



**PROFESSIONAL**  
**FOODSERVICE**  
**SANITATION GUIDE**



# DINING AREA - FRONT OF THE HOUSE

## Cleaning & Sanitation



### Maintain

1. Place 'Caution/Wet Floor' signs
2. Cover, protect, and properly store any food
3. Move any chairs, tables, or racks
4. Move and clean safety matting



### Cleaning & Sanitizing

1. Remove food from surfaces. Use a clean cloth to wipe off any crumbs, food particles or spills
2. Sweep or vacuum floors to remove any loose dirt and debris before mopping
3. Mop floors using Balance EC with a clean mop. Allow floor to air dry.
4. Clean & sanitize condiment bottles, tables, chairs, booths, counters and bar area with TableTime 200®
5. Clean all windows and glass counters with Marvalosa Multi-Surface & Glass Cleaner
6. Replace safety matting
7. Replace chairs, tables, or racks
8. Remove 'Caution/Wet Floor' signs
9. Clean and store equipment



**NL763-Q12**  
One-Step Disinfectant



**NL212-Q12**  
Spray & Wipe Cleaner  
Degreaser



**NL906-QPS9**  
Multi-Surface & Glass  
Cleaner



**NL770-Q6W2**  
Food Service Sanitizer



**NL269-G4**  
Multi-Purpose Cleaner &  
Deodorizer



**NL276-G4**  
Multi-Purpose Cleaner &  
Deodorizer



**NL158-G4**  
Neutral Floor Cleaner



# KITCHEN AREA - BACK OF THE HOUSE

## Cleaning & Sanitation



### Maintain

1. Place 'Caution/Wet Floor' signs.
2. Cover, protect, and properly store any food.
3. Move and clean safety matting.



### Other Recommended Products

- NL438-818 - Deep Fat Fryer Cleaner Powder Packets
- NL287-Q12S - HD-Force Spray Degreaser
- NL406-Q12 - Attention Clinging Oven/Grill Cleaner
- NL849-G4 - Clean Freeze Freezer Cleaner
- NL229-P50 - Powder Power Blaze Floor Cleaner

### Cleaning & Sanitizing

1. Empty reach-in coolers and wash and sanitize them.
2. Delime sinks, faucets and High-Low Temp machines.
3. Clean coffee machine.
4. Clean the ovens, grills and griddles.
5. Maintain and open floor drains with Bactizyme and Drain Solve®
6. Wash behind the hot line (oven, stove, fryers) to cut down on grease build up.
7. Clean hoods.
8. Clean freezers.
9. Empty, clean and sanitize the ice machine with Ice Machine Cleaner and N601+.
10. Wash walls and ceilings.
11. Wipe down the dry storage area.



