 1		1	Time	Chemical / initial	1. Chemical Comp = PPM 200-400
					2. Change Bins per Cycle
		1			or 2 hours (which ever
					comes first)
					3. All dishes should air dry
					before putting away
					4. where clean gloves
					when putting clean dishes
					away
					5. All labels should be
					removed from containers
					100% before storing on
					shelf
					6. When dishes become
					discolored or marred
					refere to checmical
					cleaning chart to further
					clean items.
					7.3 bin sinks & faucets
					should be sanitized every
					4 hours.
					8. Dishes left overnight
					must be stored in water
					with a lid on bin.
					9. Do not fill sinks above
					fill line
					10. Dishes must soak in
					proper sanitizer solution
					for a minimum 15
					seconds
					11. Bleach cutting boards
+		1			often to kill bacteria.
+		1			12. always properly clean
					& sanitize dishes to
 +		1			prevent foodborn illness
 +	+	1			spreading to customers
					13. All line cutting boards
 1	+				should be cleaned and
 					sinitized at the end of
 1		1			each shift.
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 1					ļ