

# FOOD CONTACT SURFACES

## Tools Needed

- Properly Prepared 3-Compartment Sink
- Utility Buckets
- Clean Towels
- Quat Test Strips (QT-10 or equivalent)

## Products Needed

Dawn® Manual  
Pot and Pan  
Detergent



Clean Quick®  
Broad Range  
Quaternary  
Sanitizer



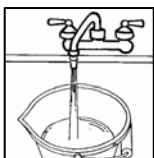
**FREQUENCY OF CLEANING:** When switching from raw to ready-to-eat foods. After four hours of continuous use. After the final use of the day.

**SPECIAL DIRECTIONS FOR THIS TASK:** If sensitivity to cleaning solutions is a concern, wear disposable gloves.



### STEP 1

- Fill a clean utility bucket with warm Dawn solution from a freshly prepared 3-compartment sink by dipping the utility bucket into the solution.
- Place a clean towel in the utility bucket.



### STEP 2

- Fill another clean utility bucket with clean warm water from the sink.
- Place another clean towel in the utility bucket.



### STEP 3

- Fill another clean utility bucket with Clean Quick Quaternary solution from the freshly prepared 3-compartment sink by dipping the utility bucket into the solution.
- Test solution to ensure that concentration is 150-400 ppm using Quat test strip (QT-10 or equivalent).
- Place another clean towel in the utility bucket.



### STEP 4

- Wash area to be cleaned with towel from the Dawn bucket solution.

**NOTE:** Change Dawn solution when dirty, cold or suds are gone.



### STEP 5

- Rinse cleaned area with towel from the utility bucket containing the clean warm water.

**NOTE:** Change rinse water when it becomes cloudy or dirty.



### STEP 6

- Apply sanitizer with towel from the utility bucket containing the sanitizer.

**NOTE:** Change sanitizer solution when concentration gets below recommended 150 ppm.

- Allow surface to air-dry.



### STEP 7

- If used, remove and discard disposable gloves.
- Wash hands before returning to service area.