Cafeteria Table Cleaning Procedure

(No Students Present)

After Dining





southwesttraining systemsing

Cafeteria Table Cleaning Procedure

(While Students are Present)

During Dining

Preparing the Stock Solution Bott



- 1. Fill the Stock Solution Bottle (red) to the ridge with cold water.
- 2. Pour in contents of 1 Pac of SFS20N Germicidal Detergent.
- 3. Attach pump.

Preparing the Spray Bottle



- 1. Fill the Germicidal Detergent Spray Bottle (red) to the ridge with cold water.
- 2. Add one (1) pump from the Stock Solution Bottle.
- 3. Attach sprayer and adjust the nozzle.

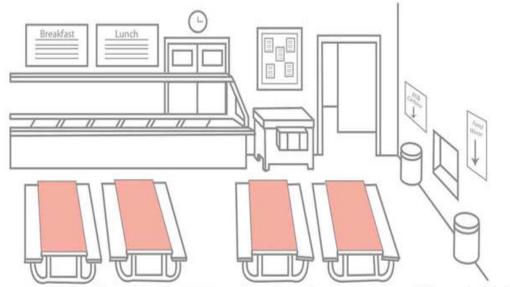








- 1. Spray table with pH Neutral Germicidal Detergent.
- 2. Wipe food spills, debris and soil using a damp cloth.
- 3. When cloth becomes soiled, rinse it in bucket of clean water.
- 4. Allow table to air dry before next meal service.



Preparing the Stock Solution Bottl



- 1. Fill the Sanitizer Stock Solution Bottle (gray) to the ridge with cold water.
- 2. Pour in contents of 1 Pac of SFS17 Sanitizer.
- 3. Attach pump.

Preparing the SFSPac Wiping Cloth Bucket



- 1. Fill SFSPac Sanitizer Wiping Cloth Bucket to the first Fill Line with water.
- 2. Pump in 1 stroke from Gray Stock Solution Bottle.
- 3. For more Sanitizer Solution, fill SFSPac Sanitizer Wiping Cloth Bucket to the second Fill Line with water.
- 4. Pump in 1 additional stroke from Gray Stock Solution Bottle.
- 5. For best results, rinse and wring clean dry cloths with potable water before placing in Sanitizer Wiping Cloth Bucket.
- 6. Use Sanitizer Test Strips to ensure solution in the bucket is 200 PPM.

Cleaning Tables







- 1. From the SFSPac Sanitizer Wiping Cloth Bucket, apply Sanitizer solution with a wiping cloth.
- 2. Wring wiping cloth to damp before wiping surfaces.
- 3. Rinse loose debris and food collected on cloths in plain water.

