

Daily & Monthly Cleaning Procedures

- **WHY IT'S IMPORTANT**

- Keeping dispensing system clean helps keep it operating properly. A clean, sanitary appearance communicates quality to customers.



- **DAILY**

- **1. Clean Cabinet.**

- Clean outside of dispenser with mild soap and water solution. Use a towel to dry cabinet. **DO NOT USE** bleach, steel wool, scouring pads or abrasives.



- **2. Clear drains.**

- Pour warm water over cup rest and down drip pan drain. Wipe down inside walls of drip pan with a solution of chlorinated detergent, like Diversol and warm water (110o F to 135o F). Rinse with warm water. **DO NOT USE** drain cleaners, ammonia, or bleach.

- **3. Clean dispensing valve.**

- Remove nozzles and diffusers from dispensing valves and clean with a small brush in a solution of chlorinated detergent, like Diversol and warm water. Let nozzles and diffusers air dry. Then, reinstall them on valves. Run each valve to rinse sanitizer off nozzle and diffuser. **DO NOT** soak parts overnight, **DO NOT USE** ammonia or bleach and **DO NOT** wash in an automatic dishwasher.



- **WEEKLY (or when changing BIBs)**

- 1. Clean syrup connectors. Disconnect syrup line from empty bag-in-box and soak connectors in a solution of chlorinated detergent, like Diversol and warm water (110oF to 135oF) for two to three minutes.
- 2. Rinse connectors in warm, drinkable water and connect them to a full syrup container.



- **MONTHLY**

- **1. Clean ice bins.**

Wash down inside walls and aluminum surface of cold plate with warm water and a soft, clean cloth. Rinse completely with clean, warm water.

- **2. Maintain product labels.**

- Make sure all dispensing valves are properly labeled for each soft drink product. Replace any labels that are damaged or incorrect. These labels let your customers know Coca-Cola soft drinks are served. Call 1-800-241-COKE (2653) for any labels. Refer to your 5 Steps to Quality Poster for more information on part numbers and parts available.

