

Concessions Dish Washing & Sanitizing Directions

- Wash food prep dishes & utensils in hot water after removing excessive debris.
- Sponges may only be used once and must be tossed at the end of the day.
- Rinse items thoroughly.
- Submerge all items for a few minutes in Sanitizing sink with either 2 or 4 capfuls of bleach depending on water level required. (see lines on the sink) Testing strip should indicate 50ppm.
- Place items on top shelf to air dry.
- Bleach, testing strips, cleaning solution, dish detergent should be stored on lower shelf.
- Cleaning solution of 100ppm should be used to clean counter tops, nacho cheese warmer, hotdog oven, microwave, pizza oven & any other hard surfaces that need to be wiped down.
- Floor will be cleaned by FISD Natatorium Custodian. Floors should be picked up and swept by concession group before leaving.