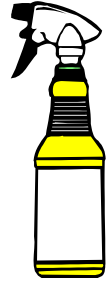


Cleaning and Sanitizing Procedures for Holding Cabinets

CLEANER:

All Purpose Detergent (Joy, Dawn, etc.)



SANITIZER:

Chlorine Bleach solution (1 tablespoon Chlorine Bleach per gallon of water)

CLEANING:

1. Remove all foods from the cabinet.
2. Turn cabinet off and let it cool.
3. Brush or vacuum out all loose food particles and soil.
4. Use all purpose detergent to thoroughly wash entire cabinet inside and out.
5. Rinse with clean tap water.
6. Sanitize with Chlorine Bleach solution and let air dry before shutting cabinet door.



CLEANING SCHEDULE:

Clean spills as they occur and follow the above *Cleaning and Sanitizing Procedure* once a month.

DO NOT use OVEN CLEANER on these cabinets!!

It will ruin the finish.