



Open for business!

A guide to help you reopen your restaurant.



After a closure or partial closure, reassuring your guests that your restaurant is safe and clean is necessary to provide peace of mind. Here is a guide with checklists and product suggestions to get you ready for reopening.



THE RIGHT PROGRAM

1

FRONT OF HOUSE

A great customer experience begins at the front of house. If it is clean, they feel confident that the back of house is also clean.

2

BACK OF HOUSE

The cleanliness of a kitchen is essential to a clean and safe operation.

3

RESTROOMS

Customers also gauge the cleanliness of your restaurant by the hygiene standards kept in the restrooms. Ensuring they are clean will ensure customer satisfaction & peace of mind.

POINTS OF IMPORTANCE

- Hand Care
- Dishmachine
- Back Sink
- Floors
- Equipment Degreasing
- Restrooms
- Specialty
- Customer Area

Deep Clean Checklist



Deep clean the following areas:

Click for procedure:

Recommended Product:

Ok

- | | | |
|--|---|--------------------------|
| • Exhaust hoods & filters | Light Soil: 164080 Grease Express Fast Foam 6x750ml
Grill Kleen: 240075 25L / 200070 5L
Virtue Oven & Grill: 054032 25L / 054030 5L | <input type="checkbox"/> |
| • Clam shell grill recovery | Heavy Soil: 164087 Greasestrip 2x5L
Virtue Oven & Grill: 054032 25L / 054030 5L | <input type="checkbox"/> |
| • De-lime the dishmachine | 167110 Lime-A-Way 2x5L | <input type="checkbox"/> |
| • Clean out and sanitise the ice machine | 167110 Lime-A-Way 2x5L and
71004499 Contain 5000 3kg
166225 Cleanshot Quat Sanitiser 6x750ml | <input type="checkbox"/> |
| • Tile mould removal | 168025 Biochlor 15kg
168001 Retreat 12x750ml | <input type="checkbox"/> |
| • Fryerboil out | Virtue Heavy Duty Cleaner: 054060 25L / 054058 5L | <input type="checkbox"/> |
| • Fryer cold soak | Virtue Heavy Duty Cleaner: 054060 25L / 054058 5L | <input type="checkbox"/> |
| • Deep fryer cleaning | Virtue Heavy Duty Cleaner: 054060 25L / 054058 5L | <input type="checkbox"/> |

- | | | |
|--|---|--------------------------|
| • Clean air conditioning vents | Light Soil: 166205 Cleanshot Spray & Wipe 6x750ml
Heavy Soil/ Spores: 168001 Retreat 12x750ml | <input type="checkbox"/> |
| • Pizza oven cleaning | 164080 Grease Express Fast Foam 6x750ml
166205 Cleanshot Spray & Wipe 6x750ml
166182 Cleanshot Stainless Steel Polish 6x750ml | <input type="checkbox"/> |
| • Flat grill cleaning | 164080 Grease Express Fast Foam 6x750ml | <input type="checkbox"/> |
| • Press toaster cleaning | 164080 Grease Express Fast Foam 6x750ml | <input type="checkbox"/> |
| • Oven cleaning | 164080 Grease Express Fast Foam 6x750ml
166225 Cleanshot Quat Sanitiser 6x750ml | <input type="checkbox"/> |
| • Beverage towers | 166205 Cleanshot Spray & Wipe 6x750ml
166225 Cleanshot Quat Sanitiser 6x750ml | <input type="checkbox"/> |

Dining & Lobby Areas



Click for procedure:

Recommended Product:

Ok

• Door handles & push plates	166205 Cleanshot Spray & Wipe 6x750ml 166225 Cleanshot Quat Sanitiser 6x750ml Saniclean60: 054318 25L / 054316 5L	OR	<input type="checkbox"/>
• Hand railings	166205 Cleanshot Spray & Wipe 6x750ml 166225 Cleanshot Quat Sanitiser 6x750ml Saniclean60: 054318 25L / 054316 5L	OR	<input type="checkbox"/>
• Dining tables	166205 Cleanshot Spray & Wipe 6x750ml 166225 Cleanshot Quat Sanitiser 6x750ml Saniclean60: 054318 25L / 054316 5L	OR	<input type="checkbox"/>
• Chairs and booths cleaning	Saniclean60: 054318 25L / 054316 5L		<input type="checkbox"/>
• Menus and bill folders if applicable	166205 Cleanshot Spray & Wipe 6x750ml		<input type="checkbox"/>
• <u>Trash receptacle touch points</u>	166215 Cleanshot Spray & Sanitise 6x750ml 166205 Cleanshot Spray & Wipe 6x750ml 1082101 Cleanshot Quat Sanitiser 6x750ml		<input type="checkbox"/>
• <u>POS & eftpos equipment</u>	166215 Cleanshot Spray & Sanitise 6x750ml 169965 Ramsol 500g 309952 Nano Wipes		<input type="checkbox"/>
• <u>Wall cleaning</u>	166215 Cleanshot Spray & Sanitise 6x750ml		<input type="checkbox"/>
• <u>Window cleaning</u>	166205 Cleanshot Spray & Wipe 6x750ml 166182 Cleanshot Stainless Steel Polish 6x750ml		<input type="checkbox"/>
• Floor finisher	Saniclean60: 054318 25L / 054316 5L		<input type="checkbox"/>

Products at a glance

Give the team at Virtue Plus a call to place an order on 1300 255 546.

