[COMPANY LOGO]

Daily Equipment Cleaning Procedure

Last Updated: 22/01/2024

Employee Responsible: Steward / Kitchen Cooks

Purpose:

To outline the steps in successfully cleaning all pieces of large kitchen equipment at the end of each shift.

Review Procedure:

This procedure document should be reviewed (and updated if necessary) by the **Regional Supervisor** at least **Once Every 2 Months** or immediately after any physical operational procedure steps have been changed at any point.

Weekly Cleaning Procedure Outline

1. Deep Fryer
2. Flat Top Grill
3. Pressure Fryer
4. Gas Grill
5. Combination Oven
6. Preparation Table Cooling Unit
7. Stand-up Food Warmer
8. Warming Well
9. Meat Slicer

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Deep Fryer

Procedure:

1. Switch off the deep fryer machine
2. Take the basket hanger and fryer baskets to the dishwashing station to be cleaned
3. Open the bottom door cover
4. Attach the drain hose to the drain pipe and place a large stainless steel stock pot at the end of the drain hose to catch the oil
5. Hang a steel chinois on the rim of the stock pot to catch all of the oil debris
6. Slowly drain the oil into the pot until all of the oil has been drained out completely
7. Use a small stainless steel sauce pan to scoop the filtered oil from the stock pot, and pour it back into the fryer
8. Use the drain poker to guide the debris at the bottom of the fryer towards the drain
9. Repeat steps 7-8 until all of the debris has been drained into the pot
10. Lock the drain valve to ensure that no oil will escape
11. Carefully pour the filtered oil back into the deep fryer oil compartment
12. Return all filtering equipment to the dishwashing station
13. Follow the "Food Contact Surface Cleaning Procedure" to wipe the all outside surfaces of the machine
14. Re-attach the basket hanger to the machine, and hang the baskets on the basket hanger

Flat Top Grill

Procedure:

1. Remove all items from the surface of the grill top
2. Turn all grill burners to the highest flame setting and allow to heat up for 2 minutes
3. Use the flat grill scraper to scrape the entire surface of the griddle to remove surface debris
4. Use the grill scraper to guide the debris into the drain pipe
5. Switch off all grill burners
6. Squeeze ¼ of a bottle of grill cleaner evenly around the flat top grill and allow the chemicals to bubble for about 2 minutes
7. Use the grill scraper to scrape the chemicals against the surface of the machine
8. Scrape the chemicals into the drain pipe using the grill scraper
9. Check the drain pipe with a flashlight to ensure that the debris level has reached less than half of the pipe
10. If the pipe is too full, drain the pipe into the dishwashing sink, and re-attach to the flat top grill before continuing to step 11
11. Gradually add 2 liters of ice cubes onto the surface of the griddle and use the grill scraper to prevent the bubbles from overflowing off of the grill surface by guiding the liquid into the drain pipe
12. Combine 2 liters of water, with 2 liters of distilled white vinegar in a large plastic container

13. Pour the vinegar liquid around the flat top and use the grill scraper to prevent the bubbles from overflowing off of the grill surface by guiding the liquid into the drain pipe
14. Once all of the liquid has been drained into the drain pipe, carefully take the drain pipe to the dishwashing station to be drained and cleaned
15. Follow the "Food Contact Surface Cleaning Procedure" to wipe the all outside surfaces of the grill
16. Once the drain pipe has been cleaned, re-attach the pipe to the flat top grill
17. Drizzle 50 ml of canola oil around the flat top grill cooking surface and use a single use paper towel to wipe the entire cooking surface of the flat top grill with oil to evenly coat the surface

Pressure Fryer

Procedure:

1. Switch off the pressure fryer machine
2. Open the drain valve to allow the oil to drain into the oil compartment
3. As the oil is draining, use the L Brush to swirl the oil in a circular motion until all of the oil has drained
4. Once all of the oil has drained, switch the pump on to begin refilling the oil back into the fryer
5. Pull out the drain compartment from under the fryer and take the mesh filter to the dishwashing station to be cleaned
6. Follow the "Food Contact Surface Cleaning Procedure" to wipe the all outside surfaces of the fryer
7. Once the filter has been cleaned, re-attach it to the drain compartment before sliding it back into place

Gas Grill

Procedure:

1. Turn all grill knobs to high flame and allow to heat up for 2 minutes
2. Use the grill brush to scrape all of the grates well
3. Switch the grill flame knobs off
4. Use a pair of tongs to dip a clean and folded kitchen rag into a bowl of canola oil
5. Use the tongs to brush each grill grate with the canola oiled kitchen rag
6. Follow the "Food Contact Surface Cleaning Procedure" to wipe all outside surfaces of the grill

Combination Oven

Procedure:

1. Switch off the oven and allow the oven to cool with the door slightly opened for at least 10 minutes
2. Remove any debris from inside the oven and discard
3. Used a sanitized kitchen rag to wipe all surface of the interior of the oven very well
4. Follow the "Food Contact Surface Cleaning Procedure" to wipe all outside surfaces of the oven

Preparation Table Cooling Unit

Procedure:

1. Remove the cutting board and take to the 3-compartment sink to be cleaned by the dishwasher
2. Follow the "Food Contact Surface Cleaning Procedure" to wipe all outside surfaces of the cooling unit (Hood cover, table top, drawer faces, unit sides, etc.)

3. Once the cutting board has been cleaned, return it to the cooling unit prep table

Stand-up Food Warmer

Procedure:

1. Remove all food pans from the inside of the warmer
2. Switch the warmer off
3. Remove any debris from inside the warmer and discard
4. Used a sanitized kitchen rag to wipe all surface of the interior of the warmer very well
5. Follow the "Food Contact Surface Cleaning Procedure" to wipe all outside surfaces of the warmer

Warming Well

Procedure:

1. Set up a large (22 liter) cambro container on the floor next to the warming well table
2. Switch off and unplug the warming well
3. Dump out the water of each well into the large cambro container
4. Dump the warming well water from the container into the mop sink
5. Follow the "Food Contact Surface Cleaning Procedure" to wipe all inside and outside surfaces of the warming well
6. Place the cleaning warming wells on a bus cart, and follow the "Food Contact Surface Cleaning Procedure" to wipe down the stainless steel table underneath the warming wells
7. Return the warming wells to the stainless steel table in a neat and organized manner, with each electrical cord wrapped around its warming well unit nicely

Meat Slicer

Procedure: (Complete this procedure after each use)

1. Pull the carriage away from the blade
2. Unscrew the bottom screw holding the carriage in place and remove the screw completely
3. Lean the carriage back and lift up to remove the carriage from the slicer machine
4. Unscrew and remove both the blade plate and blade cover
5. Take the blade plate, blade cover, and carriage to the dishwashing station to be cleaned by the dishwasher
6. Follow the "Food Contact Surface Cleaning Procedure" to wipe all surfaces of the meat slicer
7. Wipe and sanitize all blade attachment screws with a damp sanitized kitchen rag
8. Tightly crew the blade plate, blade cover, and carriage back onto the meat slicer
9. Transport the meat slicer back to its designated storage area
10. Wipe down the prep table beneath the meat slicer using a damp sanitized kitchen rag

Monitoring

The kitchen supervisor will observe the cleaning procedures as each employee is completing the procedure. The kitchen supervisor will inspect all kitchen equipment prior to allowing staff to end their work shift to ensure that all cleaning procedures were executed correctly, and all equipment is thoroughly cleaned daily.

SIGNATURES

Signatures from employees and management to confirm that they have read and understand procedures.

Staff Member Name	Signature	Date

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