

BAKERY

Cleaning & Sanitizing

DAILY

1. Clean all trays, pans and tools using a three compartment sink system.
 - a. Scrub thoroughly in first compartment using ES24.
 - b. Clear water rinse in second compartment using clean warm water.
 - c. Sanitize rinse in third compartment in solution of ES24 or ES512. Immerse for 10 minutes, drain and allow to air dry.
2. Clean and degrease all tables and counter tops with ES24. Apply agitation as required. Allow 10 minutes contact time. Flush with potable water rinse.
3. Clean and degrease exterior of ovens, proof box, freezers and sink, inside and out, with ES24 or ES75, depending on build-up of grease/soil.
4. Pick up litter from floor and sweep thoroughly. Wet mop floor with ES24 or ES75, depending on build-up of grease/soil.
5. Mist ES24 or ES512 diluted as a sanitizer on all surfaces that have direct food contact.

WEEKLY

1. Clean and degrease display shelves with ES24 or ES75. Agitate as required. Allow 10 minutes contact time. Flush and potable water rinse.
2. Clean and degrease exterior of ovens, filter screens and hoods with ES24 or ES75 with hot water. Agitate as required. Allow 10 minutes contact time. Flush and potable water.
3. Clean and degrease interior of proof box with ES24 or ES75 with hot water. Agitate as required. Allow 10 minutes contact time. Flush and potable water.
4. Spot clean walls as required using a trigger sprayer and ES24 or ES75.