:** Submerge and hand wash dishware.



- 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



NL356-G4
Lo Suds
Bar Glass Wash

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



NL864-G4
Tile & Grout Cleaner



F3910-G4
Daily Cleaner Degreaser



NL429-G4
Floor Cleaner & Bacterial
Grease Eliminator

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-Q12 - 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 Klean 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 Clearly The Best! 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



NL913-A12
Glass Cleaner with
Ammonia



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



NL030-Q12
Clinging HCl
Bowl Cleaner



NL760-G4
Cleaner/Deodorizer,
Disinfectant, 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 Lotonized Hand
Soap



NL391-G4
White Lotonized Hand
Soap



NL556-G4
Foaming Hand Soap with
Antibacterial Agent PCMX



NL591-G4
Lotonized Hand Soap
with Antibacterial Agent
PCMX

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/Deodorizer,
Disinfectant, 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

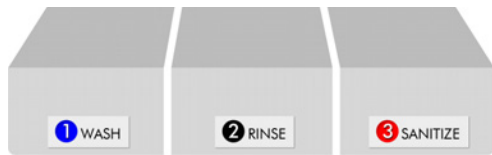
THREE COMPARTMENT SINK

Manual Washing & Sanitation Procedures

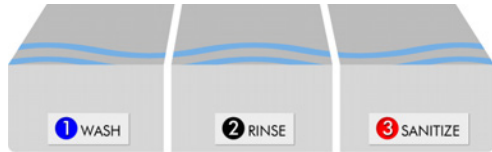


START-UP PROCEDURES

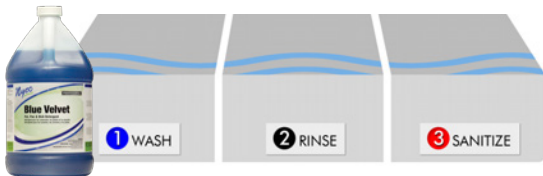
- 1 **Clean** all sinks prior to use and rinse with clean, fresh water.



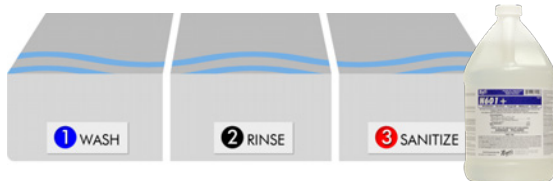
- 2 **Fill** each sink with fresh, clean, warm water.



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

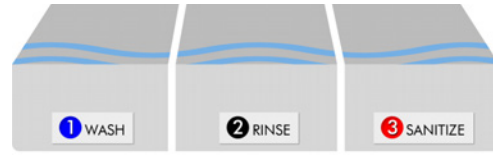


- 4 **Sink #3:** Add correct amount of N601+ to achieve a proper solution of 200ppm.* Test with quaternary test strips.

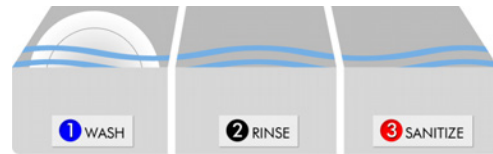


WASHING & SANITIZING PROCEDURES

- 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 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-G2
Disinfectant, Sanitizer, Fungicide,
Mildewstat, Virucide



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



NL316-G4
Pot, Pan, & Dish
Detergent

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**

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



Nycos Products Company
5332 Dansher Road
Countryside, IL 60525
TOLL-FREE: 800.752.4754
TEL: 708.579.8100
EMAIL: customerservice@nycoproducts.com

Code: FS-BR1 r121123