Grease Express Fast Foam: 164080

Grease Strip: 164087

Lime-A-Way: 167110

Quat Sanitiser: 166225

Biochlor: 168025

Retreat: 168001

Heavy Duty Cleaner 25L: 054060

Heavy Duty Cleaner 5L: 054058

Spray & Wipe: 166205

Spray & Sanitise: 166215

Stainless Steel Cleaner: 166182

Buddy: 168000-1

Ramsol 500g: 169965

Dip It Plus: 161610

Saniclean60 25L: 054318

Saniclean60 5L: 054316

Livi Blue Wipes: 476290

Nano Tub Wipes: 309952

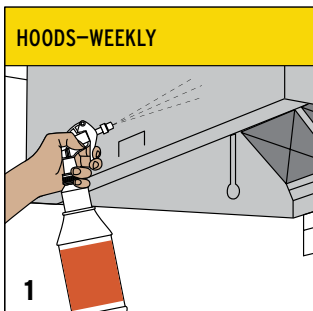
Lonstin Hand Sanitiser: 309912

CLEANING PROCEDURE

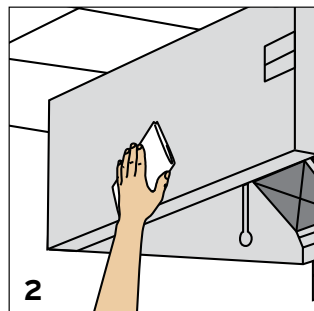
Exhaust Hoods & Filters

Supplies needed:

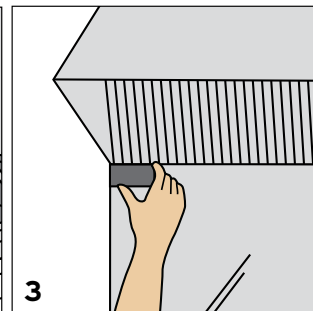
- Ladder
- Clean sanitiser towel bucket
- Clean sanitiser-soaked towels



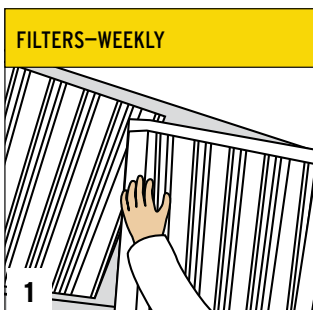
- Turn exhaust fan OFF
- Spray inside and outside of hood with solution



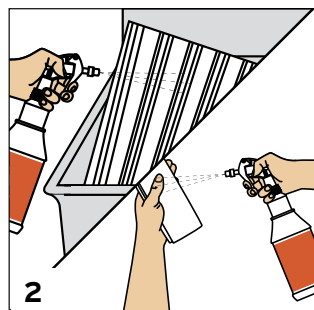
- Wipe all hood surfaces with clean sanitiser-soaked towel to remove soils



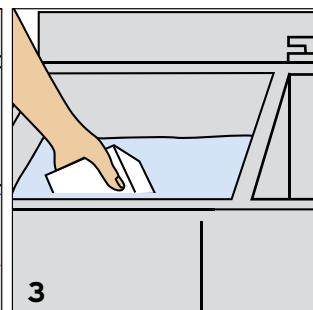
- Remove drip cups from grease troughs and discard contents
- Wash, rinse and sanitise in sink
- Allow to air dry
- Replace drip cups



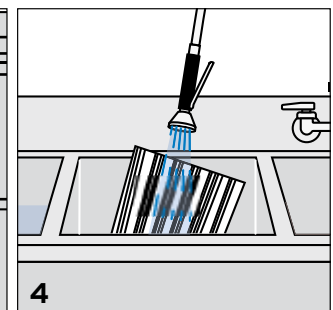
- Remove each filter by pushing the bottom of the filter up and then pulling out



- Take filters to sink; spray filters with solution; let them stand for 15 minutes
- While filters soak, spray a clean sanitiser-soaked towel with solution; wipe hood tracks clean



