LEANING & SANITATION

All items listed below must be washed, rinsed and sanitized at the times marked, and as needed during use. Additional smallwares [utensils] not listed must be washed every 4 hours.

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SMALLWARES	FREQUENCY	EQUIPMENT FREQUENC	Ϋ́
Pan Dividers/Covers [DDD]	AFTER USE	Prep Tables [Counters] 1 BEFORE & AFTER	R USE
Cheese Cups	EVERY 4 HOURS	Dough Divider 1, 3	
Crazy Bread® Brush/Bottle		Dough Press ³ AFTER USE	
Crazy Bread Landing Pans		Rounder 1,3	
Make Rings		Auto Saucer ¹	
Performance Tool		Cres Cor ¹	
Pan Grippers		Hand Sinks	
Pizza Cutters		M.I.K.E.	
Sauce Ladles		Ready Racks	
Scraper [Deep Dish]		Retarder ¹	DAILY
Spatulas		Scales [Digital or Ounce] 1	
Tongs		Sheeter 1, 3 ⊕ 🖦	
Topping Scoops		Oil Spray Station	
Deflector Screens	DAILY	VCM ¹ ⊕ ss-	
Dough Scraper [Sheetout] 3		Oven [Oven Filters] WEEKLY	
Liquid Measuring Cups ³		Dough Racks	
Retarder Plastic Containers		Freezer	
Shaker [Parm, Veggie Seasoning, Cornmeal]		Storage Shelving Units MONTHLY	MONTHLY
Squeeze Bottles [when empty]		Walk-In	
Whisk ³		FRONT OF THE HOUSE	
Cornmeal & Flour Buckets	WEEKLY		
PANS		Crazy Bread Merchandiser	
		Front Counter [i7 Shrouds]	DAILY
DEEP!™ Dish	AFTER USE	Lobby Floors	
Crazy Bread	DAILY	1.09.50.5	
Round ²	WEEKLY	Salad Cooler	
GENERAL		Soda Cooler 🔒	
3 [4] Compartment Sink	DAILY [Before Each Use]	Windows Doors 18+ No Minors	
Colleague Restroom			
Kitchen Area Floors	DAILY	Some large pieces of equipment must be Cleaned in Place [CIP]. All steps of wash, rinse and sanitize can be done to the stationary piece of equipment where it stands. These items are not required to be taken to the sink for	

WEEKLY

MONTHLY

Trash Cans

Walls | Baseboards

where it stands. These items are not required to be taken to the sink for proper cleaning.

² Round pans are wiped out daily, and washed, rinsed and sanitized weekly.

³ Every 4 hours or when projection of dough is met.