

Cleaning SOP: Dish Pit Cleaning Procedure

Purpose:

Ensure the dish pit is cleaned efficiently and effectively during the designated shift to maintain hygiene and operational standards.

Scope:

This SOP applies to all team members responsible for cleaning the dish pit between 7:00 PM and close (12:00 AM).

Materials Needed:

- Dish trays
- Cleaning brushes
- Sanitizer solution (use a 1:32 ratio of sanitizer to water)
- White towels (found under the front counter)
- Hot water for soaking
- Mop and bucket
- Hose

High-Level Checklist

1. Clean back-of-house areas during lulls (shelves, floors, walls, stock organization).
2. Respond to customers by prioritizing service ("car" call system).
3. Maintain dishwashing workflow, including ice cream machine parts.
4. Wash and dry dishes using proper dish tray drying paths.
5. Clean ice cream scoop station at the end of each cycle.
6. Communicate with the manager about the pace and completion of tasks.

Step-by-Step Instructions

Step 1: Initial Setup

1. Ensure all cleaning materials are available (brushes, sanitizer, towels, etc.).
2. Set up the dish pit with empty dish trays in their starting positions.

Step 2: Clean Back-of-House During Lulls

1. Identify slow periods during the shift to clean:
 - Wipe down shelves using a clean cloth and all-purpose cleaner.
 - Mop the floors with hot water and cleaning solution.
 - Wipe walls with a damp cloth to remove stains or debris.
 - Organize stock neatly to ensure easy access.
2. Stay alert for customer needs. When "car" is called, stop cleaning immediately and assist with service.

Step 3: Dishwashing Workflow

1. **Ice Cream Machine Parts:**
 - Soak all removable parts in hot water mixed with a cleaning solution for 10 minutes.
 - Scrub parts thoroughly with a brush, ensuring all cracks and crevices are clean.
 - Rinse parts and place them in the dishwasher.
 - After washing, place parts in cold sanitizer water (1:32 ratio) for 2 minutes.
 - Dry parts using a clean towel before reassembling

2. General Dishes:

- Spray dishes with the hose to remove debris before loading them into trays.
- Load trays into the dishwasher and follow the drying path:
 - Station 1: Place cleaned dishes on the drying rack above the dishwasher.
 - Station 2: Move dishes to the drying table.
 - Final Station: Hand dry dishes using a clean white towel.
- Organize dried dishes in their designated storage areas.

Step 4: Final Cleaning Tasks

1. Clean and sanitize the outside of the ice cream scoop station.
 2. Empty and clean the dishwashing sink and surrounding areas.
 3. Communicate task completion to the manager for review.
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