- Empty and wash low catch basin at sink
- Air dry before installing



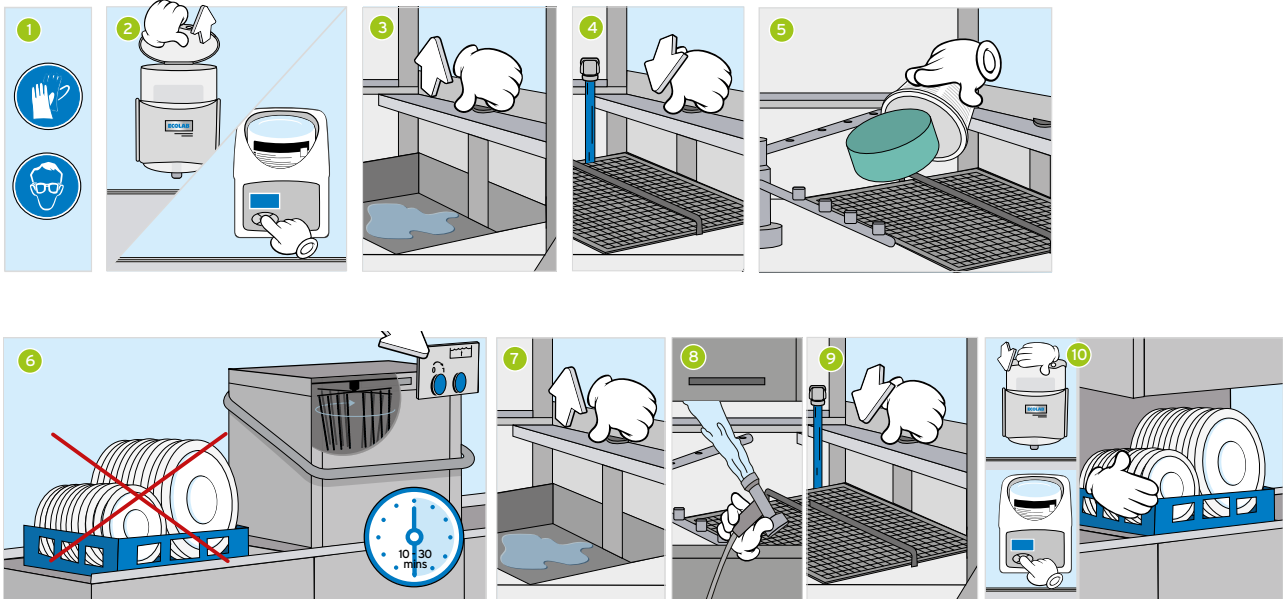
- Thoroughly rinse filters with hot water
- Air dry
- Replace filters

CLEANING PROCEDURE

De-lime Dishmachine

Supplies needed:

- Protective gloves
- Eye protection



DIRECTIONS

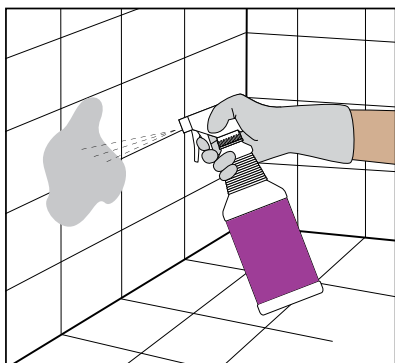
1. Wear Personal Protective Equipment, minimum Elbow Length Gloves and Eye Goggles
2. Isolate Detergent Dispenser (for solid's lift hopper lid and hold open to deactivate)
3. Switch off Dishwasher and remove drain plug from wash tank and empty machine water
4. Replace drain plug, switch on dishwasher, fill wash tank
5. Add Solid Limeaway from tub directly onto the wash tank screen
6. Run Dishwasher 10-30mins (Hood 10mins, Rack Conveyor 20mins, Flight 30mins)
NOTE: Do not wash any wares during this time
7. Switch off dishwasher, remove drain plug from wash tank and empty machine water
8. Rinse out machine thoroughly with clean water
9. Replace drain plug, switch on dishwasher, fill wash tank
10. Replace Detergent into Dispenser (for solids close hopper lid to reactivate)

CLEANING PROCEDURE

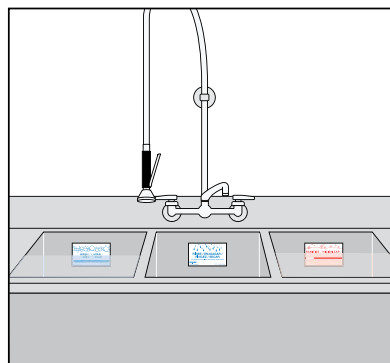
Tile Mould Removal

Supplies required:

- Solution bottle
- Gloves
- Clean paper towel



- **SPRAY** Cleaner on wall
- **SCRUB** to remove stubborn stains
- **RINSE** with water
- **DRY** with a clean paper towel
- **DISCARD** paper towel



