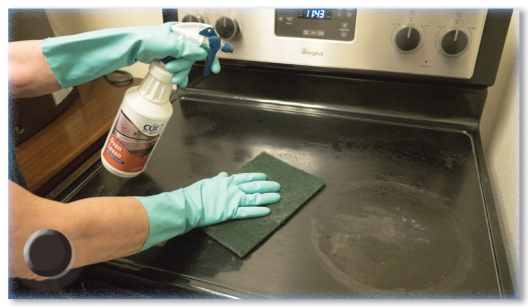
Kitchen Cleaning Guide

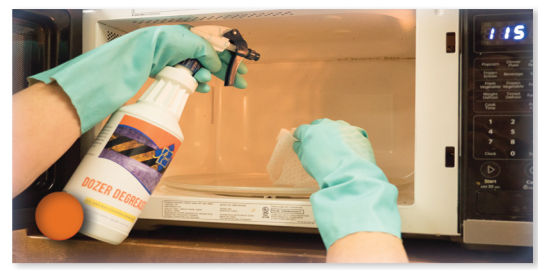
*** Always wear appropriate protective gloves and safety glasses when using chemicals.**
Store and cover all food items before using chemicals.

1 Wipe down the walls of splashes and splatter, using **Surface TB.** For tough jobs, stuck on build up, use **MPact Dozer Degreaser.**

2 Clean ovens, grill, griddle, range, flattop, hot dog rollers and fryers, using **MPact Oven Loven.**



3 Wipe down other equipment such as coffee makers, toasters, microwaves and meat slicers using **MPact Dozer Degreaser.**



4 Disinfect all prep area surfaces with **Surface TB.** For tough jobs use **MPact Dozer Dergreaser.**

5 Clean beverage dispenser heads, using soapy water with **MPact Clean Pink Detergent** & spray with **Surface TB.** Let stand 12 seconds, then wipe dry.

6 Wash utensils, small wares, flatware and glassware using **MPact Clean Pink Detergent** & **Sani-T Food Service Sanitizer.** Let them dry overnight.

7 Clean Sinks. Use **Mpact Steel Clean** on stainless sinks. Use **Surface TB** on non-stainless. For jobs, use **MPact Dozer Degreaser.**

8 Refill soap dispensers and replace empty paper towel rolls.

9 Sweep walk-in refrigerators and storage areas.

10 Take out trash and recycling.

11 Disinfect the waste disposal area with **Surface TB** and clean the trash cans with **MPact Dozer Degreaser.**

MesaTech CORPORATION

- **Fresh Room** Restroom Cleaner
- **Clean & Clear Glass Cleaner**
- **Gas Pump Cleaner**
- **Surface TB Disinfectant**
- **Mega Mop Floor Cleaner**
- **Clean Pink Dish Detergent**
- **Liquid Live Drain Enzyme**
- **Dozer Degreaser**
- **Steel Clean Stainless Cleaner**
- **Oven Loven Oven & Grill Cleaner**