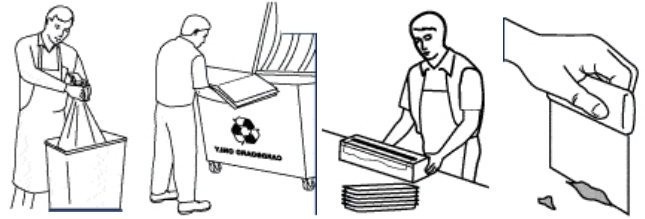


Beyond Green Cleaning™ - Produce Department Cleaning Procedures

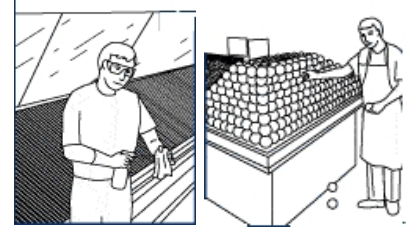
Clear the Decks:

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 Produce Department.



Mirrors:

1. Use Total Surface Care™. Turn cleaning cloth frequently while cleaning. Be sure to spray cleaner onto rag, not onto mirror, to avoid overspray.



Display Racks and Tables:

1. Remove spillage, litter and damaged produce.

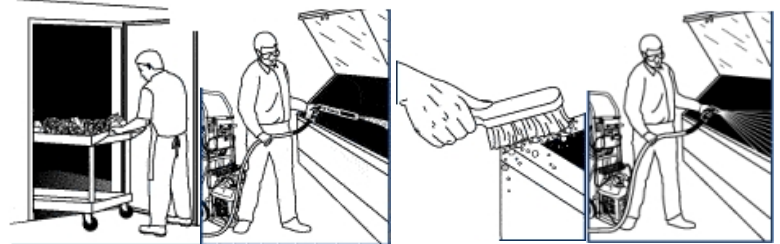
Floor - Prep Area and Cooler:

1. Sweep floor thoroughly including corners. Move everything on wheels and other easily-moved equipment to clean under and behind those areas.
2. Mop the floor with Grease Buster™.



Refrigerated Rack - Wet With Portable Cart Spray System:

1. Move all produce to the cooler.
2. Dismantle then foam with Grease Buster™ using Portable Cart Spray System.
3. Scrub with a nylon brush.
4. Spray sanitize, rinse and let air dry.



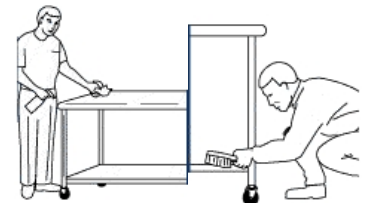
Refrigerated Rack - Wet Without Portable Cart Spray System:

1. Move all produce to the cooler.
2. Dismantle then scrub clean with Grease Buster™ and a nylon brush.
3. sanitize with San-A-Safe™ and rinse.



Work Bench Shelves, Legs and Frames

1. Sweep shelves.
2. Wash with Grease Buster™.



Storage Cabinets and Supply Shelves

1. Spray and wipe clean with Total Surface Care™.

