



**LBE Holdings, LLC**  
 North Star Foods, LLC  
 TriStar Ventures, LLC  
 River Valley Restaurants, LLC  
 LBE Restaurant Development, LLC  
**Pioneer Restaurants, LLC**

**Summit Restaurant Holdings, LLC**  
 Atlantic Star Foods, LLC  
 Bighorn Restaurants, LLC  
 Empire Restaurants, LLC  
 Heartland Restaurants, LLC  
 Summit Restaurant Development, LLC



## Safety Alert – Floor Cleaning

Thoroughly clean (using a mild detergent solution) all sink compartments and drain boards. Rinse all surfaces with clean water.

### **Sink 1 – Wash Compartment:**

1. Starting with clean sinks and drain boards.
  - *Fill 1st sink compartment with a proper mixture of mild detergent and clean, hot water (minimum 120°F).*
2. Scrape, rinse with sprayer, and presoak items to be cleaned to remove food soil that may deactivate the detergent.
  - *Use the pre-rinse sprayer when appropriate to remove food debris.*
3. Use the proper brush and/or cloth to loosen and remove (*scrub*) any remaining soil.
4. Remove washed items from detergent water.
5. Wash greasy parts last.
6. Change water when it becomes dirty.

### **Sink 2 - Rinse Compartment:**

*Fill 2nd sink compartment with clean hot water (minimum 120°F).*

1. Submerge washed item in water.
2. Remove rinsed items from rinse water.

### **Sink 3 - Sanitize Compartment:**

Follow your local health department requirements concerning type of sanitizing, chemical, and parts per million (ppm) concentration required.

*Fill 3rd sink compartment with proper mixture of sanitizer and clean water. Ensure water is at the correct temperature for the sanitizer being used.*

CHEMICAL SANITIZER	MINIMUM PPM (parts per million)	MINIMUM WATER TEMPERATURE	IMMERSION TIME
Chlorine Solution	100 PPM	55°F	30 seconds
Iodine Solution	12.5 PPM	75°F	1 minute
Quaternary Ammonia (Quats)	200 PPM	75°F	1 minute

*Do not use hot water (over 120°F) with sanitizers/ Some can potentially release toxic fumes and/or cause chemical burns. Read labeling and MSDS or SDS carefully before using any chemical.*

1. Submerge rinsed items in sanitizer solution for the recommended time (see chart above).
2. Ensure all surfaces of the items contact the sanitizer solution.
3. Remove items from sanitized solution and place on drain board to air dry.
  - Cross-stack as necessary to prevent "wet nesting".



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### **Floor Sweeping**

Always check the cleanliness and condition of the broom and dust pan prior to use. Do not use if equipment is soiled, in poor repair, or damaged.

1. Sweep floor as needed. Sweep under equipment, tables, chairs, etc.
2. Avoid sweeping floors next to or under Guests' feet. Sweeping floors with a broom may kick up dust around Guests who are eating.
3. Pick up debris using a dust pan and properly dispose of.
  - *Do not pick up broken glass or sharp objects with the hands.*

### **Mopping Dining Room - Restrooms - Entryways**

Always check the cleanliness and condition of the mop, mop bucket, wringer, and "Caution: Wet Floor" cones prior to use. Do not use if equipment is soiled, in poor repair, or damaged.

*Take special care to keep the dining room, entry, and restroom floors as clean and as dry as possible. Always display a "Caution: Wet Floor" cone if the floor is wet.*

1. At the mop sink, fill a clean mop bucket with approximately 4 gallons of hot water.
2. Soap solution is usually not needed for routine floor cleaning during operating hours.
3. Use soap solution to remove grease or heavy soil residue and during the nightly (*closing*) floor cleaning routine.
4. Position "Caution: Wet Floor" cone(s) at the *area(s)* to be mopped, unobstructed from view.
5. Place a clean mop in the hot water and wring out as much excess water as possible.
6. Mopping the floor while Guests are present requires you to "damp" or "dry" mop with a minimum amount of liquid on the floor.
7. "Damp" mops the floor using a "figure eight" motion.
8. Avoid mopping floors next to or under Guests' feet.
9. Rinse out mop as needed. Agitate the mop in the hot water to remove soil.
10. Replace hot water when it becomes dirty. Dirty water will spread grease and grime on the floor.
11. After mopping, empty and clean mop bucket, wringer and mop.
12. Rinse out mop and hang up to air dry.
13. When the floor is dry, remove the "Caution: Wet Floor" cone(s).

### **Mopping Frontline - Backline - Other Areas**

Always check the cleanliness and condition of the mop, mop bucket, wringer, and "Caution: Wet Floor" cone(s) prior to use. Do not use if equipment is soiled, in poor repair, or damaged.

*Use a mop and mop bucket to clean and pick up purge (blood). Assume that all fresh chicken purge (blood) is contaminated. Buckets used to clean up purge must be immediately washed and sanitized after use.*