



Solutions

for Foodservice Essentials



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



Other Recommended Products

- 1J331 - Mir-O-Spray - RTU - Gallons
- 1J983 - Mir-O-Zero - RTU - Glass Cleaner

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 Table Time 200®.
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



1J336
CITRUS SOLV RTU
Natural Citrus
Cleaner Degreaser



1J982
HY-SHYNE
Stainless Steel
Cleaner and polish



1140427
MARVALOSA RTU
Multi-Surface and Glass
Cleaner



1164947
TABLE TIME 200®
Table Top Sanitizer



1J601
MARVALOSA
Multi-Purpose Cleaner



1205058
SANI-SPRITZ
Disinfectant Spray



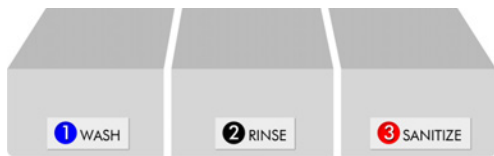
BEHIND THE BAR

Manual Washing & Sanitation Procedures

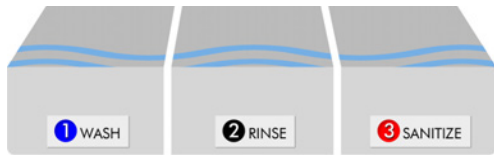


START-UP PROCEDURES

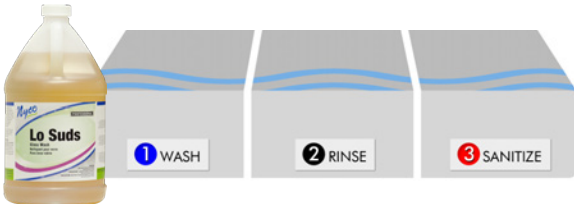
- 1 **Clean** all sinks prior to use and rinse with clean, fresh water.



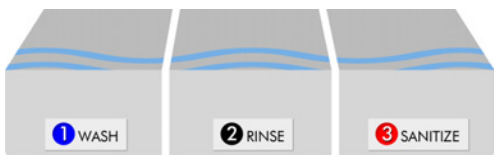
- 2 **Fill** each sink with fresh, clean, warm water.



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

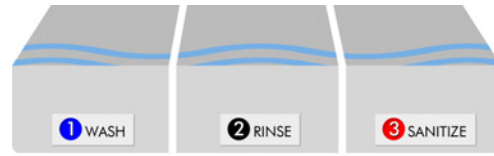


- 4 **Sink #3:** Add correct amount of Sanitizer to achieve a proper solution of 200ppm.* Test with quaternary test strips.

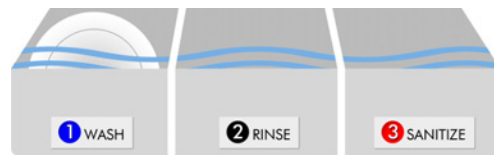


WASHING & SANITIZING PROCEDURES

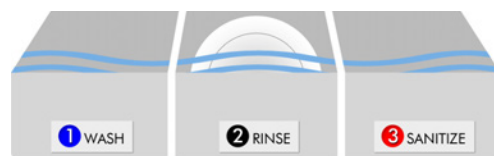
- 1 **Rinse and scrape** dishware, pots, and pans prior to washing.



- 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



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

- 1J335 - Citrus Solv - Citrus Degreaser
- 1J336 - Citrus Solv - RTU - Citrus Degreaser
- 1164947 - Table Time 200® - Food Contact Sanitizer

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 Table Time 200®.
10. Wash walls and ceilings.
11. Wipe down the dry storage area.



1J653
MR. D™ FRYER CLEANER
Packets



1J980
MR. D™ OVEN CLEANER
Oven & Grill Cleaner



1J978
MR. D™
Cook Line Cleaner



1J320
SUPER JET SOLV
Cleaner Degreaser



1J982
HY-SHYNE
Stainless Steel Cleaner
& Polish



1J313
SUPER JET SOLV RTU
Cleaner Degreaser



1J116
DE-LIMER
Low Foam De-Limer



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.



