

## Line Equipment Assignment Answers

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**Introduction**      A variety of equipment is used by the Line to prepare recipes. For your safety and the safety of your Co-workers, it is important that you operate and clean the equipment properly.

**Directions**      In the Operations Manual, locate and read the equipment section behind the Line section. Use this information, to answer the questions below.

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1. How often do you clean the interior of the ice machine?

**Monthly**

2. List the daily cleaning procedures for the tea machine:
  1. **Clean the spray head and surrounding area with a mild soap solution. Note: It is not necessary to remove the spray head daily for cleaning. Doing so will wear out the threads on the mounting screw.**
  2. **Clean the funnel. The funnel may be run through the dish machine.**
  3. **Clean the outside of the tea machine, using a mild soapy solution. DO NOT use bleach.**
  4. **Remove the faucet assembly. Then, clean the tea urns and dispenser with a mild soapy solution.**
  5. **Disassemble the faucet assembly and clean the parts thoroughly with a mild soapy solution. Rinse the parts and submerge them in the sanitizing solution for one minute. Use a small bottle brush to clean the dispenser opening on the tea urn.**
  6. **At the end of each night, run the sanitizing solution through the tea urn. Rinse the urn thoroughly with water. Leave the valve open overnight to air out.**

3. Why is it so important that the tea machine be cleaned and sanitized properly?

**Daily cleaning prevents the buildup of yeast and is crucial for the quality and safety of the product.**

4. Where are the directions to change a Bag-in-a-Box located?

**To change a Bag-in-Box container, follow the instructions on the box**