



Employee Training Manual

Drains

Drains

- After Production is Completed!
 - 1. Remove all food products and packaging materials from the area to be cleaned.
 - 2. Remove loose debris and sweep area or scrape when necessary to remove heavy build-up. Place waste material into plastic garbage bag and dispose of properly.
 - 3. Prepare cleaning solution by adding 2-3 ounces of Enrich No.299 per gallon of warm water (100-110 F) to a designated black drain cleaning bucket.
 - 4. Put on the proper PPE's which are a black apron, black disposable gloves and eye protection stored with the drain cleaning tools.



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- 5. Using a designated black bristled drain brush, manually scrub drain throat, collar and cover until clean. Do not push the drain brush into the water at the bottom of the drain.
- 6. Gently rinse drain with water and inspect. Repeat step 4 if soils remain.
- 7. Prepare a sanitizer solution by adding San-I-King No.451 at a rate of 1 ounce per 5 gallons of cool water to a designated black drain cleaning bucket.
- 8. Dip drain cover and basket into this solution and place on drain.

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- 9. Gently pour the sanitizer solution around the drain in a full circle and allow the sanitizer to run into the drain.
 - 10. DO NOT RINSE – allow sanitizer to remain on/in drain.
 - 11. Return black aprons, drain brushes and buckets to designated area. Discard black gloves into the garbage.
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- **Moving drain parts and covers to a centralized location for cleaning is prohibited.
 - **Using high pressure water hoses is strictly prohibited.