11J335

CITRUS SOLV
Heavy Duty
Cleaner Degreaser



11J320

SUPER JET SOLV
Cleaner Degreaser



1159278

SUREGRIP
No-Slip Cleaner Degreaser



11J601

MARVALOSA
Multi-Purpose Cleaner



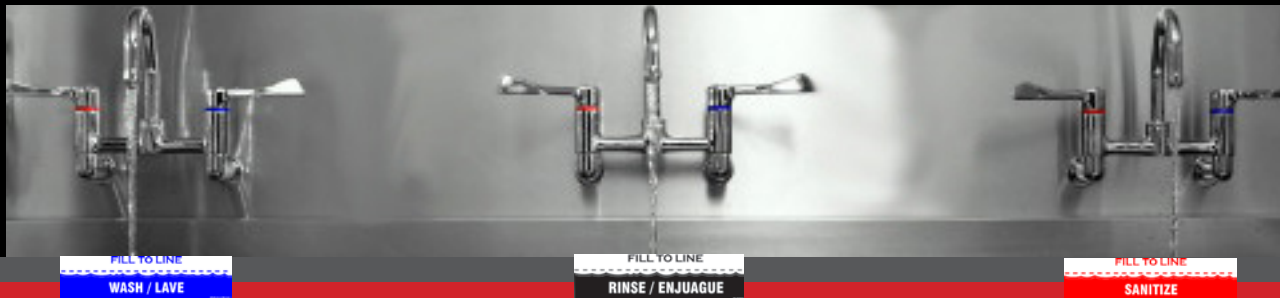
1222419

BLAZE 12
Cleaner Degreaser



THREE COMPARTMENT SINK

Manual Washing & Sanitation Procedures

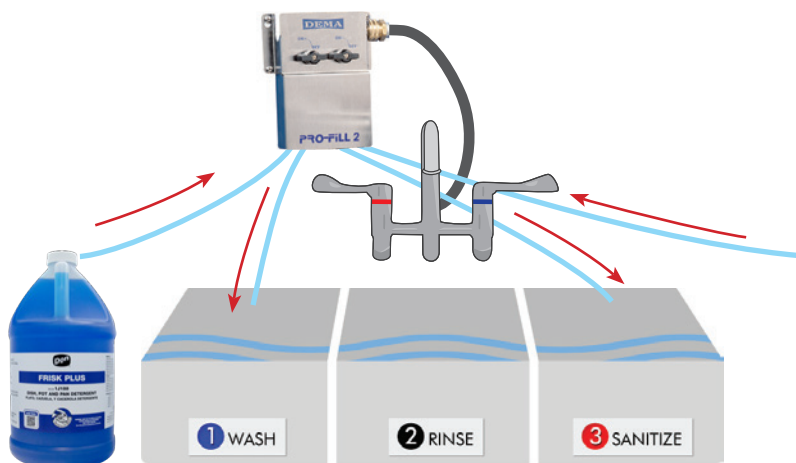


USING PRODUCTS WITH SINK DISPENSERS

- 1 Hook up dispenser to sink in order to properly dilute detergent and sanitizer.
- 2 Use Frisk or Frisk Plus for the detergent section of the **dual sink dispenser**.
- 3 Use a sanitizer 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

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 sanitizer as necessary to maintain the correct sanitizing levels.*

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



1J188
FRISK PLUS
Dish, Pot & Pan Detergent



1J193
FRISK
Dish, Pot & Pan Detergent



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



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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.

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

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



Toilets / Urinals

1. Flush toilets and urinals.
2. Apply Kwik-Step II 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 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 Kwik-Step II.
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 with proper use dilution.
4. Mop floors with a clean mop. Change solution when it becomes visibly dirty. Allow floor to air dry.



1140427

MARVALOSA RTU
Multi-Surface and Glass
Cleaner



1044911

MIR-O-SPRAY
Glass and Multi-Surface
Cleaner



1J331

MIR-O-SPRAY
Glass Cleaner



1J601

MARVALOSA
Multi-Purpose Cleaner



1J540

ENZ-A-BAC
Bacterial Enzymatic
Drain Cleaner



1J280

DON EASY WHITE
Toilet Bowl Cleaner



1J983

MIR-O-ZERO
Glass and Multi-Surface
Cleaner



1205058

SANI-SPRITZ
Disinfectant Spray



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



1J15123 - 1000ml



1115634 - 300ml



1115635 - 550ml



1J1824
SANI-KREME
White Coconut Hand Soap

LIQUID SOAP DISPENSERS



1J1840 - 46 oz



WEST
COAST



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