**NL200-G4**  
Deep Fat Fryer Cleaner



**NL206-G4**  
Oven & Grill Cleaner



**NL220-G4**  
Heavy Duty Cleaner  
Degreaser



**NL316-G4**  
Pot, Pan, & Dish  
Detergent



**NL644-G2**  
Disinfectant, Sanitizer,  
Fungicide, Mildewstat,  
Virucide



**NL887-QPS6**  
Stainless Steel Cleaner  
& Polish



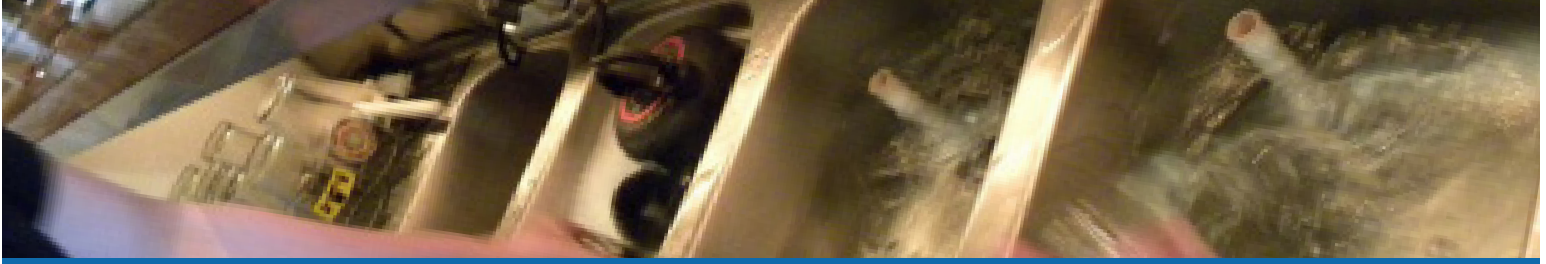
**NL038-616**  
Ice Machine Cleaner



**NL832-616**  
Coffee Pot Cleaner

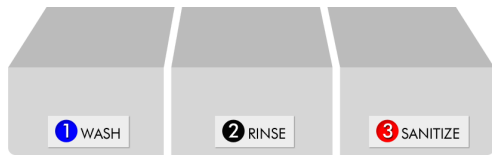
# BEHIND THE BAR

## Manual Washing & Sanitation Procedures



### START-UP PROCEDURES

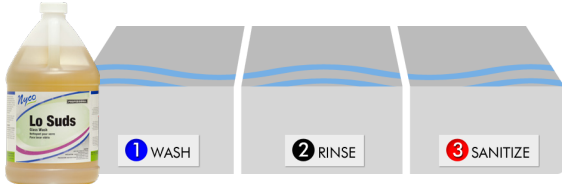
- 1 **Clean** all sinks prior to use and rinse with clean, fresh water.



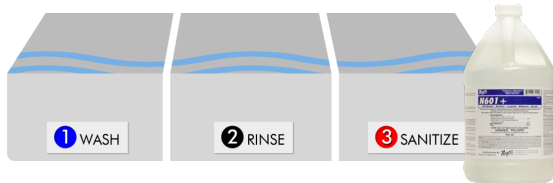
- 2 **Fill** each sink with fresh, clean, warm water.



- 3 **Sink #1:** Add Lo Suds according to proper use directions.

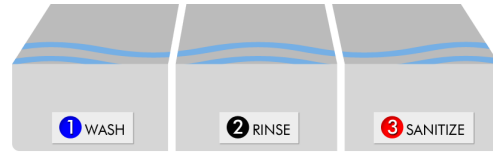


- 4 **Sink #3:** Add correct amount of N601+ to achieve a proper solution of 200ppm.\* Test with quaternary test strips.

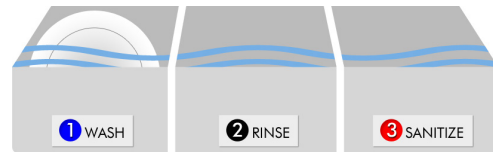


### WASHING & SANITIZING PROCEDURES

- 1 **Rinse and scrape** dishware, pots, and pans prior to washing.



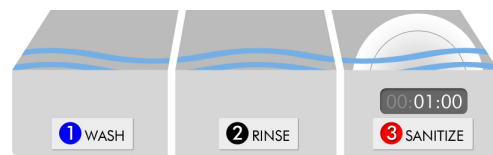
- 2 **Sink #1:** Submerge and hand wash dishware.



- 3 Remove dishware from Sink #1. **Sink #2:** Submerge and **rinse** dishware.



- 4 Remove dishware from Sink #2. Shake slightly to remove excess water. **Sink #3:** Submerge for one (1) minute.\*



- 5 Remove dishware from Sink #3, invert, place on drain board, and allow to air dry.

### NOTES

- Change rinse water in regular intervals.
- Add Lo Suds and change wash tank water as needed.
- Test sanitizing solution in Sink #3 for proper concentration.
- Change N601+ as necessary to maintain the correct sanitizing levels.\*

\* Check with local Health Departments for required sanitizer levels and times.



**NL611-G4**  
Disinfectant, Sanitizer, Fungicide,  
Mildewstat, Virucide



**NL356-G4**  
Lo Suds  
Bar Glass Wash

# QUARRY TILE FLOOR

## Cleaning Procedures



### Maintain

1. Place 'Caution/Wet Floor' signs.
2. Cover, protect, and properly store any food.
3. Move any chairs, tables, or racks.
4. Move and clean safety matting.



