

## Prep Equipment Assignment KEY

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Introduction	A variety of equipment is used by the Prep Person 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 Prep section. Use this information to answer the questions below.

1. How should the cutter plates for the Dito Dean Vegetable Cutter be cleaned?
  1. **Hand wash the cutter plates and dicing grids in warm soapy water. Use caution around knife blades.**
  2. **Use a carrot stick or celery stick to remove food product from the dicing grids. Caution: Never use fingers to remove food product lodged in dicing grids.**
  3. **Rinse the blades and grids thoroughly and dip them in the sanitizing solution.**
2. What is the first step to cleaning any electrical equipment used by the Prep Person?

**Unplug the unit from the power source.**
3. What is the best way to dry vegetable cutter blades once they are rinsed and sanitized?

**Place the blades and cutting plates in their appropriate racks so they can air dry.**
4. How often should the valves be flushed on the juice machine?

**Daily**
5. What can cause the lemon wedger's blades to dull and corrode the metal?

**Food acids can make the lemon wedger's blades dull and corrode the metal. Clean the lemon wedger after each usage**