



# Breakdown of cleanup activities

Clean floors	<ul style="list-style-type: none"> <li>• Clean and stain free (no gum, etc.)</li> <li>• Free from any object obstructing the passage.</li> </ul>
Front counter	<ul style="list-style-type: none"> <li>• Clean without any dust accumulation.</li> <li>• Clean &amp; organized without unwanted material.</li> <li>• Properly tagged with a specific place for each item.</li> </ul>
Drawers	<ul style="list-style-type: none"> <li>• Properly tagged with a specific place for each item.</li> <li>• Clean and organized without unwanted material.</li> </ul>
Ice bins	<ul style="list-style-type: none"> <li>• Clean with all the leftover ice removed and bin wiped dry.</li> </ul>
Cobra nozzles	<ul style="list-style-type: none"> <li>• Clean and left in the soda water overnight for cleaning and sanitizing.</li> </ul>
Visi coolers	<ul style="list-style-type: none"> <li>• All the products removed and deposited back to the stores.</li> <li>• All the shelves to be clean and having no deposit /marks/accumulation.</li> <li>• All the rubber gaskets to be clean and having no accumulations.</li> <li>• Area behind the door handle to be clean and without any accumulations.</li> </ul>
Nachos display	<ul style="list-style-type: none"> <li>• It must be clean, without lefovers and in good condition.</li> <li>• Acrylic doors should be clean.</li> <li>• The shelves to be clean and having no cheese/accumulations.</li> </ul>
Furniture & cabinets	<ul style="list-style-type: none"> <li>• All the furniture tops to be clean and without dust. All furniture &amp; equipment to be clean.</li> <li>• The menu panel to be clean from both front and behind.</li> <li>• No visible wires.</li> <li>• Area under the FDU to be clean and free of any dust.</li> </ul>
Kettles	<ul style="list-style-type: none"> <li>• The kettle to be cleaned inside out.</li> <li>• No residue left in the kettle.</li> <li>• All the glass sides to be cleaned thoroughly with smudge marks.</li> <li>• The lters to be cleaned every Thursday with hot water.</li> <li>• The storage area with oil and kernels to be clean with no oil spillage/accumulation.</li> <li>• The small ware to be removed and cleaned separately.</li> <li>• Inside cleaning: pots, lters, extraction monitor, oil and corn buckets.</li> <li>• Measuring jugs to be cleaned and should not have oil in them.</li> <li>• Check that acrylic and metallic doors are clean, complete and in good condition.</li> <li>• Clean inside walls (where oil cans are kept).</li> <li>• Also check the air vent.</li> <li>• There should not be any leftovers under the popcorn machine.</li> <li>• The steel door to be cleaned inside out and shined using steel polish.</li> </ul>
All POS	<ul style="list-style-type: none"> <li>• Clean equipment and verify that the cables are in order.</li> <li>• Clean printers.</li> <li>• Verify that they do not have dust, grease or soda spills.</li> <li>• Counterfeit pen must be accessible.</li> <li>• The screen to be clean and wiped dry with no marks or smudges.</li> <li>• Clean pinpad.</li> <li>• No visible wires.</li> </ul>
Chocolate display	<ul style="list-style-type: none"> <li>• All the products removed and deposited back to the stores.</li> <li>• All the shelves to be clean and having no deposit /marks/accumulation.</li> <li>• All the rubber gaskets to be clean and having no accumulations.</li> <li>• Area behind the door handle to be clean and without any accumulations.</li> </ul>
Chocolate display (customer facing)	<ul style="list-style-type: none"> <li>• Clean, organised and with a celan display.</li> <li>• If lit, all LED's to be operational.</li> </ul>
Kettle filters	<ul style="list-style-type: none"> <li>• To be cleaned using hot water every Thursday.</li> </ul>
BIB's & super chillers stand	<ul style="list-style-type: none"> <li>• All the BIBS to be detached from the pipes.</li> <li>• All the BIBS to be removed and the steel stand to be cleaned (all shelves) thoroughly.</li> <li>• All the syrup lines to be left in the hot water overnight.</li> </ul>

Griller	<ul style="list-style-type: none"> <li>• Grill should be clean, all the rollers to be cleaned using a wonder wipe and hot water to remove all accumulations/ fat marks.</li> <li>• Rollers should be clean, without grease nor grime.</li> <li>• Grill should be completely functioning.</li> </ul>
Exhaust hoods	<ul style="list-style-type: none"> <li>• Remove the exhaust hood and they to be cleaned in 3 sink using hot water jet. Should be clean inside out with no grease accumulation.</li> <li>• The grease trap to be removed and cleaned too and all the edges to be cleaned.</li> </ul>
Menu display panel	<ul style="list-style-type: none"> <li>• Clean and grime free.</li> <li>• Menu Lights functional.</li> <li>• Clean inside, front &amp; behind of the menus.</li> </ul>
Bun warmer	<ul style="list-style-type: none"> <li>• It must have a minimum of water of 50% and a maximum of 75%. All water to be removed at EOD.</li> <li>• Knobs should be completely clean, without grease, and should not be broken nor loose.</li> <li>• Verify that everything is clean and there are no leftovers.</li> <li>• There should not be any syrup leftovers.</li> </ul>
Straw dispenser	<ul style="list-style-type: none"> <li>• All straws to be taken out and the dispenser cleaned from inside.</li> </ul>
Wall tiles	<ul style="list-style-type: none"> <li>• No marks or stains should be there on the walls.</li> </ul>
Floor under the counter	<ul style="list-style-type: none"> <li>• Clean and no unwanted material/fallouts or disposables under the counter.</li> <li>• No syrup/accumulation around the cobra python.</li> </ul>
All utensils	<ul style="list-style-type: none"> <li>• Clean and sanitized.</li> <li>• Place them in a container with sanitized water.</li> <li>• Clean and sanitized tweezers (no grease).</li> <li>• Ladles and measuring spoons to make popcorns should be clean and sanitized.</li> <li>• All the sauce pumps to be emptied and cleaned inside out with water. *Sauces to be kept in a disposable containers at 1-5 temp. in a visi cooler.</li> </ul>
Condiments station	<ul style="list-style-type: none"> <li>• Clean inside and out (should be sanitized).</li> <li>• Clean siphons.</li> <li>• Butter dish without grease both inside and out (also check siphon).</li> <li>• Clean drawers.</li> <li>• Trash can should be clean and have a black bag.</li> </ul>
Refrigerators/deep freezers	<ul style="list-style-type: none"> <li>• Engine cleaning.</li> <li>• Free from object that do not belong to the area.</li> <li>• Frost free.</li> </ul>
Trays	<ul style="list-style-type: none"> <li>• Clean and sanitize from both the sides.</li> </ul>
Chair cupholder	<ul style="list-style-type: none"> <li>• Clean inside and out.</li> </ul>
Trashcans	<ul style="list-style-type: none"> <li>• Not chipped, broken or scratched.</li> <li>• Inside bag, well tucked and steady.</li> <li>• Completely clean inside.</li> <li>• No bad smell.</li> <li>• Without liquids inside (under the trash bag).</li> <li>• Without popcorns or trash.</li> <li>• Emptied Regularly.</li> </ul>