### Clean

1. Sweep floor to remove any loose dirt and debris before mopping.
2. Remove heavy grease buildup from floor using floor scraper.
3. Apply Blaze 8 to floor with mop.
4. Scrub floor using deck brush.
5. Pick-up soiled solution with mop or squeegee dirty water to floor drain.
6. Rinse floor frequently using fresh water and clean mop.
7. Change water frequently.
8. Allow floor to air dry.
9. Replace safety matting.
10. Replace chairs, tables, or racks.
11. Remove 'Caution/Wet Floor' signs.
12. Clean and store equipment.



**NL220-G4**  
Heavy Duty Cleaner  
Degreaser



**NL864-G4**  
Tile & Grout Cleaner



**F3910-G4**  
Daily Cleaner Degreaser



**NL429-G4**  
Floor Cleaner & Bacterial  
Grease Eliminator



# RESTROOM

## Procedures

### Preparation

1. Wet floor sign
2. Toilet bowl brush
3. Bucket
4. Disposable gloves
5. Paper towels, microfiber cloth, or clean cloth towels



### Other Recommended Products

- NL241-Q12 - Arrest Uric Acid Odor Eliminator
- NL553-Q2 - Cling On Phosphoric Acid Bowl Cleaner
- NL091-Q12 - White Lite Tile & Grout Whitener
- NL052-Q12 - C3 Cinch Crème Cleanser

### Toilets / Urinals

1. Flush toilets and urinals.
2. Apply Bowl Kleen or Porcelain Cleaner to both inside and outside surfaces of toilet bowls and urinals.
3. Let cleaner stand for several minutes.
4. Brush or wipe all interior surfaces (including under flush rim) of toilets and urinals.
5. Wipe down exterior of toilets and urinals with a paper towel or clean cloth.
6. Replace urinals screens and blocks.
7. Flush toilet and urinals to complete cleaning.

### Glass & Mirrors

1. Spray Clearly The Best! on surface to be cleaned.
2. Wipe with paper towel or a clean cloth until dry.

### Countertops, Handles, Fixtures

1. Clean & disinfect countertops, ledges, etc. with Sani-Spritz Spray.
2. Sinks and fixtures cleaned, disinfected, wiped dry.
3. Door handles, wall switches and other "high contact" areas cleaned, disinfected, wiped dry.

### Floors

1. Place 'Caution/Wet Floor' signs.
2. Sweep floor to remove any loose dirt and debris before mopping.
3. Fill mop bucket with water to fill line and add Marvalosa or Uno Lemon with proper use dilution.
4. Mop floors with a clean mop. Change solution when it becomes visibly dirty. Allow floor to air dry.



**NL269-G4**  
Multi-Purpose Cleaner & Deodorizer



**BD-269-10**  
Urinal Screen



**NL726-MA6**  
Micro Metered Air Freshener



**NL906-QPS9**  
Multi-Surface & Glass Cleaner



**NL913-A12**  
Glass Cleaner with Ammonia



**NL634-Q12**  
Non-acid Bowl & Bathroom Cleaner/Disinfectant



**NL030-Q12**  
Clinging HCl Bowl Cleaner



**NL760-G4**  
Cleaner/Deodorizer, Disinfectant, Fungicide, Mildewstat, Virucide

# HAND WASHING

## Procedures



## Always Wash Your Hands

1. Before starting work.
2. Before and after breaks for eating or smoking.
3. After handling foods.
4. After using the bathroom.
5. After coughing, sneezing, or blowing your nose.
6. After handling items that may be contaminated.
7. After contact with a sick or injured person.



## Safe Hand Washing

1. Wet hands with running water.
2. Apply hand soap.
3. Rub hands vigorously together for at least 20 seconds including wrists and back of hands.
4. Rinse hands well under running water.
5. Turn off water using disposable towel if available.
6. Dry hands completely using disposable towels or air drying system. Use a clean disposable towel to open doors to prevent recontamination.



