

McDonald's Kitchen Cleaning Instructions

Prepared for: Employees of McDonald's



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Introduction to McDonald's Kitchen Cleaning Instructions

The McDonald's kitchen is always busy and it is the most important section in the restaurant. Since the customer meals are prepared there, it is really important to maintain the kitchen clean and safe to work in to prevent injuries from occurring and to prevent food from getting dirty. This manual is for employees who have prior knowledge of equipment used for cleaning. Employees of McDonald's must maintain the restaurant clean and safe for everyone. In this manual are instructions on how to clean the grill, floors, and countertops. It is your job to read and understand everything that is in this manual. We hope that by reading this manual, you understand the importance of safety and cleanliness in McDonald's for the customers and employees.

Fly Ch 1

Grill Clean up

Summary of Clean up

In McDonald's, the grill is constantly used to make hundreds of burgers all day. Because the grill is used so frequently, employees must clean it at least twice a day and scrape the top to avoid serving dirty food to costumers. When cleaning the grill, avoid all distractions because the grill is very hot and you can get severely injured.

Materials for Grill Clean up

Cleaning the grill requires time and patience. Make sure the restaurant is not busy when cleaning. To clean the grill, the materials needed are:

- Grill scraper
- Bottle of pickle juice
- Grill brush
- Grill cloths
- Liquid dish soap
- Sponge

Clean up Grill

As a precaution, make sure you are wearing gloves and goggles to avoid getting burned or splashed in the eye. It is important to be very careful while cleaning the grill because it is going to be hot and you can get injured.

1. Turn the sear plate temperature knob on the grill to 375 degrees Fahrenheit, in between the 350 and 400 degree marks. If the grill only has options that range from high to low, turn the knob about three quarters so that it more than halfway to the high mark. **Caution:** The grill gets really hot so be careful.



Temperature knob for grill

2. When the grill heats up to 375 degrees Fahrenheit, grab the grill scraper so that the flat end is on the grill. Scrape the grill in a top to bottom pattern until all the leftover pieces of food are scraped off. **Caution:** Make sure the tops of the grills are secured up to avoid them from falling and injuring you.



Scraping the grill

Chapter 1

3. Once you finish scraping the grill, grab the bottled pickle juice and squirt it all over the grill. Put the tops down and wait for 1 minute. The pickle juice gets rid of brown spots.
4. After 1 minute has passed, lift the tops of the grill up again. Grab the grill brush and start brushing the top of the surface in the same up and down pattern as the scraper. The brush is used to clean any rough spots on the grill. Make sure all the pickle juice is scrubbed off by the brush.



Brushing the grill

5. Turn off the grill as soon as any remaining pickle juice dries out, and wait for it to cool down. Get liquid dish soap and pour a nickel sized amount onto the soft part of the sponge. Scrub the grill with the sponge. Make sure every single spot on the grill is cleaned.
6. Grab the grill cloth when you are done scrubbing. Rinse the cloth in water and scrub the grill until all the soap is gone. Grab a dry cloth to dry the remaining water left on the grill.



The grill cloth used to clean the grill

7. Turn the grill back on and let the excess water dry out. Leave the grill off if the restaurant is about to close for the day. The grill is ready for use, clean, and looks brand new. Clean the grill twice every day so that the food can taste fresh and customers can be satisfied.



Grill after being cleaned properly

Fly Ch 2

Floor Clean Up

Summary of Floor Clean up

Dirty floors are the number one cause of injuries in McDonald's. Most employees do not know that when the grill is being used, oil splashes onto the ground making it dangerous for the employees to fall down. Providing safe and clean floors can reduce the amount of injuries and increase customer satisfaction.

Materials for Floor Clean up

The materials you need to clean the floors are:

- Broom
- Dustpan
- Small towel wipe
- Mop and bucket
- Degreaser

Floors Clean up

Cleaning floors requires a lot of time, so make sure you are not busy at the time. When you clean floors, make sure there are no customers around the area you are about to clean and that the mop and broom are clean before using. Clean the kitchen floor when the restaurant is not busy. Before sweeping, pick up big trash that is on the floors or tables so that the dustpan does not get filled up too much and to make your job easier.

1. Grab the small towel wipe and wipe down any food on the tables so that it will not fall down to the floor after you are done sweeping. Wipe any ketchup packets or liquids on the table so that it does not spill onto the floor and get it dirty.
2. Grab the broom and sweep in one area at the time. Make sure to sweep:
 - Corners of the floors
 - Under tables
 - Under the fry station.
3. Sweep everything into a pile in an area where there are no customers around. When you are done cleaning everything, sweep the pile into the dustpan and move onto another area to sweep.



Tables being wiped



The floors being swept

Chapter 2

4. Before mopping, remove chairs and put them on the tables so that it is easier to mop underneath tables.
5. Place wet floor signs along the perimeter of the area you are going to mop so customers will not slip. The area should be small so that you can mop without having to wring the mop more than once.



Wet floors signs around the area

6. Fill the mop bucket with clean hot water and degreaser. Get the water as hot as possible to have better results. Take the mop to the area you have secured, and wet the floor using the mop. Mop the floor in a horizontal figure eight pattern to corral any leftover trash that was not cleaned with the broom.



Floors being mopped

7. Once the area has been cleaned, rinse the mop in the bucket and wring it out. Mop the area again to remove any excess water on the floor. If the restaurant gets busy and you need to reopen the area, you can open the doors to let the wind speed up the drying process.



Mop being wrung in the bucket

8. When the area is dry, you can put the chairs back down and remove the wet floor signs. Repeat these steps to clean the other areas, including the kitchen.

9. When you are done cleaning the other areas, take the mop bucket to the sink in the back of the restaurant and empty it out. Rinse the bucket and the mop so that they are clean to use the next time. Wait for the mop to dry before putting away. The floors are clean and safe to walk on.



Floors after being cleaned properly

Fly Ch. 3

Kitchen Countertop clean up

Summary of Clean up

It is very important to maintain the kitchen tables clean. The kitchen countertops are also called work stations where all the meals are put together and then wrapped to give to the waiting customer. If the stations are dirty, the food that is being made there will be dirty and the customer will be upset. The work stations must be clean in order to have clean food and satisfied customers.

Materials for Countertop Clean up

The materials you will need to clean the countertops are:

- Small Wiping towel
- Signet Hard Surface Sanitizer
- Gloves and goggles

Clean up Countertops

Before cleaning the counter tops, put on the gloves and goggles so that your hands and eyes are protected from the chemical.

1. Wipe off all pieces of food off the countertop before spraying the chemicals. Make sure the pieces fall towards the front of the countertop so you can sweep them up later. If pieces of food fall into the space between each countertop, pull out the countertop and sweep when the restaurant is about to close.



Food wiped off countertop

2. Wet the wiping towel with hot water and wipe the countertops clean. Let the countertop dry and then grab the Signet Hard Surface Sanitizer and spray the surface of the countertop with it. Leave the sanitizer there for 5 minutes so that the countertops can be disinfected.



Employee spraying sanitizer and wiping countertop

3. Wipe off the disinfectant with the dry wiping towel and let the excess disinfectant dry. The kitchen countertops are clean and ready to use. Clean the countertops every hour and clean the sides of the stations twice a day. You will need assistance to move the stations to clean on the sides.



Countertop after being cleaned properly

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