

Why Sanitation and prolong cabinet life

Time required 5 minutes to prepare 15 minutes to complete

Time of day At closing For 24-hour restaurants: Slowest time of day

Hazard icons

 Chemicals
  Compressed Gas/Air/Liquid
  Electricity
  Hot Liquids/Steam
  Hot Oil

 Hot Surfaces
  Manual Handling
  Moving Parts
  Moving Vehicles

 Sharp Objects/Surfaces
  Slippery Floors
  Syringes & Body Fluids

Tools and supplies




Disposable Gloves



Bucket, Warm Water, Mild Soap and Clean Soft Cloth

Procedure

1 Step
Disconnect electrical power supply before cleaning any parts of the unit.

 Electricity




2 Step
Interior and exterior should be cleaned with a clean soft towel and solution of McDonalds All Purpose Sanitizer.

 Slippery Floors

 Manual Handling

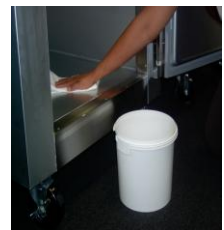


3 Step
Empty cabinet and transfer product to walk-in while cleaning and inspection is completed.

 Manual Handling




4 Step
Clean interior with dampened cloth. Note: Exterior should be wiped in the direction of the metal grain and dried. A stainless steel cleaner should be used for shine.



continued ►

5 Step
Clean door gasket (s) as well as breaker strips. All interior fittings (including shelves) are removable without tools to facilitate cleaning.

 Moving Parts



Inspect and Clean (continued)

6 Step

When cleaning is complete, plug cabinet back into proper outlet



7 Step

Once cleaning and inspection has been completed re-load the cabinet with product.

