

Utility Operations Manual Questions

1. What requirement for mop usage helps prevent the spreading of grease from the kitchen to the dining room?
2. If it is necessary to clean up blood or vomit on the restroom floor, what should be used to clean these liquids?
3. What smallwares and appliances should be cleaned and sanitized in the 3-compartment sink and not run through the dishwasher?
4. When putting labeled sanitation buckets in each area, there should be towels in the buckets. For the most effective use of the chemicals, the towels should be _____ and _____ before placing them in the bucket.

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10. Which product is used to REMOVE stains (not prevent stains) from our dishware?

11. If a beverage is spilled in the dining room floor during business hours, how should the beverage be cleaned?