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











Bucket, clean and Brush, nylon-bristled sanitized towels

Bucket, soiled towels

Bucket with approved sanitizer

Sanitized towel

Procedure

1 Remove all nozzles.

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

Remove the diffuser from

out the inert parts.

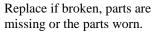
inside the nozzle by pushing

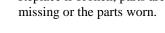


Sanitize the parts in approved Sanitizer Solution and let air dry on a clean, sanitized surface.



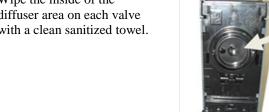
- - Inspect the nozzle and diffusers and the red and black O-ring.



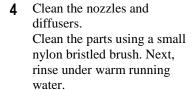




Wipe the inside of the diffuser area on each valve with a clean sanitized towel.



Place the nozzles and diffusers into a small bucket with approved Sanitizer solution.





Reinstall nozzles and diffusers.

