

Keeping your kitchen clean with ServClean™



- 1** CLEAN
- 2** DEGREASE
- 3** SANITIZE
- 4** OVEN

- 5** DESCALE
- 6** PROTECT
- 7** DISH HD
- 8** HANDS

- 9** DRAINS
- 10** WASH
- 11** RINSE
- 12** LOW TEMP

- 13** FOAM DG
- SERVICLEAN™ FOAM DG is also recommended for meat room, and production area cleaning.

ServClean™

Throughout the shift:

- Brush down grill between grilling
- Wipe down and sanitize prep areas
- Cycle through cutting boards & utensils
- Test and change sanitizer solution and tools when below 100ppm

After Each Shift:

- Clean fryer
- Brush grill
- Wash sanitizing buckets and allow to air dry
- Retire soiled rags and aprons to laundry
- Empty steam table and clean
- Wash down all slicers, cutting boards and utensils
- Sweep & mop heavily soiled areas of the floor

Daily Cleaning Tasks:

- Check grease traps & enzymatic treatments
- Wash and sanitize can opener, mixers, etc
- Wash hood filters and floor mats in dishwasher cycle
- Flood wash, scrub and rinse floor, pour bio-enzymatic cleaning solution down drains

Weekly Cleaning Tasks:

- Descale sinks, dish machine and coffee makers as necessary
- Clean oven and hood
- Treat floor drains with 1/2 cup of DRAIN

Monthly Cleaning Tasks:

- Wash behind all fixtures and equipment as possible
- Clean freezer
- Wash down all walls and spot clean ceiling



We are a Performance Formulator

Peterborough, Ontario K9J 8N4 Canada
 T: 705.740.2880 TF: 1.877.745.2880 E: info@charlotteproducts.com
 www.charlotteproducts.com