



# Solutions

## for Foodservice Essentials



**don**  
**FRISK PLUS**  
SKU# 1J199  
**DISH, POT, & PAN DETERGENT**  
PLATO, CAZUELA, Y CACEROLA DETERGENTE

scan here

IN AN EVENT OF AN EMERGENCY CALL:  
800.261.2074

WARNING: Keep out of reach of children. Causes serious eye irritation. Keep from heating. See side panel for precautionary statements.

**don**  
**SUPER JET SOLV**  
SKU# 1J320  
**CLEANER DEGREASER**  
LIMPIADOR DES GRASADOR  
Removes Grease, Baked-On Carbon, Soot & Other Heavy Soils

scan here

DANGER: KEEP OUT OF REACH OF CHILDREN. CAUSES SEVERE SKIN BURNS AND EYE DAMAGE. See side panel for caution statements.

**don**  
**ENZ-A-BAC**  
SKU# 1J540  
**BACTERIAL ENZYMATIC DRAIN CLEAN**  
LIMPIADOR DE ENZIMAS BACTERIALES PARA DESAG  
Sewage Digestant Concentrate

scan here

WARNING: KEEP OUT OF REACH OF CHILDREN. CAUSES SEVERE SKIN IRRITATION. See side panel for precautionary statements.

**don**  
**Swoosh**  
SKU# 1J543  
**NON-FUMING DRAIN OPENER**  
Removes Grease, Hair, Lint, Vegetable, & Other Organic Matter  
ABRE-DESAGUES SIN VAPORES

scan here

DANGER: KEEP OUT OF REACH OF CHILDREN. See side panel for precautionary statements.

# 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 cleaning solution with a clean mop. Allow floor to air dry.
4. Clean & sanitize condiment bottles, tables, chairs, booths, counters and bar area with Buss Plus<sup>2</sup>
5. Clean all windows and glass counters with glass cleaner
6. Replace safety matting
7. Replace chairs, tables, or racks
8. Remove 'Caution/Wet Floor' signs
9. Clean and store equipment



**1044911**  
ORIGINAL  
**MIR-O-SPRAY**  
Glass and  
Multi-Surface Cleaner



**1J548**  
**DON-O-MITE**  
Disinfectant Cleaner RTU



**1J106**  
**BUSS PLUS<sup>2</sup>**  
Table Top Sanitizer



**1J281**  
**A.P.C. PLUS**  
All Purpose Restroom  
Cleaner/Disinfectant



**1J601**  
**MARVALOSA**  
Multi-Purpose Cleaner



**1173043**  
**MARVALOSA**  
Multi-Purpose Cleaner



**1140427**  
**MARVALOSA RTU**  
Multi-Surface and Glass  
Cleaner



**1J562**  
**NEUTRA-CLEAN**  
No-Rinse  
Neutral Cleaner



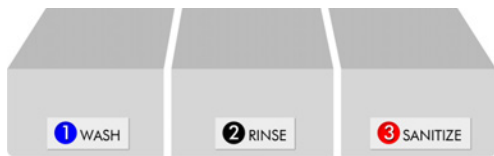
# BEHIND THE BAR

## Manual Washing & Sanitation Procedures

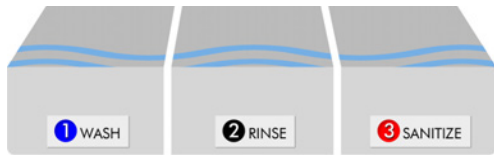


### START-UP PROCEDURES

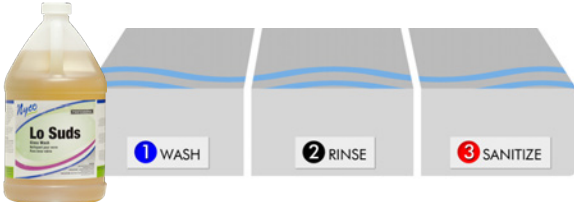
- 1 **Clean** all sinks prior to use and rinse with clean, fresh water.



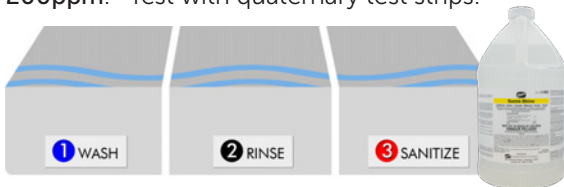
- 2 **Fill** each sink with fresh, clean, warm water.



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

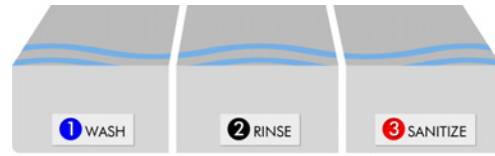


- 4 **Sink #3:** Add correct amount of Sanni-Shine to achieve a proper solution of 200ppm.\* Test with quaternary test strips.



### WASHING & SANITIZING PROCEDURES

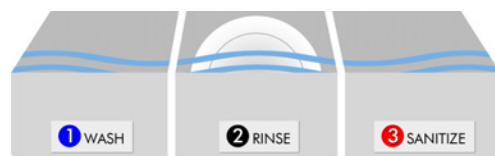
- 1 **Rinse and scrape** dishware, pots, and pans prior to washing.



