

Food Enabling

Automatic Coffee machine	<ul style="list-style-type: none"> • Clean (filters, grids and surfaces), in good operational conditions and maintenance.
Crepe makers- VIP	<ul style="list-style-type: none"> • Clean, at a temperature of 200 ° C to 250 ° C cure and to operate, in good operating condition and maintenance.
Sandwich cold table	<ul style="list-style-type: none"> • It must be clean, free form food that does not belong to the area. • Supplies must be arranged according to the institutional model. In good operational conditions and maintenance.
Salamander	<ul style="list-style-type: none"> • It must be clean with a 260°C temperature, 1 minute time, in good operational conditions and maintenance.
Soda towers	<ul style="list-style-type: none"> • Clean, in good conditions, free from stains and dust, calibrated, with sanitized nozzles (daily), free from any waste. The ice scoop should always be put inside sanitized water.
Beverages refrigerator	<ul style="list-style-type: none"> • Clean, in good conditions, operating according to the define order. Supplies must be on sight, lights on without objects that does not belong to the area.
Plasmas, menus and displays	<ul style="list-style-type: none"> • Clean, without stains or dust. Operating and updated. Showcases must be according to the defined order. Updated with relevent product & promotions.
Furniture, Floor, ceilign and Hoods	<ul style="list-style-type: none"> • Bar and counter clean, floor, roofs and extraction hoods (kitchen) in good conditions, free of dust, stains and residues.
POS	<ul style="list-style-type: none"> • POS, printes, drawer, keyboard, clean and in good conditions. Free of dust, waste and stains. With extra thermal printer roll on stock.
Condiments dispenser	<ul style="list-style-type: none"> • Clean, in order, free of dust or stains, according to the defined order. Supplies must be recently enabled with ice in contact with inserts.
Ideal stock	<ul style="list-style-type: none"> • An ideal stock must be defined based on footfall & sales pattern (defined by warehouse, day, season) and must have the manager's signature.
Perishable product	<ul style="list-style-type: none"> • Supplies in good conditions within its freshness period: Dressings, Syrups, Bakery Items, Milk and Milk Products, Vegetables, Non-Veg Products
Complete sales kit	<ul style="list-style-type: none"> • Pen, calculator, counterfeit detector or marker etc.
Cleaning kit	<ul style="list-style-type: none"> • Green cloth for cleaning, Separate cloth to sanitize. Multi-uses liquid, sanitizer, broom, dustpan, mop, clean arranged neatly in an exclusive area (at least 2 item per type).
Cinepolite	<ul style="list-style-type: none"> • Ready for operations, with complete and correct uniform according to ACP. • Signed in the system 15 minutes before the first show.

Food Disabling

Coffee machine	<ul style="list-style-type: none"> Clean surface (filters and grating). Switch Off.
Switch Coffee grinder	<ul style="list-style-type: none"> Clean surface. Switch Off.
Crepe machine - VIP	<ul style="list-style-type: none"> Clean surface, without waste. Switch Off.
Blenders	<ul style="list-style-type: none"> Clean, thoroughly. Switch Off.
Powder dispenser	<ul style="list-style-type: none"> Clean, without waste. Switch Off.
Sandwich cold table	<ul style="list-style-type: none"> Clean at temperature. Without food that does not belongs to the area. Make sure it is on.
Fryer	<ul style="list-style-type: none"> Clean, without waste. Switch Off.
Cheese Dispenser	<ul style="list-style-type: none"> Clean surface, without waste. Make sure that equipment is always on.
Soda towers	<ul style="list-style-type: none"> Clean surface, without waste. Nozzles should be inside water and chlorine. Kept closed (not activated).
Utensils and accesories in general	<ul style="list-style-type: none"> Clean. Always kept on the special area in the kitchen.
Plasmas, menus and showcases	<ul style="list-style-type: none"> Clean surface. Switch Off.
Furniture, floor, ceiling and hoods	<ul style="list-style-type: none"> Clean surface (sweep). No stains nor waste.
POS	<ul style="list-style-type: none"> POS, printer, drawer, keyboard, all clean, logged out and turned Switch Off.
Condiments	<ul style="list-style-type: none"> Clean surface. Condiment leftovers in the kitchen (in a special container and fridge), ready to be washed. No garbage nor waste.
Complete sales kit	<ul style="list-style-type: none"> Keep in management.
Cleaning kit	<ul style="list-style-type: none"> Clean and kept in warehouse cleaning
Beverages refrigerator	<ul style="list-style-type: none"> Clean surface.

