

DISHWASHER

GOAL: *Clean dishes, washed, dried and put away, ready for the next class to use.*

MATERIALS: *dish soap, sponges, ammonia, blue towel*

IMPORTANT THINGS TO KNOW:

1. *Scrape extra food into garbage can*
2. *Do not put knives in the sink*

SINK SET-UP: hot water in each sink

1. **First sink:** dish soap
2. **Middle sink:** only water
3. **Third sink:** 2 capfuls ammonia

SANITIZER MACHINE SET-UP: *Fill water to “fill line”*

LAUNDRY

GOAL: *to always have clean towels and aprons, ready to use.*

MATERIALS: *one detergent pod*

IMPORTANT THINGS TO KNOW:

1. *Clean lint trap every time*
2. *Wash aprons and towels separately*

DEMO TABLE/FOOD CART

GOAL: *demo table is clean and re-set for use for the next group of students.*

MATERIALS: *red bucket, soapy warm water, orange towel, green bottle, green towel*

IMPORTANT THINGS TO KNOW:

- 1. Reset cart for the next class*
- 2. End of the day, all food and items need to be put away in the appropriate place (pantry, fridge, freezer)*

STAINLESS STEEL TABLES

GOAL: *Clean ALL tables, washed, dried and ready for the next class to use.*

MATERIALS: *red bucket, soapy warm water, orange towel, green bottle, green towel*

IMPORTANT THINGS TO KNOW:

- 1. All table groups will clear their own items*
- 2. Wash surface first, then sanitize*

STAINLESS STEEL DOORS

GOAL: *clean and sparkling: stainless steel walls, fridge fronts, stove fronts, microwave oven.*

MATERIALS: *red bucket with soapy warm water, orange towel, green bottle, green towel*

IMPORTANT THINGS TO KNOW:

- 1. Wash surface first, then sanitize*

COUNTERS & SINKS

GOAL: *clean and sparkling stainless steel counters, stainless sinks, and handwashing stations.*

MATERIALS: *red bucket, soapy warm water, orange towel, green bottle, green towel*

IMPORTANT THINGS TO KNOW:

- 1. Remove all items first*
- 2. Wash surface, then sanitize*
- 3. Replace all items to their original spot*

SWEEP

GOAL: *Clean floor, get it ready for the mop team*

MATERIALS: *broom, dustpan, garbage can, blue towels to dry dishes*

IMPORTANT THINGS TO KNOW:

- 1. Sweep debris into a pile, dump into garbage can*
- 2. Tell mop team when they can begin their job*
- 3. Help dishwashers to dry dishes*

MOP

GOAL: *Clean floor, mopped and drying for the next class.*

MATERIALS: *mop, mop bucket with warm water & 2 capfuls ammonia, blue towels to dry dishes*

(MOP continued)

IMPORTANT THINGS TO KNOW:

- 1. Do not start mopping until the floor has been swept.*
- 2. Help dishwashers to dry dishes*
- 3. Start in front of the room*
- 4. Mop with clean water, rinse your mop frequently*

KITCHEN MANAGERS

GOAL: *Oversee cleaning teams, ensure the classroom is set and ready for the next class.*

MATERIALS: *clipboard, expo marker*

IMPORTANT THINGS TO KNOW:

- 1. Inspect each job, use the clipboard for reference*
- 2. Tell table if something is incomplete and how to fix it*
- 3. Turn in the sheet of paper to the teacher*