

Other Equipment : Mixology

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Other Equipment: Mixology

Overview – Cleaning Frequencies

After Use:

- Clean all serveware, including reusable skewers.

Every 2 Hours:

- Clean all in-use barware, including, but not limited to:
 - Shakers
 - Strainers
 - Bar Spoons
 - Mixing vessels
 - Mortar & pestle
 - Pour over cone

Daily:

- *Complete cleaning for all smallwares that require a daily clean.*

Weekly:

- *Clean all smallwares requiring a weekly clean, such as the tea chest and pour spouts.*

As Needed:

- *Spot clean spills as needed throughout the day using a wiping cloth saturated in ClickSan® Disinfectant/Sanitizer solution or other approved sanitizer.*

Overview – Chashaku

Overview:

- Chashaku is a traditional bamboo scoop used for scooping matcha.
- The chashaku cannot be placed in the dishwasher or washed using the 3-compartment sink method.
- Prior to initial use, rinse the chashaku under hot water and dry using a single-use paper towel

Weekly:

- Replace the chashaku with a new chashaku.

As Needed:

- If the chashaku becomes contaminated or dirty, replace the chashaku.



Other Equipment: Mixology

Overview – Kitchen Torch



Refilling the gas reservoir:

1. Remove the base from the kitchen torch .
2. Ensure the continuous torch switch is in the OFF position.
3. Push the nozzle of the butane fuel cannister against the gas valve for 10 seconds.
4. Repeat step 3 until the gas reservoir is full.

Cleaning:

- Wipe down the exterior surfaces daily with a wiping cloth saturated in sanitizer.

Safety Tips:

- Let the torch cool prior to cleaning and refilling.
- ALWAYS leave the continuous flame switch in the OFF position.
- NEVER ignite the flame while the torch is pointing towards you or other partners.



Hot surface



Other Equipment: Mixology

Reusable Skewers

Frequency: After each use

Materials Needed:

- *QSR Heavy Duty Multi-Purpose Sink Detergent*
- *ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer*
- *Machine Warewash Detergent*

- *Mesh cleaning bag*

SDS:

A Safety Data Sheet for QSR Heavy Duty Multi-Purpose Sink Detergent, ClickSan® Disinfectant/Sanitizer and KAY-5® Sanitizer can be found in the store and on the Partner Hub.

01 – Rinse reusable skewers

02 – Wash, rinse, sanitize

- Using the 3-compartment method or dishmachine.
- If using the dishmachine, place reusable skewers in the mesh cleaning bag.

03 – Air dry



Reusable skewers in mesh cleaning bag.

Other Equipment: Mixology

Copper plated Barware/Serveware

Frequency: Every 2 hours (barware); After Each Use (serveware)

Materials Needed:

- *QSR Heavy Duty Multi-Purpose Sink Detergent*
- *ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer*

SDS:

A Safety Data Sheet for *QSR Heavy Duty Multi-Purpose Sink Detergent*, *ClickSan® Disinfectant/Sanitizer* and *KAY-5® Sanitizer* can be found in the store and on the Partner Hub.

01 – Rinse barware/serveware

- Using warm water, rinse the barware and serveware to remove any residue or leftover product.

02 – Wash, rinse, sanitize

- Using the 3-compartment method.

*****DO NOT PLACE COPPER PLATED ITEMS IN THE DISH MACHINE.*****

03 – Air dry



Other Equipment: Mixology

Hawthorne Strainer

Frequency: Every 2 Hours

Materials Needed:

- QSR Heavy Duty Multi-Purpose Sink Detergent
- ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer
- Machine Warewash Detergent

- Food Contact Detail Brush

SDS:

A Safety Data Sheet for Machine Warewash Detergent, QSR Heavy Duty Multi-Purpose Sink Detergent, ClickSan® Disinfectant/Sanitizer and KAY-5® Sanitizer can be found in the store and on the Partner Hub.

01 – Remove the spring from the strainer

- If needed, use the food contact detail brush to remove product from the spring.

02 – Wash, rinse, sanitize

- Using the 3-compartment method or dishmachine.

03 – Air dry



Disassembled strainer

Other Equipment: Mixology

Pour Over Stand

Frequency: As Needed (stand & base); Every 2 hours (pour over cone)

Materials Needed:

- QSR Heavy Duty Multi-Purpose Sink Detergent
- ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer
- Machine Warewash Detergent

- Wiping cloth

SDS:

A Safety Data Sheet for Machine Warewash Detergent, QSR Heavy Duty Multi-Purpose Sink Detergent, ClickSan® Disinfectant/Sanitizer and KAY-5® Sanitizer can be found in the store and on the Partner Hub.

01 – Wipe the pour over stand and base

- Use a wiping cloth saturated in sanitizer to clean the stand and base.

*****DO NOT PLACE THE STAND IN THE DISHMACHINE.*****

02 – Wash, rinse, sanitize the pour over cone (after each use)

- Using the 3-compartment method or dishmachine.

