



# Breakdown of cleanup activities

Sauce pumps	<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>
Nachos boxes	<ul style="list-style-type: none"> <li>• It must be clean, without lefovers and in good conditions.</li> <li>• Acrylic doors should be clean.</li> <li>• Make sure there are not toast leftovers.</li> </ul>
All shelves	<ul style="list-style-type: none"> <li>• Clean, without dust.</li> <li>• No stains, gums or glue.</li> <li>• Complete structure (no piece should be missing).</li> <li>• In good conditions for its proper functioning.</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>
Floor cleaning	<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>
Sinks	<ul style="list-style-type: none"> <li>• Clean, no water accumulation.</li> <li>• Grease trap to be clean.</li> <li>• No food particles to go into the water pipes.</li> </ul>
All utensils	<ul style="list-style-type: none"> <li>• Clean and sanitized ladles. Place them in a container with sanitized water.</li> <li>• Clean and sanitized tweezers (no grease).</li> <li>• Bulk candy bascules clean and enabled.</li> <li>• Ladles and measuring spoons to make popcorns should be clean and sanitized.</li> </ul>
All GN pans	<ul style="list-style-type: none"> <li>• Clean and sanitized.</li> <li>• Placed upside down at their respective places.</li> </ul>
All plastic containers	<ul style="list-style-type: none"> <li>• Clean surface, without products inside.</li> <li>• All containers still needed for storage should be sealed &amp; labeled.</li> </ul>
Ice machine	<ul style="list-style-type: none"> <li>• Clean in sanitized water.</li> <li>• Clean, sanitized, free from leftovers (buckets and platform).</li> <li>• Correctly operating and in good maintenance conditions.</li> <li>• According to size, it should be transparent (no white).</li> </ul>
Deep freezers	<ul style="list-style-type: none"> <li>• Kept organized.</li> <li>• Engine cleaning.</li> <li>• Frost free.</li> <li>• Free of any debris, dirt, spills.</li> </ul>
Cleaning supplies closet	<ul style="list-style-type: none"> <li>• Clean, without garbage.</li> <li>• Cleaning chemicals should be kept in their area.</li> <li>• Clean, without any object that does not belong.</li> </ul>