


<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: at beginning or end of shift
<b>Hazard icons</b>	 Chemicals	

**Tools and supplies**



Brush, nylon-bristled      Bucket, clean and 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.



- 2 Remove the diffuser from inside the nozzle by pushing out the inert parts.



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

- 4 Clean the nozzles and diffusers. Clean the parts using a small nylon bristled brush. Next, rinse under warm running water.



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

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

Replace if broken, parts are missing or the parts worn.



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



- 8 Reinstall nozzles and diffusers.

