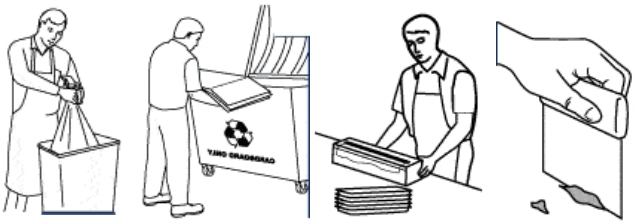
Beyond Green Cleaning™ - Meatroom Cleaning Procedures

Clear the Decks:



1. Empty all trash containers into receptacles.
2. Take empty boxes to the recycling area.
3. Remove any packaging supplies and other non-essential items from the Meat Department.
4. Roughly scrape all equipment and floors of all meat scraps and waste.

Work Bench Tops, Shelves, Legs and Frames:

1. Scrape down with metal scraper. Spray Grease Buster™ and let stand for a few minutes. Then, scrub and sanitize with San-A-Safe™ and rinse.

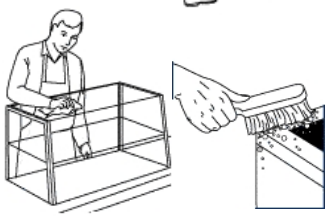
Meat Cooler:

1. Wash inside and outside of door surfaces and handles with Grease Buster™.
2. Sweep the floor and mop the floor with Grease Buster™.

Seafood Cooler:

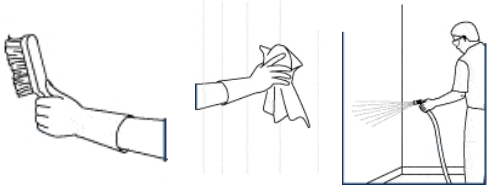
1. Wash inside and outside of door surfaces and handles with Grease Buster™.
2. Sweep the floor and mop with Grease Buster™ if needed.

Display Cases:



1. Wipe up spills with a warm Total Surface Care™ solution (outside).
2. Outside glass surfaces must be cleaned with Total Surface Care™ (outside).
3. Be sure to move meat to the cooler (inside).
4. Scrub with Grease Buster™ solution and a nylon brush. Sanitize with San-A-Safe™ and rinse (inside).

Walls:

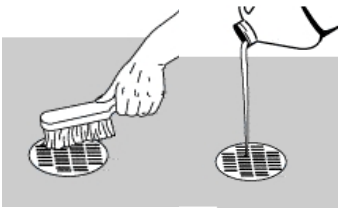


1. Spray with Grease Buster™ and scrub with a nylon brush.
2. Sanitize and rinse .

Floor:

1. Sweep floor thoroughly, including the corners. Move everything on wheels and other easily-moved equipment to clean under and behind those areas.
2. Mop the floor thoroughly with Grease Buster™ solution. Allow the solution to remain on the floor for a few minutes and mop.
3. Flush the floor with hot water to the floor drain and squeegee.
4. Spray sanitizer on the floor.

Drains:



1. Clear drains of any meat scraps or other debris. Scrub with Grease Buster™.
2. Treat drains with Drain Buster™ and grease traps with Grease Trap Buster™.