**NL057-G4**  
Natural Coconut Oil  
Liquid Hand Soap



**NL358-G4**  
Pink Lotonized Hand  
Soap



**NL391-G4**  
White Lotonized Hand  
Soap



**NL556-G4**  
Foaming Hand Soap with  
Antibacterial Agent PCMX



**NL591-G4**  
Lotonized Hand Soap  
with Antibacterial Agent  
PCMX

# DRAINS

## Cleaning Procedures



### Maintain

1. Apply Bactizyme in drains at end of day or when drains are not in use.
2. Allow Bactizyme to remain in pipes and drains for several hours before using.
3. Repeat procedure on 2-3 consecutive days in the beginning then do periodic maintenance as needed.

**Drain cleaning / opening:** Apply 6-12 oz. per drain.

**Drain maintenance:** Apply 2-4 oz. per drain.

**To control small flies in drains:** Add 2 oz. of Uno per gallon of water.

**Grease traps / Sump pits:** Add 8 oz. per 25 gallon capacity.

**Septic systems:** Add 8 oz. per 1000 gallon capacity.



**NL044-G4**  
Bioenzymatic Drain  
Cleaner Maintainer



**NL760-G4**  
Cleaner/Deodorizer,  
Disinfectant, Fungicide,  
Mildewstat, Virucide

### Automatic Dispensers

1. Automatically dispenses Bactizyme into drains at preset times, day or night.



**DSP-257C**  
Drain Chief



**DSP-1170**  
AutoDose

### Opener

1. Pour up to 16 oz of Drain Solve® into clogged drain.
2. If drain has water backup, pour Drain Solve® directly into water near drain opening.
3. Pour additional Drain Solve® if drain is not open in 15 minutes.
4. Flush with water after drain is open.



**NL013-Q12**  
Nonfumung Liquid Drain  
Opener



**NL013-G4**  
Nonfumung Liquid Drain  
Opener



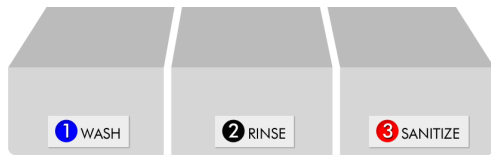
# THREE COMPARTMENT SINK

## Manual Washing & Sanitation Procedures

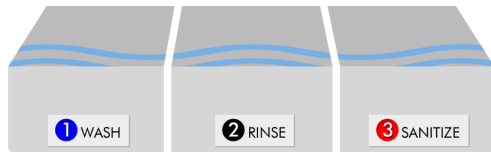


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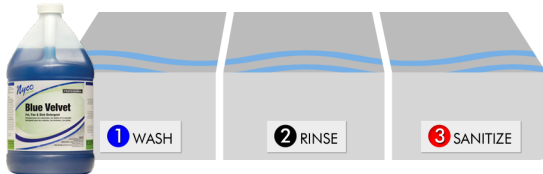
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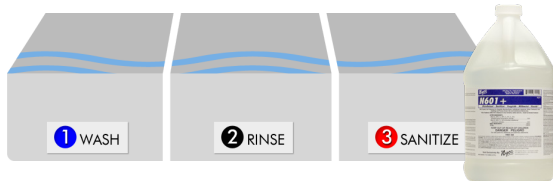
- 2 Fill** each sink with fresh, clean, warm water.



- 3 Sink #1:** Add Blue Velvet according to proper use directions.

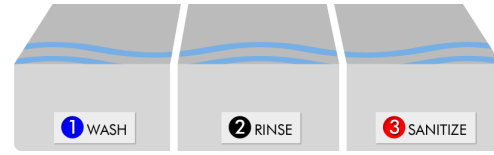


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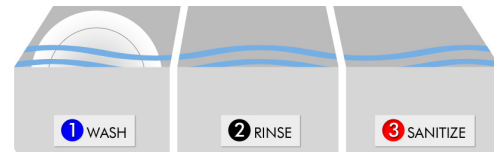