Confectionary Enabling

Popcorn machine	<ul style="list-style-type: none"> • Clean, in good conditions. Turn on 1 hour before the first function (lit lightning - forelock and interior-). • Calibrated: butter & light: 250, caramel 300 ml, chili 350 (pots 32 oz, for 16 oz half).
Bread warmer	<ul style="list-style-type: none"> • Clean, in good conditions. Turn on 20 minutes before the first function. In case of using bain marie, this should be clean, without tartar, with water level of 210 ml at 140°F.
Sausage grill	<ul style="list-style-type: none"> • Clean, in good conditions. Turn on 20 minutes before the first function at 160° F.
Cheese Dispenser	<ul style="list-style-type: none"> • Clean, in good conditions, operating (always on). No stains nor dust (also inside). Calibrated at 1 oz per load, 1 cheese bag for stock.
Soda tower	<ul style="list-style-type: none"> • Clean, in good conditions, without stains or dust. Calibrated. Nozzles should be daily sanitized (without any waste). • Keep ladle in sanitized water.
Ice machine	<ul style="list-style-type: none"> • Clean, in good conditions. No stains nor dust. Correctly operating.
Beverages refrigerator	<ul style="list-style-type: none"> • Clean in good conditions. Operating according to the defined. Without frost. Sausages should be out of sight. Light on. Without products that does not belong to the area.
Ice cream fridge	<ul style="list-style-type: none"> • Clean, in good conditions, operating according to the defined order. Without frost, light on. Without products that does not belong to the area.
Nachos exhibitor	<ul style="list-style-type: none"> • Clean, in good conditions, operating, light on (forelock and inside), according to the defined order.
Utensils and accessories in general	<ul style="list-style-type: none"> • Clean, sanitized, in place: ladles, tweezers, salt measures and measuring cups.
Plasmas, menus and showcases	<ul style="list-style-type: none"> • Clean, without stains, waste or dust. Operating and updated. Showcases should be according to the defined order (rotate products once a week).
Furniture, floor, ceiling and hoods	<ul style="list-style-type: none"> • Bar and counterbar, ceiling, floor, extraction hoods clean and in maintenance. No dust, stains or waste.
POS	<ul style="list-style-type: none"> • POS, printer, drawer, keyboard should be clean and in good conditions, without dust, waste or stains. • Thermal roll in additional stock.
Condiments	<ul style="list-style-type: none"> • Clean, in order without dust or stains, according to the defined order. Supplies should be recently enable, with institutional stickers, ice in contact with inserts, 20 minutes before the first function.
Ideal stock	<ul style="list-style-type: none"> • Define an ideal stock by warehouse, days or season. Out of customers sight. With manager's signature
Perishable inputs	<ul style="list-style-type: none"> • Supplies in good conditions within its freshness period: Dressings, Syrups, Bakery Items, Milk and Milk Products, Vegetables, Non-Veg Products
Complete sales kit	<ul style="list-style-type: none"> • Pen, calculator, counterfeit detector or marker, individual comands.
Cleaning kit	<ul style="list-style-type: none"> • Green cloth for cleaning, white cloth for sanitize. Multi-uses liquid, sanitizer, broom, dustpan, mop, neat, clean arranged in an exclusive area (at least 1 item per type).
Cinepolite	<ul style="list-style-type: none"> • Ready to sell, with complete and correct uniform according to ACP, signed in the system.
Daily and superficial cleaning role	<ul style="list-style-type: none"> • Define a daily, soft and deep cleaning role, with activities per area and responsables.

Confectionary Disabling

Popcorn machine	<ul style="list-style-type: none"> Left popcorns should be store in a transparent and sealed bag. Clean surface, turn Switch Off (motor, pots and lights).
Bread warmer	<ul style="list-style-type: none"> Dispose any bun left in the warmer at EOD. If bain marie applies, make sure there is no water left in it. Turn Switch Off.
Sausage grill	<ul style="list-style-type: none"> Dispose Sausage on the grill and in Bun warmer at EOD. Turn Switch Off.
Cheese Dispenser	<ul style="list-style-type: none"> Clean surface, without waste. Make sure all equipment is turned Switch Off.
Soda tower	<ul style="list-style-type: none"> Clean surface, without waste, nozzles inside water with chlorine. Locked.
Beverages refrigerator	<ul style="list-style-type: none"> Clean surface
Ice cream fridge	<ul style="list-style-type: none"> Clean surface
Nachos exhibitor	<ul style="list-style-type: none"> Clean surface, without products inside. Leftover nachos should be kept in sanitized containers. Sealed.
Utensils and accesories in general	<ul style="list-style-type: none"> Clean. Keep in the allocated area in the kitchen.
Plasmas, menus and showcases	<ul style="list-style-type: none"> Clean surface. Turn Switch Off.
POS	<ul style="list-style-type: none"> POS, printer, drawer and keyboard clean, logged out and turned Switch Off
Condiments	<ul style="list-style-type: none"> Clean surface. Left condiments should be in the kitchen (in a special container and in fridge). Inserts to be washed. No garbage nor waste.
Super Automatic Coffee machine	<ul style="list-style-type: none"> Keep in management.
Cleaning kit	<ul style="list-style-type: none"> Clean and kept in cleaning warehouse.