- 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 Sanitizer as necessary to maintain the correct sanitizing levels.\*
- \* Check with local Health Departments for required sanitizer levels and times.



don.com | 800.777.4DON



1J463  
SANNI-SHINE  
3rd Sink Sanitizer



1209167  
LO SUDS  
Bar Glass Wash

# 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

- 1J978 - Mr. D™ Cookline Cleaner
- 1J313 - Super Jet Solv RTU - Cleaner Degreaser
- 1J653 - Mr. D™ Fryer Cleaner
- 1J336 - Citrus Solv RTU - Citrus Degreaser

### 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 with Mr. D™.
5. Maintain and open floor drains with Swoosh and Enz-A-Bac.
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 Sanni-Shine or Buss Plus<sup>2</sup>.
10. Wash walls and ceilings.
11. Wipe down the dry storage area.



1J980

**MR. D™ OVEN CLEANER**  
Oven & Grill Cleaner



1J320

**SUPER JET SOLV**  
Cleaner Degreaser



1J982

**HY-SHYNE**  
Stainless Steel Cleaner  
& Polish



1J463

**SANNI-SHINE**  
Disinfectant - Sanitizer -  
Fungicide - Mildewstat -  
Virucide\* - Cleaner



1J880

**DESTAINER FORMULA 88**  
Plastic & China Destainer



# 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 cleaning solution 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.



1J320

**SUPER JET SOLV**  
Cleaner Degreaser



1051819

**SUREGRIP**  
No-Slip Cleaner Degreaser



1173043

**MARVALOSA**  
Multi-Purpose Cleaner



1J601

**MARVALOSA**  
Multi-Purpose Cleaner



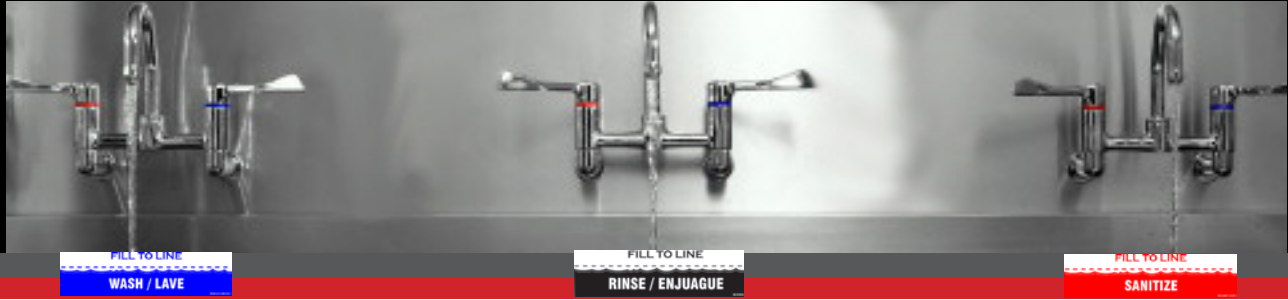
1J652

**SAFETY-SCRUB**  
Multi-Surface Floor Cleaner



# THREE COMPARTMENT SINK

## Manual Washing & Sanitation Procedures

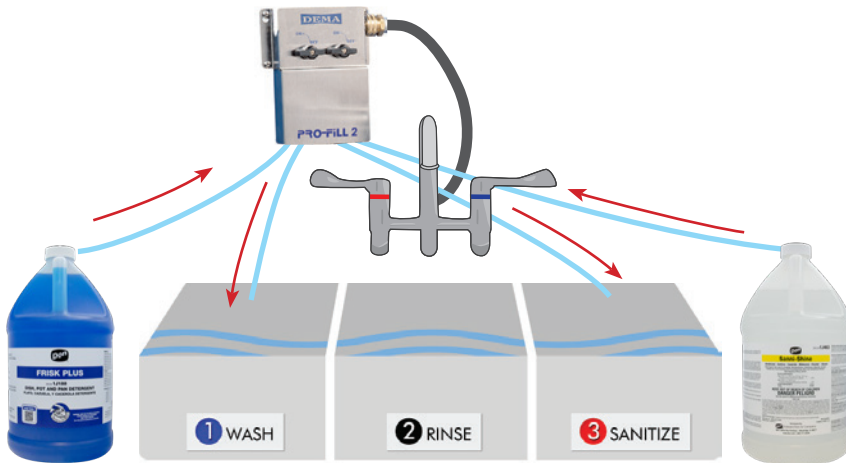


### USING PRODUCTS WITH SINK DISPENSERS

- 1 Hook up dispenser to sink in order to properly dilute detergent and sanitizer.
- 2 Use Frisk, Don Pink, or Frisk Plus for the detergent section of the **dual sink dispenser**.
- 3 Use Sanni-Shine for the sanitizer section of the **dual sink dispenser**.
- 4 **For the single sink dispenser:** Use either detergent or sanitizer in the sink dispenser. Only one product can be used at a time.



