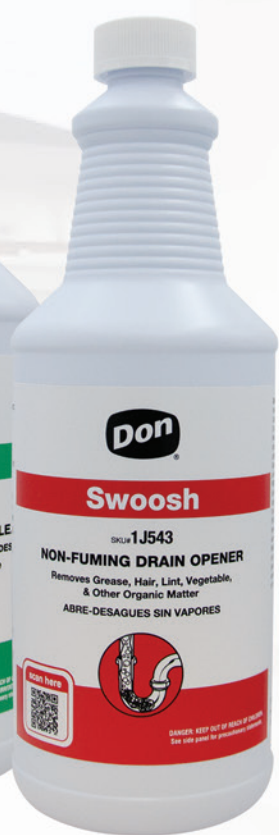




Essentials

Gas Station & Convenience Store Cleaning



GENERAL CLEANING

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 Plus²
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



11982
HY-SHYNE
Stainless Steel Cleaner
& Polish



11320
SUPER JET SOLV
Cleaner Degreaser



1051819
SUREGRIP
No-Slip Cleaner Degreaser



11601
MARVALOSA
Multi-Purpose Cleaner



1173043
MARVALOSA
Multi-Purpose Cleaner



1140427
MARVALOSA RTU
Multi-Surface and Glass
Cleaner



11548
DON-O-MITE
Disinfectant Cleaner RTU



11106
BUSS PLUS²
Table Top Sanitizer



FOUNTAIN, COFFEE AND FOOD PREP

Manual Cleaning & Sanitation Procedures



Maintain

1. Place 'Caution/Wet Floor' signs
2. Cover, protect, and properly store any food
3. If cleaning hot equipment, turn off and allow to cool slightly before cleaning
4. Move and clean safety matting

Cleaning & Sanitizing

1. Empty unused coffee pots, take to 3 sink for wash, rinse, sanitize
 - A. Use destainer to remove stubborn stains
2. Clean and disinfect all high touch and non-food contact surfaces such as front of dispensers, handles, plastic surfaces, etc. with disinfectant cleaner
3. Clean with mild detergent, rinse with potable water and sanitizer all food contact surfaces
4. Remove fountain screen/drain trays and take to 3 sink to wash, rinse and sanitize
5. Rinse residue of soda/juice from the drain area with warm water, rubbing dried stubborn areas
6. Apply disinfectant or sanitizer to the tray to control bacterial growth, odors and control drain flies
7. Pour bio-enzymatic solution into drain to remove residue and control drain flies
8. Apply bio-enzymatic solution to areas where excess sugar, syrup may be a problem
9. Clean ice machine and or fountain ice makers 6X per year with ice machine cleaner and follow with sanitizing solution
10. Sanitize ice bins as prescribed by county health department guides with EPA food contact sanitizer with ice bin claims on label
11. Clean refrigeration and compressor coils monthly with coil cleaning solution for maximum performance and efficiency and efficiency



1140427
MARVALOSA RTU
Multi-Surface and Glass
Cleaner



1J548
DON-O-MITE
Disinfectant Cleaner RTU



1J106
BUSS PLUS²
Table Top Sanitizer



1J540
ENZ-A-BAC
Bacterial Enzymatic
Drain Cleaner



1J880
FORMULA 88
Plastic & China Destainer



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



FOOD PREPARATION

Cleaning & Sanitation



Maintain

1. Place 'Caution/Wet Floor' signs
2. Cover, protect, and properly store any food
3. If cleaning hot equipment, turn off and allow to cool slightly before cleaning
4. Move and clean safety matting



Other Recommended Products

- 1J313 - Super Jet Solv RTU - Cleaner Degreaser
- 1J653 - Mr. D™ Fryer Cleaner

Cleaning & Sanitizing

1. Clean and disinfect all high touch and non-food contact surfaces such as front of dispensers, handles, plastic surfaces, counters, tables, etc. with disinfectant cleaner
2. Clean sneeze and food guards & shields with non-ammoniated glass cleaner
3. Clean food contact surfaces with a mild detergent, rinse with potable water and sanitizer all food contact surfaces
4. Rotate and remove prepared refrigerated foods as required. Clean and disinfect non-food contact surfaces with a disinfectant cleaner
5. Apply disinfectant or sanitizer to any refrigeration / cooler drains to control bacterial growth, odors and control drain flies
6. Pour bio-enzymatic solution into drains from refrigerated unit drains to remove residue and control drain flies
7. Clean refrigeration coils with coil cleaner 6X yearly for maximum performance
8. Apply bio-enzymatic solution to areas where food waste may be a problem



