


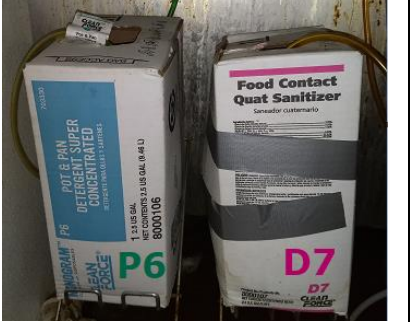


# SOP-44 : Pots & Pans Cleaning Procedure

Rev A

**Purpose :** To explain how pots and pans are to be cleaned during camping events.

✓ <b>BEFORE</b> Cleaning :	
<p>There are 3 sinks used in consecutive order to clean pots and pans.</p> <ul style="list-style-type: none"> <li><b>Scrub Sink</b> : used to scrub pots and pans with water containing P6 detergent</li> <li><b>Rinse Sink</b> : Used to rinse off the P6 detergent and any remaining loose food particles in a sink containing just hot water.</li> <li><b>Sanitize Sink</b> : Used to rinse again in water containing D7 Quat sanitizer.</li> </ul>	
<ol style="list-style-type: none"> <li>1) Make sure Scrub Sink, the Rinse Sink and the Sanitize Sink are empty and clean.</li> <li>2) Close the lever drain stops under each sink.</li> <li>3) Turn the <b>P6</b> blue lever to fill line the <b>Scrub Sink</b> with hot water mixed with P6 Detergent up to the fill line. If the water is not sudsy, check the P6 box under the sink counter top to ensure it is not empty and connected properly.</li> <li>4) Use the faucet to fill the <b>Rinse Sink</b> with hot water up to the fill line.</li> <li>5) Turn the <b>D7</b> black wing knob to the fill the <b>Sanitize Sink</b> with hot water mixed with D7 Quat Sanitizer up to the fill line. If it appears to be clear water with no odor to it, check the D7 box under the sink counter top to ensure it is not empty and connected properly.</li> </ol>	
<ol style="list-style-type: none"> <li>6) Wear available long gloves to ensure solution from sinks does not go into your forearm and hands.</li> </ol>	
<ol style="list-style-type: none"> <li>7) For pots with dried food on the bottom or as rings on the inner sides, let them soak in hot water for a while on the counter or floor before scrubbing them.</li> </ol>	
<ol style="list-style-type: none"> <li>8) In the Scrub Sink, scrub pots with nylon or metal scrubber pads using a scraper when need.</li> <li>9) Remove as much loose debris then immerse pot/pan in the Rinse Sink a couple of times.</li> <li>10) From the Rinse Sink, immerse empty pot/pan in the Sanitize Sink a couple of times</li> <li>11) From the Sanitize Sink place empty clean pot/pan onto the adjacent drying counter top until dry.</li> <li>12) Put dry pot/pans back to their proper storage location.</li> <li>13) When all done cleaning for a given meal, drain all sinks and clean out the sinks for the next meal cleaning.</li> </ol>	

I acknowledge I fully understood the above Retreat procedure and if this is an actual Retreat Status Report then the above Retreat Status is accurate to the best of my knowledge :		Date
Print Name :		
Signature :		