**DSP-651GAP**  
**SINGLE SINK DISPENSER**  
Action Gap Design



**DSP-652GAP**  
**DUAL SINK DISPENSER**  
Action Gap Design



**1J193**  
**FRISK**  
Dish, Pot & Pan Detergent



**1J196**  
**FRISK**  
Liquid Dishwashing Concentrate



**1J208**  
**DON PINK**  
Dish Detergent



**1J188**  
**FRISK PLUS**  
Dish, Pot & Pan Detergent



**1J199**  
**FRISK PLUS**  
Dish, Pot & Pan Detergent



**1J463**  
**SANNI-SHINE**  
3rd Sink Sanitizer

### NOTES

- Change rinse water in regular intervals.
- Add detergent and change wash tank water as needed.
- Test sanitizing solution in Sink #3 for proper concentration.
- Change Sanni-Shine as necessary to maintain the correct sanitizing levels.\*
- \* Check with local Health Departments for required sanitizer levels and times.



# LOW TEMPERATURE DISH MACHINE

## Deliming/Descaling Procedures

### Cleaning Procedures

1. Turn off chemical feed switch if available or remove chemical feed lines from containers.
2. Drain and empty any water from machine.
3. Inspect arms, clean if needed.
4. Remove, clean, and replace drain screen.
5. Turn machine on and fill.
6. Run one cycle to remove any trace amounts of chlorine sanitizer.
7. Refill machine.
8. Add De-Limer directly to the wash tank or add to the drain port.
9. Cycle machine.
10. Inspect inside of machine/wash arms.
11. Repeat cycle(s), adding De-Limer until machine is free of scale build-up.



### After Machine is Clean and Free of Lime Scale

12. Cycle machine one more time to rinse De-Limer from tank and pump.
13. Drain machine.
14. Fill machine with water.
15. Turn chemical feed switch back or place feed tubes back into containers.
16. Prime chemical feed pumps.

**Machine is now READY for use**



1J16

**De-Limer**  
Low Foam De-Limer



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# HIGH TEMPERATURE DISH MACHINE

## Deliming/Descaling Procedures

### 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 De-Limer 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 De-Limer and continue to cycle machine.



### After Machine is Clean and Free of Lime Scale

13. Turn machine off.
14. Empty water from wash tank.
15. Refill machine with fresh water.
16. Turn on machine, heater/booster heater and detergent dispenser.

**Machine is now READY for use**



1J16

**De-Limer**  
Low Foam De-Limer



don.com | 800.777.4DON

# DRAINS

## Cleaning Procedures



### Maintain

1. Apply Enz-A-Bac in drains at end of day or when drains are not in use.
2. Allow Enz-A-Bac 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 Lemon Air Plus per gallon of water.

**Grease traps / Sump pits:** Add 8 oz. per 25 gallon capacity.

**Septic systems:** Add 8 oz. per 1000 gallon capacity.



1J540

**ENZ-A-BAC**  
Bacterial Enzymatic  
Drain Cleaner



1J59

**LEMON AIR PLUS**  
Disinfectant - Sanitizer -  
Fungicide - Mildewstat -  
Virucide\*

### Opener

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



1J543

**SWOOSH**  
Non-Fuming Drain Opener



# 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

- 1J565 - Odor Free PBG Uric Acid Odor Eliminator
- 1J270 - Foamy PTC Tile & Grout Whitener
- 1110503 - Super Toilet Bowl Cleaner
- 1J144 - Mil-Do-Away Mildew Remover

### Toilets / Urinals

1. Flush toilets and urinals.
2. Apply Easy White 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 Mir-O-Spray or Marvalosa RTU 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 Don-O-Mite.
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 Lemon Air Plus with proper use dilution.
4. Mop floors with a clean mop. Change solution when it becomes visibly dirty. Allow floor to air dry.



1J601

**MARVALOSA**  
Multi-Purpose Cleaner



1173043

**MARVALOSA**  
Multi-Purpose Cleaner



1059869

**MARVALOSA**  
URINAL SCREEN



1140427

**MARVALOSA RTU**  
Multi-Surface and  
Glass Cleaner



1J548

**DON-O-MITE**  
Disinfectant Cleaner RTU



1J280

**EASY WHITE**  
Toilet Bowl Cleaner



1J59 - Gal

**1J60 - 5 Gal**  
**LEMON AIR PLUS**  
Disinfectant - Sanitizer -  
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.

### FOAM SOAP DISPENSERS



1J1884

**SANI-FOAM**  
Foaming Hand Soap



1J5123 - 1000ml



1115634 - 300ml



1115635 - 550ml



1J826

**PINK PEARL**  
Lotionized Hand Soap



1J822

**SANI-KREME**  
Herbal Bath & Body Shampoo



1J823

**SANI-KREME**  
Amber Hand & Body Soap



1J824

**SANI-KREME**  
White Coconut Hand Soap

### LIQUID SOAP DISPENSERS



1252874 - 33 oz



1J1840 - 46 oz



CHI-DC  
DAL-DC



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