1J336

**CITRUS SOLV
RTU**
Neutral Citrus Cleaner
Degreaser



1J982

HY-SHYNE
Stainless Steel Cleaner
& Polish



1J978

MR. D™
Cook Line Cleaner



1J548

DON-O-MITE
Disinfectant Cleaner RTU



1J106

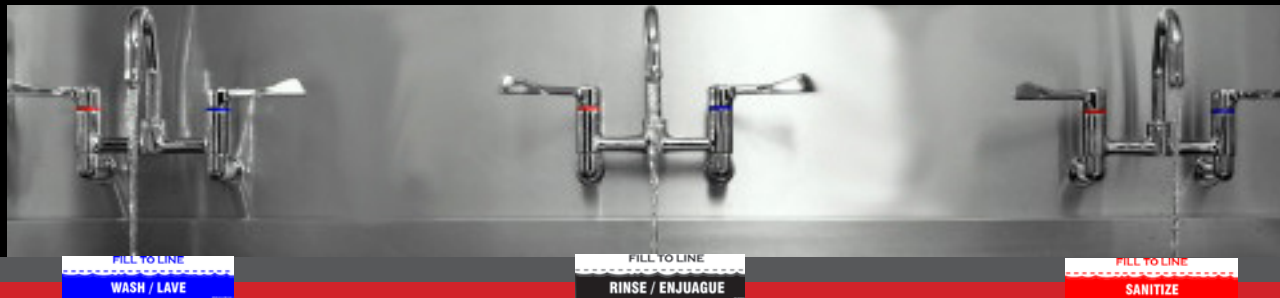
BUSS PLUS²
Table Top Sanitizer



don.com | 800.777.4DON

THREE COMPARTMENT SINK

Manual Washing & Sanitation Procedures

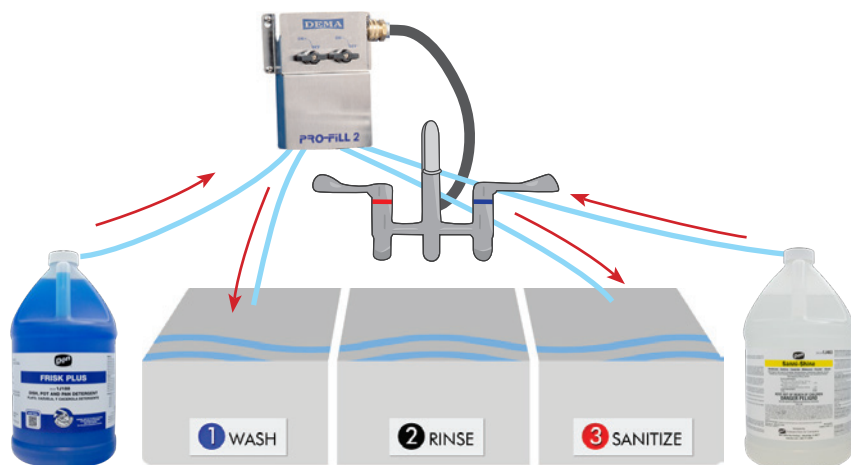


USING PRODUCTS WITH SINK DISPENSERS

- 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.



DSPA-651GAP
SINGLE SINK DISPENSER
Action Gap Design



DSPA-652GAP
DUAL SINK DISPENSER
Action Gap Design

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.



1J193
FRISK
Dish, Pot & Pan Detergent



1J208
DON PINK
Dish Detergent



1J188
FRISK PLUS
Dish, Pot & Pan Detergent



1J463
SANNI-SHINE
3rd Sink Sanitizer



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.



11J320

SUPER JET SOLV
Cleaner Degreaser



1051819

SUREGRIP
No-Slip Cleaner Degreaser



1173043

MARVALOSA
Multi-Purpose Cleaner



11J601

MARVALOSA
Multi-Purpose Cleaner



11J652

SAFETY-SCRUB
Multi-Surface Floor Cleaner



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

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



GAS ISLAND AND EXTERIOR

Cleaning & Maintenance



Cleaning & Maintenance

1. Fill windshield washer fluid as needed with Don Mir-O-Spray DCS Window Cleaner Concentrate and hand held DCS dispenser unit
2. Clean exterior of pumps display screen and pump hose
 - A. Hy-Shyne Stainless Steel Cleaner & Polish for hose and stainless surfaces
 - B. Marvalosa RTU Multi-Surface & Glass Cleaner for display screen and hard surfaces
3. Sweep pump island to remove gross soil. Use a deck brush and mop bucket to scrub island, car pads and painted surfaces with Super Jet Solve or Super Jet Solve DCS degreaser.
4. Empty trash refill with new trash liner.



NL914-T5100
CLEAR VIEW
Squeegee Tabs



1J320
SUPER JET SOLV
Cleaner Degreaser



1J982
HY-SHYNE
Stainless Steel Cleaner
& Polish



1051819
SUREGRIP
Non-Slip Cleaner Degreaser



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



1173043
MARVALOSA
Multi-Purpose Cleaner



1J601
MARVALOSA
Multi-Purpose Cleaner



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



NOTES





CHICAGO

Corporate Headquarters
9801 Adam Don Parkway
Woodridge, IL 60517

ATLANTA

6255 Brook Hollow Parkway
Suite 700
Norcross, GA 30071

DALLAS

3501 Plano Parkway
The Colony, TX 75056

FT. LAUDERDALE

11500 Miramar Parkway
Suite 600
Miramar, FL 33025

LOS ANGELES

11145 Inland Avenue
Mira Loma, CA 91752

PHILADELPHIA

84 Stemmers Lane
Westampton, NJ 08060

SEATTLE

521 8th Street SW, Suite A
Auburn, WA 98001

