# **DISPENSER CLEANING &** SANITIZING PROCEDURES



## DAILY

Cleaning the Dispensing Valves



**STEP 1** Wash hands with soap and water.



**STEP 2 STEP 3** Prepare 2.5 gallons of Remove nozzles Kay-5<sup>®</sup> or chlorine-based and diffusers from sanitizer solution in a dispensing valves. dedicated bucket. Stir until crystals are dissolved. See packet for instructions and necessary precautions.



STEP 4 Clean in Kay-5® or chlorine-based sanitizer solution with a dedicated nozzle brush and place in sanitizer solution for at least 3 minutes.



**STEP 5** Remove nozzles/ diffusers from sanitizer solution and let them air dry.



**STEP 6** Clean each lower valve body (underneath dispensing valves) and lever with a dedicated brush and Kay-5® or chlorine-based sanitizer solution and wipe with a

clean cloth towel



Wash hands with soap

and water.



**STEP 8** Reinstall all nozzles and diffusers once dry. Activate valves for 10 seconds and taste a drink from each valve.

#### Cleaning the Drip Pan



STEP 1 Pour 1/2 gallon of the Kay-5® or chlorine-based sanitizer solution over cup rest and down drip pan drain.



**STEP 2** Remove rack. Wipe down inside/outside of the drip pan with a clean cloth towel and Kay-5® or chlorine-based sanitizer solution.





**STEP1** Clean all exterior surfaces of the dispenser, including levers with a clean cloth towel and Kay-5® or chlorine-based sanitizer solution.



**STEP 2** Empty ice bin and pour in a 1/2 gallon of Kay-5® or chlorine-based sanitizer solution.



STEP 3 Clean all interior sides with a clean cloth towel and Kay-5<sup>®</sup> or chlorine-based sanitizer solution. Wipe dry

Clean the ice chute with

Kay-5<sup>®</sup> or chlorine-based

a dedicated brush and

sanitizer solution

**STEP 4** 





If Bar Gun:

Follow steps 1 & 2 of Cleaning the Dispensing Valves, then remove nozzle and clean nozzle/ diffuser with a dedicated brush and sanitizer solution. Let them air dry and reinstall nozzle.



Document and sign the Dispenser Sanitizing Inspection Log.

### WEEKLY Cleaning the Syrup Connectors



STEP 1 Wash hands with soap and water.



STEP 2 Prepare 2.5 gallons of

Kay-5<sup>®</sup> or chlorine-based sanitizer solution in a dedicated bucket. Stir until crystals are dissolved. See packet for instructions and necessary precautions.





are marked with a

flavor label.

STEP 4 Soak connectors in a dedicated bucket of Kay-5® or chlorine-based sanitizer solution for 1 minute. It's OK to soak multiple connectors at the same time if they



**STEP 5** 

Shake BIB connector a couple of times and reconnect syrup lines to correct Bag-in-Boxes



Cleaning the Inside of the Ice Bins



STEP 1 Wash hands with soap and water.



Kay-5<sup>®</sup> or chlorine-based sanitizer solution in a dedicated bucket. Stir until crystals are dissolved. See packet for instructions and necessary precautions.



**STEP 3** 

## Counter Electric



Condensers Clean condenser fins with a dedicated hard brush.

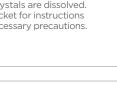


Check water filters to ensure they are current.



Maintain product labels





**STEP 3** 



If air filters are used, clean appropriately.

...and syrup lines.

## **IMPORTANT - Material Handling Info**





Use only dedicated ice buckets/scoops when handling beverage ice. Clean ice scoop and holder daily. Store properly.

Do NOT store items in ice bin of drop-in dispensers as this could cause contamination.



Ice Combo

(oca lo

Apply sanitizer solution

using a dedicated soft, long

handle nylon bristle brush

to scrub inside of ice bin

and chute. Do NOT use a

**STEP 4** 

metal brush.

Keep the ice bin closed when not in use.



Cups, lids and straws must be properly stored and handled to prevent contamination





Do NOT use soap, bleach, detergent. steel wool, scouring pads or abrasives when cleaning dispensers or components.

Use caution in preparation and handling of sanitizer solution; see package instructions.

Call 1-800-241-COKE (2653) for assistance. Coca-Cola Customer Representatives are available 24/7.

