

Worcester Schools

Product Guide







Pump **two (2)** doses into 20 gallons of water in the first sink for cleaning pots, pans and utensils.

RINSE

Water



Fill the middle sink with clean water and rinse pots, pans and utensils.





2 BAY SINKS

for kitchens with 2 bay sinks:

- Use the first two sinks to wash and rinse.
- Then spray sanitize the items using the ready-to-use No Rinse Food Contact Sanitizer and let air dry.

SINGLE SINKS

For kitchens with single sinks:

- Wash all items and set aside.
- Then drain the sink and rinse each item under running water.
- Then spray sanitize the items using the ready-to-use No Rinse Food Contact Sanitizer and let air dry.





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DISH WASHER PRODUCTS

DETERGENT



RINSE AID



DESCALER





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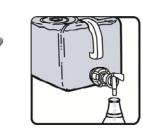
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MIX & DISPENSE



Hydrogen Peroxide CAS #7722-84-1

Mix **Twenty** (20) ounces per container with water.



Dispense into a spray bottle.

GLASS & ALL PURPOSE CLEANING



Glass Cleaning.



Spray & wipe all equipment counters, tables and hard surfaces.

FLOOR CLEANING



Dispense **one (1)** ounce per gallon into a mop bucket or scrubber.

Mop or scrub all grouted tile floors.

SANITIZE





To Sanitize, spray all food prep surfaces and equipment and let air dry.

OVEN & GRILL CLEANING





To clean an oven or grill, spray liberally, let dwell, scrub and wipe or rinse off.

LAUNDRY





Pour **one (1)** pack into a laundry machine and run the wash cycle.