03 – Air dry the pour over cone



Other Equipment: Mixology

Soda Siphon

Frequency: Daily, or when empty

Materials Needed:

- QSR Heavy Duty Multi-Purpose Sink Detergent
- ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer
- Machine Warewash Detergent

- Urn Brush

SDS:

A Safety Data Sheet for Machine Warewash Detergent, QSR Heavy Duty Multi-Purpose Sink Detergent, ClickSan® Disinfectant/Sanitizer and KAY-5® Sanitizer can be found in the store and on the Partner Hub.

01 – Empty the dispenser

- Press the lever until no contents or gas is discharged.



02 – Disassemble the siphon

- Remove the charger holder and dispose of empty charger.
- Unscrew the head from the siphon.
- Remove the siphon tube and measure tube

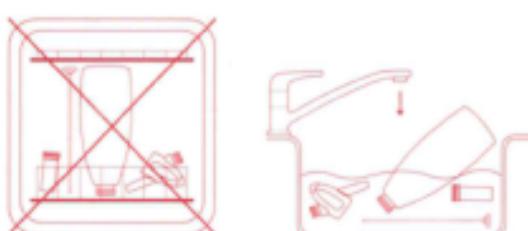
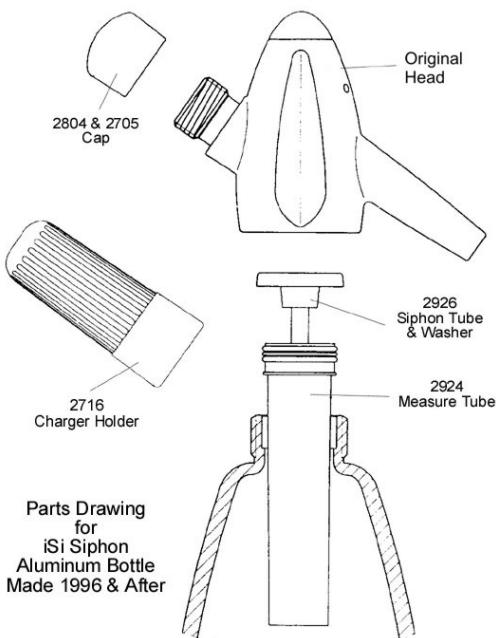


03 – Wash, rinse, sanitize all parts

- Using the 3-compartment method.

*****DO NOT PLACE SIPHON COMPONENTS IN THE DISHMACHINE.*****

04 – Air dry



Other Equipment: Mixology

Dusting Wand

Frequency: When Empty or Daily

Materials Needed:

- QSR Heavy Duty Multi-Purpose Sink Detergent
- ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer

- Blue scrub pad or Food Contact Detail Brush

SDS:

A Safety Data Sheet for QSR Heavy Duty Multi-Purpose Sink Detergent, ClickSan® Disinfectant/Sanitizer and KAY-5® Sanitizer can be found in the store and on the Partner Hub.

01 – Empty dusting wand

02 – Clean the dusting wand

- Ensure to wash the dusting wand in both the open and closed positions



Closed dusting wand.

03 – Wash, rinse, sanitize

- Using the 3-compartment method.
- Use the blue scrub pad or food contact detail brush to remove any product stuck between the moving components.

04 – Air dry

****DO NOT PLACE IN THE DISHMACHINE****



Open dusting wand.

Other Equipment: Mixology

Free Pour Spout & Cover

Frequency: Weekly or As Needed

Materials Needed:

- QSR Heavy Duty Multi-Purpose Sink Detergent
- ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer
- Rubber gloves

- Small Stainless Steel Pump Cleaning Brush (SKU 11009864)

SDS:

A Safety Data Sheet for QSR Heavy Duty Multi-Purpose Sink Detergent, ClickSan® Disinfectant/Sanitizer and KAY-5® Sanitizer can be found in the store and on the Partner Hub.

01 – Remove plastic fins

- Using a flat surface, stand the pour spout on the vent tube and apply pressure down on the fins.



01 Remove the plastic fins

02 – Rinse the pour spout and fins

- Using clean water, rinse the pour spout and fins to remove any residual.

03 – Brush the interior surfaces

- Use the sink detergent and small stainless steel pump cleaning brush.
- Ensure that the brush is used on both the pour spout and fins.



02 Brush Interior Surfaces

05 – Air dry

****DO NOT PLACE IN THE DISHMACHINE****

Other Equipment: Mixology

Bitters Dasher

Frequency: Weekly or As Needed

Materials Needed:

- *QSR Heavy Duty Multi-Purpose Sink Detergent*
- *ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer*

SDS:

A Safety Data Sheet for *QSR Heavy Duty Multi-Purpose Sink Detergent*, *ClickSan® Disinfectant/Sanitizer* and *KAY-5® Sanitizer* can be found in the store and on the Partner Hub.

01 – Rinse the bitters dashers

- Using warm water, rinse the bitters dasher to remove any product from the interior.

