Why To break the bacteria cycle

Time required 5 minutes to prepare 15 minutes to complete

Time of day For 24-hour restaurants: at beginning or end of shift At close

Hazard icons **A** Chemicals

## Tools and supplies











Brush, nylon-bristled

Bucket, clean and sanitized towels

Bucket, soiled towels

Bucket with approved sanitizer

Sanitized towel

## **Procedure**

Remove all nozzles. 1

> Twist each nozzle gently to the left (counter-clockwise), pull it down and remove it.

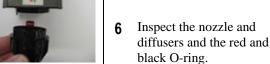
Remove the diffuser from

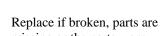
out the inert parts.

inside the nozzle by pushing



Sanitize the parts in MCD approved Sanitizer Solution and let air dry on a clean, sanitized surface.





- missing or the parts worn.
- diffuser area on each valve with a clean sanitized towel.



Wipe the inside of the



- Place the nozzles and diffusers into a small bucket with MCD approved Sanitizer solution.
- Clean the nozzles and diffusers. Clean the parts using a small nylon bristled brush. Next, rinse under warm running water.



Reinstall nozzles and diffusers.

