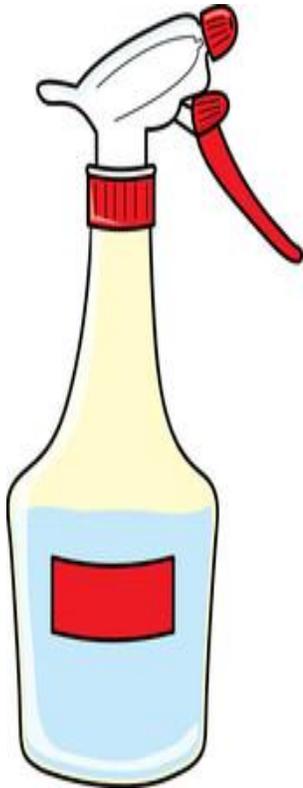


# Bussers



- Avoid handling dishes, glasses, and utensils by their eating surfaces.
- Wash hands after clearing tables and before rolling silverware.
- Clean high chairs, chair seats, tabletops, condiment bottles, and salt and pepper shakers between uses.



Keep garbage area and wall behind garbage clean.

Chemical test strips must be available to check sanitizer concentration of cleaning solution in bucket or spray bottle.

Look for: Chlorine: 50-100ppm  
Quaternary Ammonia: 200-400 ppm  
(Green is good)  
Iodine: 12.5 – 25 ppm



Store dirty linen (tablecloths, napkins, etc) in laundry bag or non-absorbing container.

