

# FOOD CONTACT SURFACES

## Tools Needed

- Properly Equipped Dilution Centers
- Utility Buckets
- Non-Abrasive Pads
- Quat Test Strips (QT-10 or equivalent)

## Products Needed

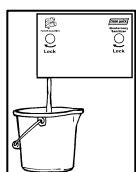
Spic and Span®  
Floor Cleaner

Clean Quick®  
Broad Range  
Quaternary  
Sanitizer



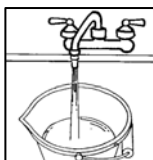
**FREQUENCY OF CLEANING:** When switching between different species of meat (beef to poultry, etc.). When switching from raw to ready-to-eat foods. After four hours of continuous use. After the final use of the day.

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



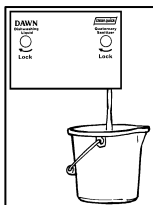
### STEP 1

- Fill a clean utility bucket with warm Spic and Span Floor Cleaner solution from Dilution Center at the mop sink.
- Place non-abrasive pad in the utility bucket.



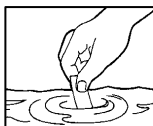
### STEP 2

- Fill another clean utility bucket with clean warm water from the sink.
- Place another non-abrasive pad in the utility bucket.



### STEP 3

- Fill another clean utility bucket with Clean Quick Quaternary solution from the 3-compartment sink dilution center.



- Test solution to ensure that concentration is at 150-400 ppm using Quat test strip (QT-10 or equivalent).



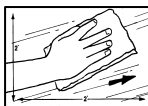
- Place another non-abrasive pad in the utility bucket.



### STEP 4

- Wash area to be cleaned with non-abrasive pad from the Spic and Span Floor Cleaner bucket solution.

**NOTE:** Change solution when it becomes dirty or cold.



### STEP 5

- Rinse cleaned area with non-abrasive pad from the utility bucket containing the clean warm water.

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



### STEP 6

- Apply sanitizer with non-abrasive pad 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.