

HELP PREVENT SERVICE DISRUPTIONS, SAVE MONEY, AND PROTECT THE ENVIRONMENT

KITCHEN BEST MANAGEMENT PRACTICES

Thank you UA-PTC Culinary Arts and Hospitality Management Institute for allowing us to shoot the photos at your facility.



DO "DRY-WIPE" POTS, PANS, AND DISHWARE PRIOR TO DISHWASHING.



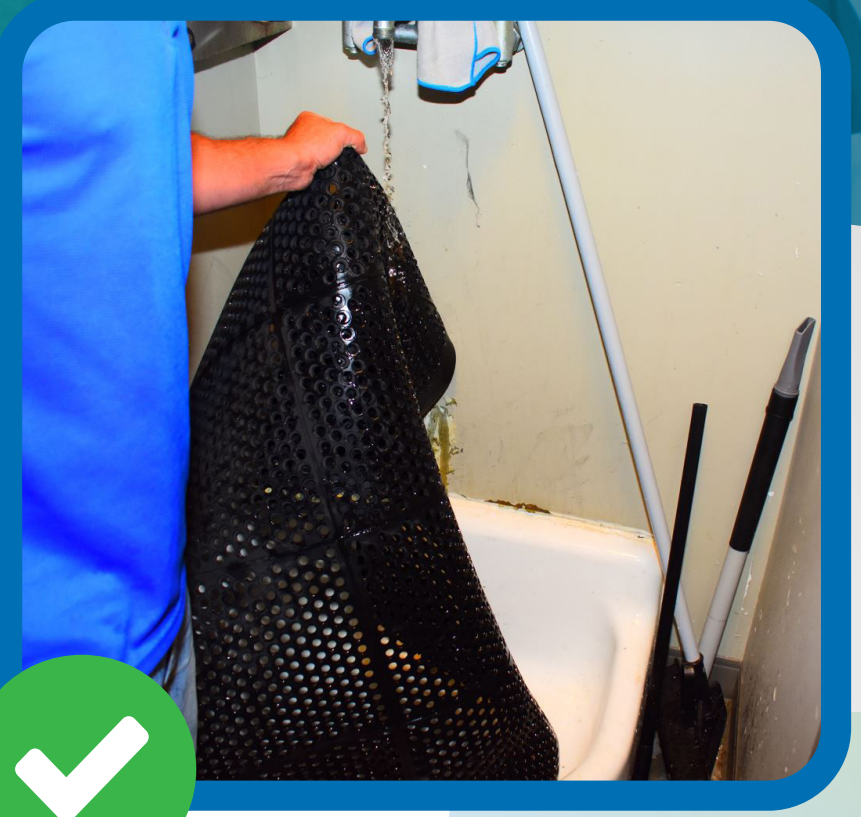
DO SCRAPE FOOD WASTE INTO TRASH OR COMPOST.



DO RECYCLE USED COOKING OIL.



DO INSTALL SCREENS ON ALL KITCHEN DRAINS.



DO WASH FLOOR MATS IN A UTILITY SINK.



DON'T POUR COOKING RESIDUE OR WASH GREASY POTS IN THE SINK BEFORE YOU DRY-WIPE.



DON'T PUT FOOD WASTE DOWN THE DRAIN.



DON'T POUR COOKING OIL DOWN THE DRAIN.



DON'T REMOVE SCREENS FROM DRAINS.



DON'T WASH FLOOR MATS OUTSIDE.

