

Plates and Pints – Dish room Cleaning Guide

This cleaning should be completed every shift. Keep the dish room sanitary, safe, and organized at all times.

1. Dishes

- Wash all dirty dishes using the dish machine or 3-compartment sink.
- Dry and **put away all dishes in their proper locations** – do not stack them randomly or leave them out.

2. Dish Machine

- Clean the **outside** of the dish machine, including the top, sides, and front.
- Open and wipe down the **inside** of the dish machine after final use, focusing on corners and edges.
- **Remove and rinse the dish machine basket.** Scrub it with degreaser if needed, then return it properly.

3. 3-Compartment Sink Area

- Sweep and mop the floor **under and around** the 3-compartment sink.
- Pay special attention to the **area around the grease trap**, ensuring no buildup or food waste is left behind.

4. Clear and Clean the Dish room Floor

- **Remove** the trash can, dish cart, and any chairs or stools from the area.
- Sweep and mop thoroughly where each item was sitting.
- Allow the floor to dry before returning items to their proper place.

5. Ice Machine and Hand Sink

- Wipe down the **entire exterior** of the ice machine – do not open or access internal parts.
- Clean the **handwashing sink**, including the faucet handles, bowl, and surrounding surfaces.

6. Walls and Surfaces

- Use sanitizer or degreaser to **wipe down all walls** in the dish room.
- Pay extra attention to high-splash zones near the sink and dish machine.

7. Dish Cart and Trash Can

- Scrub down the **dish cart**, making sure to clean all surfaces, corners, and underneath.
- Empty the **trash can**, then rinse and clean the inside and outside thoroughly.
- Let dry and insert a new liner before returning it.

8. Shut Down

- **Turn off the water supply** to the dish machine at the shutoff valve once the cleaning is complete.