

WEEKLY CLEANING GUIDELINES FOR OPERATOR

(RETAILER/FOOD SERVICE PROVIDER)

APPLICABLE FOR THE FOLLOWING **McDONALD'S** CABINETS:

McDonald's Ambient Square On-Counter Fixed Front Cabinets



IL-MD-450-AMB-SQ-A001
IL-MD-450-AMB-SQ-A002
IL-MD-600-AMB-SQ-A003
IL-MD-600-AMB-SQ-A004

CLEANING GUIDELINES

FPG recommends the following daily cleaning of McDonald's food display cabinets by the Operator.

Operator, please:

1. Complete all tasks - we recommend in the order they are listed.
2. Adapt the frequency to your business need.
3. While not mandatory, we recommend maintaining a record of all servicing by the Operator.
4. Come across an issue, unusual smell or noise?
Follow your organisation's procedure for accessing your technical service provider.
To enable speedy resolution, **take photos** to highlight the issue and share these with your service provider.
5. It is important to retain products at food-safe temperatures.
During cleaning, any food which will later be returned to the cabinet needs to be stored at the correct temperature.

WEEKLY CLEANING GUIDELINES

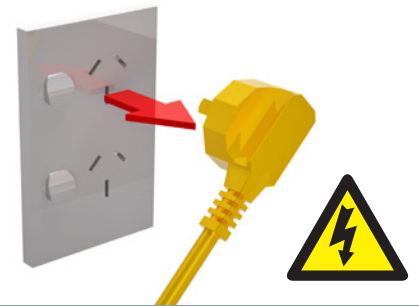
TOOLS

1. Bucket of clean and sanitised towels
2. Bucket for soiled towels
3. Bucket with all-purpose surface cleaning solution
4. Paper towels
5. Spray bottle of glass/multi-surface cleaner
6. Wet/dry vacuum cleaner



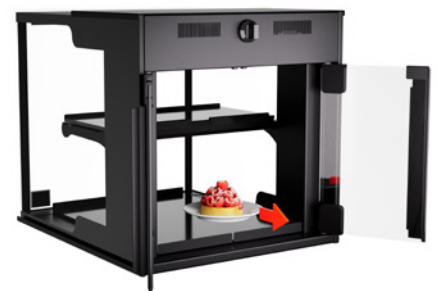
1. SWITCH OFF MAINS ELECTRICITY

Isolate equipment before commencing.
Switch off the power supply and unplug cabinet.



2. EMPTY THE CABINET

Remove all merchandise from cabinet.
Retain items at the correct temperature while
servicing the cabinet.



3. REAR SWING DOORS

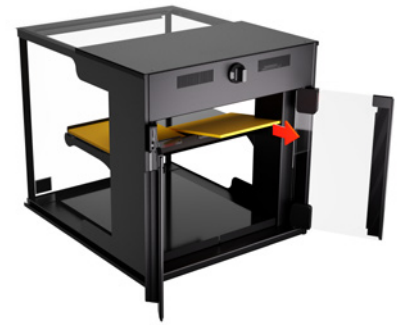
Clean doors with all-purpose surface cleaning solution
and clean sanitised towels.
Dry off with clean paper towels.



WEEKLY CLEANING GUIDELINES

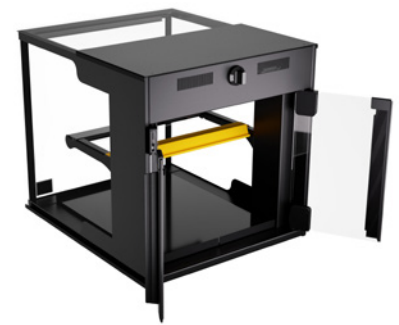
4. SHELF TRAYS & INSERTS

Remove the shelf tray inserts.
Take to sink and clean with all-purpose surface cleaning solution and clean sanitised towels.
Dry off with clean paper towels.



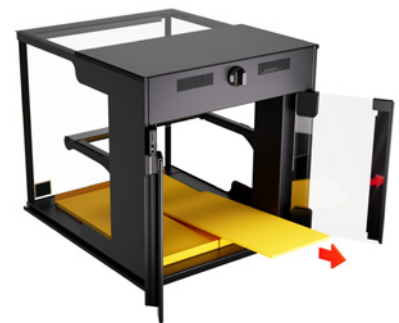
5. TICKET STRIP

Remove the ticket strip.
Take to sink and clean with all-purpose surface cleaning solution and clean sanitised towels.
Dry off with clean paper towels.



6. BASE TRAYS & INSERTS

Remove the base tray inserts and base trays.
Take to sink and clean with all-purpose surface cleaning solution and clean sanitised towels.
Dry off with clean paper towels.



7. REMOVE DEBRIS

Vacuum away any debris from inside the cabinet, paying particular attention to the door tracks and gaps around brackets.



WEEKLY CLEANING GUIDELINES

8. CLEAN SURFACES

Clean all inside and outside surfaces with all-purpose surface cleaning solution and clean sanitised towels.

DO NOT pour water into the cabinet.

Finish with glass/multi-surface cleaner and dry off with paper towels.



9. RETURN CLEAN PARTS

Return the cleaned removable parts to the cabinet in reverse order.



10. SWITCH ON MAINS ELECTRICITY

Reconnect the power supply and switch on the cabinet.

