

Beyond Green Cleaning™ - Bakery Cleaning Procedures

Clear the Decks:

1. Empty all trash containers into designated receptacles.
2. Take empty boxes to the recycling area.
3. Remove any packaging supplies and other non-essential items from the Bakery.



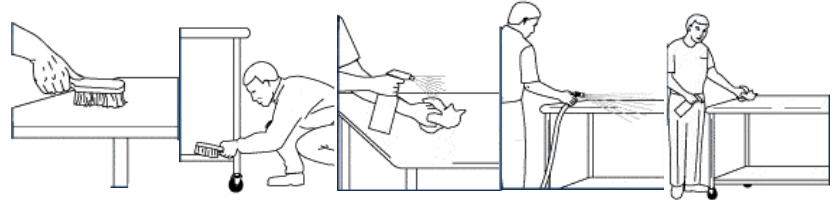
Freezers/Retarders:

1. Wash outside surface and handles with Grease Buster™. Special attention should be given to the back of the handles.



Work Bench Tops:

1. Scrape down with metal scraper, including sides, legs and frame. Sweep with bench brush, then wash with a solution of hot water and Grease Buster, sanitize with San-A-Safe™ and rinse.



Ingredient Bins:

1. Clean daily by using a metal scraper and wet towel.
2. Every three months, empty and clean the inside.



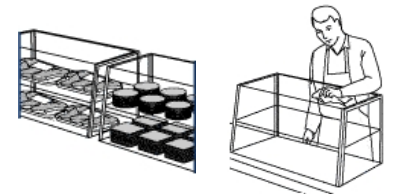
Microwave Ovens:

1. Wipe down exterior with Grease Buster™.
2. Clean inside as needed throughout the day with Grease Buster™. Rinse and spray sanitize with San-A-Safe™.



Showcases and Back Bar:

1. Clean the inside of cases with Total Surface Care™ and wipe dry. The glass must be cleaned with Total Surface Care™ prior to opening and as often as necessary during the day.
2. Light fixtures and showcase baseboards should be cleaned daily.



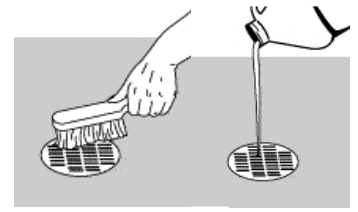
Floor:

1. Sweep floor thoroughly, including the corners and along baseboards. Move everything on wheels and other easily-moved equipment to thoroughly clean under and behind those areas.
2. Mop the floor thoroughly with a floor cleaner solution. Allow the solution to remain on the floor for a few minutes before re-mopping.
3. Using hot water, rinse, go back over the floor again, rinse again, and mop it dry.
4. Sanitize the floor with a second mop soaking in sanitizer solution.



Treat Drains/Grease Traps:

1. Clear drains of any debris and scrub with Grease Buster™. Do not use this brush for anything other than drains.
2. Treat drains with Drain Buster™ and grease traps with Grease Trap Buster™ when department is least active.



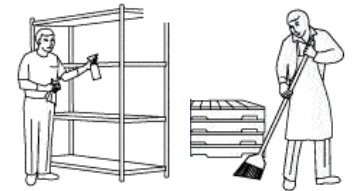
Hoods and Filters:

1. Hood filters must be cleaned weekly. Wash in hot Grease Buster™ solution. Rinse thoroughly and allow to air dry before replacing.



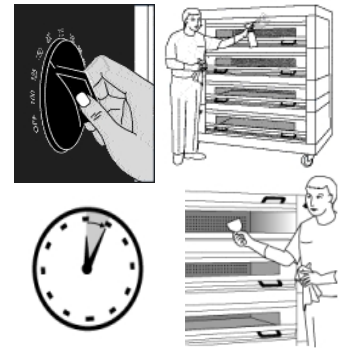
Storage Shelving and Floor Pallets:

1. Remove product from storage shelves and wash shelves with Grease Buster™, sanitize with San-A-Safe™ and rinse.
2. Move pallets to allow areas under them to be cleaned.



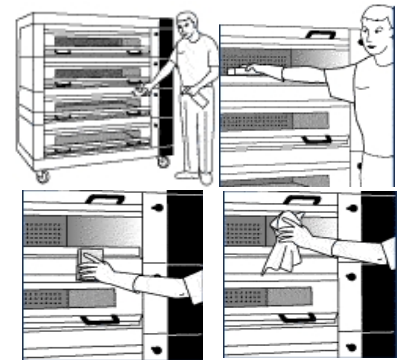
Bake Ovens Weekly Spray Cleaning Procedure - Interior:

1. Preheat oven to 150°F - turn heat off.
2. While oven surfaces are still warm, spray interior walls with Grease Buster™ solution and let soak.
3. Let solution stand on soil for five minutes.
4. Baked-on grease or food may need to be loosened with a stiff brush or scraper.
5. Use a damp cloth to pick up the dissolved and loosened soil.
6. Rinse with clear water and let air dry.



Bake Ovens Weekly Spray Cleaning Procedure - Exterior:

1. Spray outside of the oven with a warm solution of Grease Buster™.
2. Use a damp cloth to pick up the dissolved and loosened soil.
3. Rinse with clear water.
4. Wipe dry with a clean, dry cloth.



Range Hoods with Removable Filters Weekly Spray Degreasing:

1. Range must be cool enough to permit your hand to touch.
2. Remove filters and clean.
3. Fill hand-held sprayer with warm Grease Buster™.
4. Spray all inside and outside hood surfaces.
5. On heavily-soiled areas or where grease is baked on, loosen soil with a brush until the grease and soil is dissolved and loose. Clean out drain trough around the lower inside edge of the hood as well as the channels which hold the filters.
6. Flush off soil and solution with clear, hot water. Allow inside surfaces to air dry and wipe dry outside surfaces.
7. Replace clean filters.

