


<b>Why</b>	Cleaning exterior surfaces and sanitizing dispense valves.	
<b>Time required</b>	5 minutes to prepare	5 minutes to complete
<b>Time of day</b>	End of shift or end of day.	For 24-hour restaurants: End of shift.
<b>Hazard icons</b>	 Chemicals	

**Tools and supplies**



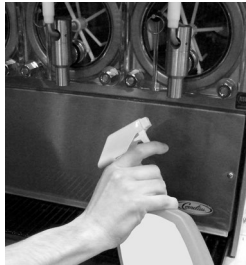




KAY® SolidSense™ APSC Solution

KAY® SolidSense™ Sanitizer Solution

KAY® SolidSense™ Sanitizer-Soaked Towels (3)

Spray Hose at Back Sink

**Procedure**

<p><b>1 Sanitize dispense valves</b></p> <p>Spray the nozzles and surrounding area with KAY® SolidSense™ APSC Solution and wipe with a sanitizer-soaked towel. Discard the towel in the soiled towel bucket. Using a fresh sanitizer-soaked towel, rinse the area. Discard the towel in the soiled towel bucket. Spray the area with KAY® SolidSense™ Sanitizer Solution and allow to air dry.</p>	  	<p><b>2 Wash the drip tray</b></p> <p>Remove cup rest and drip tray by sliding away from machine and take them to the back sink.</p> <p>In 3 compartment sink, wash cup rest and drip tray, rinse and sanitize both for at least 1 minute. Allow to air dry and replace.</p>	 
		<p><b>3 Clean dispense area</b></p> <p>Clean the dispensing area with clean, sanitizer-soaked towel and allow to air dry.</p> <p><b>Equipment Alert:</b> Do not use chlorine-based sanitizer, as over time, it will degrade stainless steel.</p>	