

# Keep Your Kitchen Clean

Follow these simple guidelines to keep your kitchen safe and hygienic

Ensure all equipment is powered down and disconnected from their power sources. If necessary, utilize locks and tags to secure the equipment.



Thoroughly clean and clear away any food particles and dirt found underneath and around the equipment.



Carefully detach any small parts that may come off and proceed to clean and sanitize them according to established standard procedures.



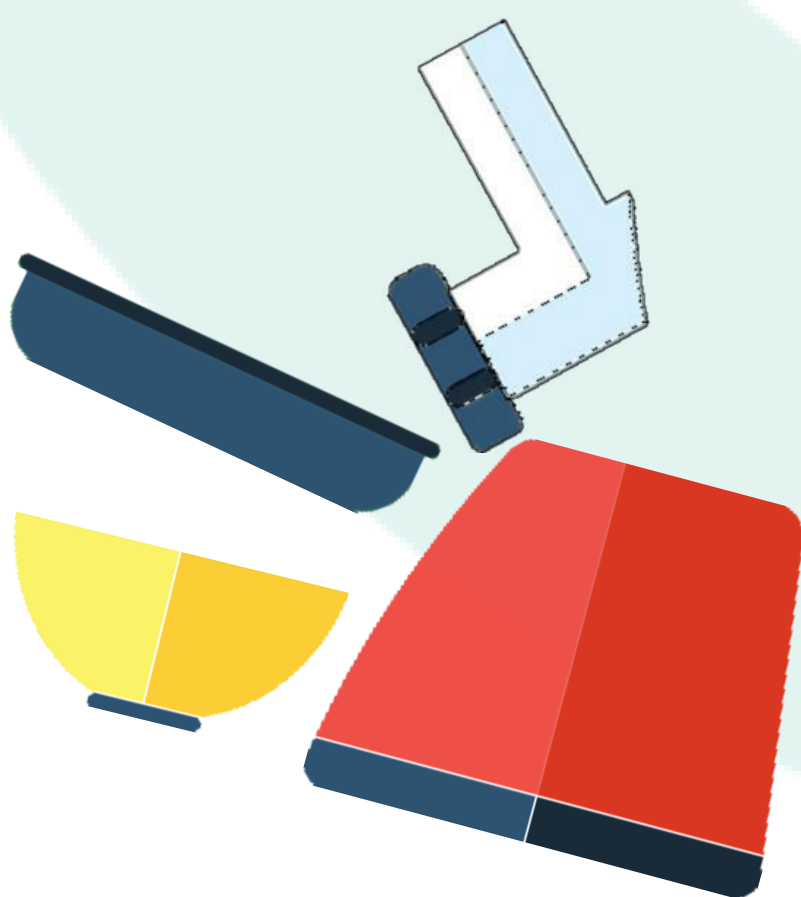
Thoroughly wash and rinse all surfaces that are not removable.



Carefully wipe or spray the surfaces with a sanitizing solution, ensuring that it is at the appropriate concentration.



Allow all parts to air dry completely.



Reassemble the equipment and re-sanitize any surfaces that were touched during the process.

