





<b>Why</b>	To break the bacteria cycle	
<b>Time required</b>	5 minutes to prepare	15 minutes to complete
<b>Time of day</b>	At close	For 24-hour restaurants: during low-volume periods, preferably at the change from night shift to early morning shift
<b>Hazard icons</b>	 Chemicals  Electricity  Sharp Objects/Surfaces  Slippery Floors	


**Tools and supplies**



**Procedure**

**1 Remove nozzles.**  
Twist each nozzle gently to the left (counterclockwise), and remove it. Place the nozzles in a bucket of McD Sanitizer solution.



 Chemicals  
Sanitizer solution

**2 Remove diffusers.**  
Pull straight down on each diffuser to remove it. Place the diffusers in the bucket of McD Sanitizer solution.



**3 Clean nozzles and diffusers.**  
Clean the nozzles and diffusers with a nylon-bristled brush. Rinse them under warm running water. Sanitize them. Air dry on a clean, sanitized surface.



**4 Inspect nozzles and diffusers.**  
Inspect the nozzles and diffusers for broken or missing parts. Replace any broken or missing parts.



**5 Wipe valves.**  
Wipe the inside of the diffuser area on each valve with a clean, sanitized towel.



**6 Reinstall nozzles and diffusers.**  
Push each diffuser up into the valve. Reinstall the nozzles and gently twist them to the right (clockwise) to tighten them.

