

How to Clean Pots and Pans

Routine maintenance for kitchens with 2 sinks

- Prepare a hot solution of heavy duty detergent in sink 1 (the wash sink).
- Prepare a warm solution of 200ppm Quat sanitiser, or ToyGuard Surface Sanitiser[®] solution in sink 2 (the sanitising sink) .
- Scrape all excess soil from the pots and pans and soak for at least 5 minutes in the wash sink.
- Scrub all surfaces, remove pots and allow excess water to run back into the sink.
- When clean, rinse detergent off with fresh water from tap or spray.
- Immerse pots into the sanitising sink and leave for at least one minute.
- Remove from the sanitising sink and allow to air dry on appropriate racking.

Notes for kitchens with 1 sink

If you only have a single sink:

- Wash as above. After washing, place pots and pans in a suitable container and drain down the sink.
- Refill the sink with a sanitising solution, immerse pots and leave for at least one minute, then air dry as above. Alternatively, wipe down pots and pans with food safe sanitising wipes to sanitise.