02 – Wash, rinse, sanitize

- Using the 3-compartment method.

*****DO NOT PLACE THE BITTERS DASHERS IN
THE DISHMACHINE.*****

03 – Air dry



Other Equipment

Champagne Saver

Frequency: Weekly or As Needed

Materials Needed:

- QSR Heavy Duty Multi-Purpose Sink Detergent
- ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer
- Rubber gloves

- Shuttle Sight Brush (SKU11030127)
- Blue Scrub Pad (SKU11016160)
- Food-contact Detail Brush (SKU1166864)

SDS:

A Safety Data Sheet for QSR Heavy Duty Multi-Purpose Sink Detergent, ClickSan® Disinfectant/Sanitizer and KAY-5® Sanitizer can be found in the store and on the Partner Hub.

01 – Rinse the pourer

- Ensure that the pourer is in the open position.

02 – Brush the interior surfaces

- Ensure that the pourer is in the open position.
- Use the sink detergent and shuttle sight brush.

03 – Scrub exterior surfaces

- Use the blue scrub pad and food contact detail brush, as needed.

04 – Wash, rinse, sanitize

- Using the 3-compartment method.

*****DO NOT PLACE IN THE DISHMACHINE.*****

05 – Air dry



02 Brush the interior surfaces

Other Equipment: Mixology

Rimming Dish

Frequency: When Empty or As Needed

Materials Needed:

- QSR Heavy Duty Multi-Purpose Sink Detergent
- ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer
- Machine Warewash Detergent

- Blue scrub pad or Food Contact Detail Brush

SDS:

A Safety Data Sheet for Machine Warewash Detergent, QSR Heavy Duty Multi-Purpose Sink Detergent, ClickSan® Disinfectant/Sanitizer and KAY-5® Sanitizer can be found in the store and on the Partner Hub.

01 – Empty rimming dish

- Use a blue scrub pad or food contact detail brush to remove any caked on product.



Closed rimming dish.

02 – Wash, rinse, sanitize

- Using the 3-compartment method or dishmachine.
- If using the dishmachine, make sure that the lid is open and rimming dishes is inverted in the rack.



Open rimming dish.

Other Equipment: Mixology

Tea box

Frequency: Weekly or As Needed

Materials Needed:

- Wiping cloth
- Paper Towels
- Food Contact Detail Brush (if needed)

- INSTANT SOLUTIONS™ Multi-Surface Cleaner
- ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer

SDS:

A Safety Data Sheet for INSTANT SOLUTIONS™ Multi-Surface Cleaner, ClickSan® Disinfectant/Sanitizer and KAY-5® Sanitizer can be found in the store and on the Partner Hub.

01 – Empty tea chest and discard contents.

02 – Clean the interior compartments.

- Use a clean, dry wiping cloth to wipe out debris from the compartments.
- Use a dry Food Contact Detail Brush to dislodge product that may be stuck.



02 Clean the interior compartments

03 – Clean the exterior.

- Use a wiping cloth that is saturated in sanitizer. Make sure to wring out excess moisture.
- Don't forget to remove the drawer to clean beneath and behind it.



03 Clean the exterior - Drawer

04 – Clean the window.

- Spray a small amount of the INSTANT SOLUTIONS™ Multi-Surface Cleaner on a paper towel.
- Use the moistened paper towel to clean the window.

05 – Air dry

****DO NOT PLACE IN THE DISHMACHINE****

Other Equipment : Mixology

Cleaning Frequencies

Smallware	Cleaning Frequency
Glassware/Serveware	After each use
Reusable Skewers	After each use
French Press (3- or 8-cup)	After each use
Colander	After each use
Glass Mixing Vessel	Rinse after each use; Every 2 hours
Hand Juicer	Rinse after each use; Every 2 hours
Peeler	Rinse after each use; Every 2 hours
Jigger	Rinse after each use; Every 2 hours
Shakers (Boston and Cobbler)	Rinse after each use; Every 2 hours
Strainer (Hawthorne and Julep)	Rinse after each use; Every 2 hours
Bar Spoon	Rinse after each use; Every 2 hours
Pour Over Cone	Rinse after each use; Every 2 hours
Cutting Boards	Every 2 hours
Tongs (Ice and Garnish)	Every 2 hours
Microplane/Spice Grater	Daily; As needed
Mortar and pestle	Daily; As needed



Other Equipment : Mixology

Cleaning Frequencies

Smallware	Cleaning Frequency
Rimming Dish/Storage Containers	When empty
Storage bottles (glass and plastic)	When empty
Soda siphon	When empty
Dusting Wand	When empty
Chashaku	Replace weekly or when contaminated
Pour Over Stand	Weekly; Spot clean as needed
Pour Spouts & Covers	Weekly; Spot clean as needed
Bitters Dasher	Weekly; Spot clean as needed
Champagne Stopper	Weekly; Spot clean as needed
Tea Chest	Weekly; Spot clean as needed
Kitchen Torch	Spot clean as needed