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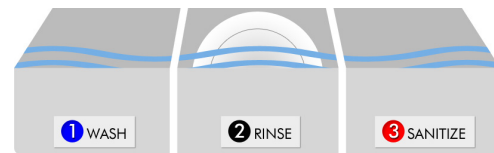
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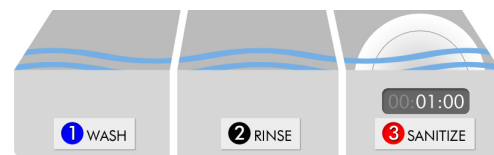
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**NL644-G2**  
Disinfectant, Sanitizer, Fungicide,  
Mildewstat, Virucide



**NL611-G4**  
Disinfectant, Sanitizer, Fungicide,  
Mildewstat, Virucide



**NL316-G4**  
Pot, Pan, & Dish  
Detergent

# LOW & HIGH TEMP DISH MACHINES

## Deliming/Descaling Procedures

### High Temp Cleaning Procedures

1. Turn off detergent dispensing equipment.
2. Turn off dish machine, heater/booster heater.
3. Empty water from the wash tank(s).
4. Remove, clean, and replace screens, scrap trays, etc.
5. Inspect lower and upper wash arms, clean if needed.
6. Inspect rinse jets, remove and open tips if needed.
7. Refill machine with fresh water.
8. Add Low Foam Delimer into machine wash tank.
9. Turn machine on; **KEEP HEATING ELEMENTS OFF**
10. Cycle dish machine until it is free of lime scale.
11. Inspect wash arms, rinse jets, etc.
12. If needed, add more Low Foam Delimer and continue to cycle machine.

### Low Temp Cleaning Procedures

1. Turn off detergent dispensing equipment.
2. Turn off dish machine, heater/booster heater.
3. Empty water from the wash tank(s).
4. Remove, clean, and replace screens, scrap trays, etc.
5. Inspect lower and upper wash arms, clean if needed.
6. Inspect rinse jets, remove and open tips if needed.
7. Refill machine with fresh water.
8. Add Low Foam Delimer into machine wash tank.
9. Turn machine on; **KEEP HEATING ELEMENTS OFF**
10. Cycle dish machine until it is free of lime scale.
11. Inspect wash arms, rinse jets, etc.
12. If needed, add more Low Foam Delimer and continue to cycle machine.

### After Machine is Clean and Free of Lime Scale

1. Turn machine off.
2. Empty water from wash tank.
3. Refill machine with fresh water.
4. Turn on machine, heater/booster heater and detergent dispenser.

**Machine is now READY for use**



**Low Foam Delimer  
NL352-G4**

# PRODUCT RECOMMENDATIONS

For High and Low Temperature Dish Machines

	High Temperature	Low Temperature
<b>Detergent</b>	 <p><b>Chlorinated Automatic Dishwash</b> NL305-G4 NL305-P5</p>	 <p><b>Contempo</b> NL303-G4 NL303-P5</p>
<b>Rinse</b>	 <p><b>Automatic Rinse Aid</b> NL339-G4 NL339-P5</p>	 <p><b>Automatic Rinse Aid</b> NL339-G4 NL339-P5</p>
<b>Sanitizer</b>	<b>Not Required</b>	 <p><b>Chlorine Sanitizer II</b> NL326-G4 NL326-P5</p>
<b>Delimer</b>	 <p><b>Low Foam Delimer</b> NL352-G4</p>	 <p><b>Low Foam Delimer</b> NL352-G4</p>
<b>Presoak</b>	 <p><b>Silverware PreSoak</b> NL275-G4</p>	 <p><b>Silverware PreSoak</b> NL275-G4</p>

## Other Recommended Products

- NL471-G4 - **Metal Safe** Automatic Machine Detergent
- NL244-435 - **Silverware PreSoak** Powder Portion Control Packets
- NL368-435 - **Plastic & China Destainer** Powder Portion Control Packets





**Nycoco Products Company**

5332 Dansher Road  
Countryside, IL 60525  
TOLL-FREE: 800.752.4754  
TEL: 708.579.8100  
FAX: 708.579.9898  
EMAIL: [customerservice@nycoproducts.com](mailto:customerservice@nycoproducts.com)

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