- **SPRAY** Cleaner on sink
- **CONTACT** with surface for 5 minutes
- **SCRUB** to remove stubborn stains
- **RINSE** with water
- **DRY** with a clean paper towel
- **DISCARD** paper towel

CLEANING PROCEDURE

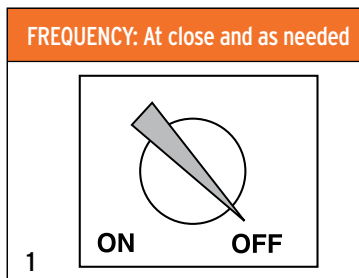
Conveyor Belt Pizza Oven

Supplies required:

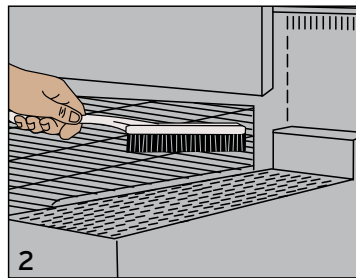
- Paper Towels 3-fold
- Cloth
- Nonabrasive Pad
- Brush
- Wire Brush



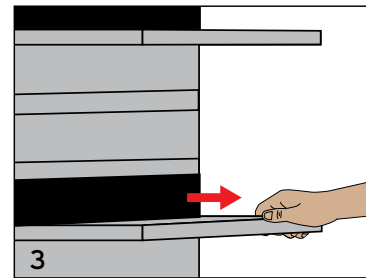
HOT SURFACES! Before cleaning, turn oven power to OFF and allow to cool for at least 30 minutes.



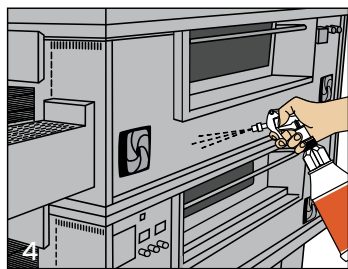
- Turn power OFF to oven.



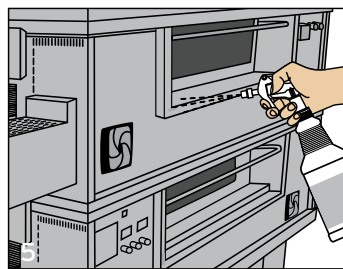
- Clean oven conveyor belt using wire brush to remove food debris.
- ! **NOTE: Do NOT use brush on anything except conveyor belt.**
- Open access doors and/or oven windows. Spray Spray & Wipe Cleaner Solution onto clean paper towel and wipe the interior and exterior of the access doors/oven windows.



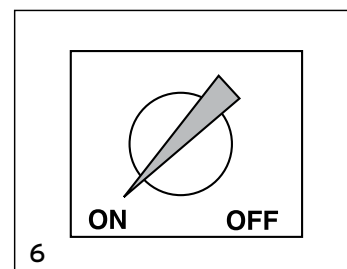
- Remove crumb trays. Discard any food debris into trash.
- Wash, rinse, sanitize, and allow to air dry.



- Spray exterior oven surface with Degreaser Solution and wipe. Discard paper towels.
- ! **NOTE: For stubborn soils, repeat process until clean.**



- Apply SpeciStainless Steel Polish and buff area using a clean paper towel to avoid streaking. Discard paper towels.



- Replace all crumb trays. Close oven access doors and/or oven windows.
- ! **NOTE: Ensure oven is turned ON and at proper temperature before placing food onto conveyor belt.**

CLEANING PROCEDURE

Oven

Supplies required:

- Nonabrasive pad
- Clean cloths
- Clean cloth bucket
- Wash bucket
- Rinse bucket

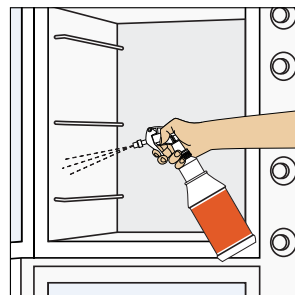


FREQUENCY: As Needed

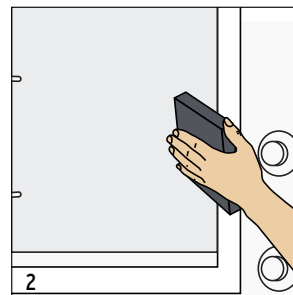


- Clean inside and outside of proofer and gaskets with a clean towel or nonabrasive pad and a wash bucket filled with fresh warm dishwashing detergent solution. Refill bucket when solution becomes visibly soiled.

OR



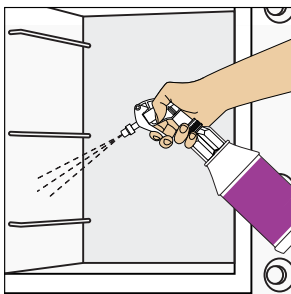
- Spray Degreaser Solution or Glass & Multi-Surface Cleaner Solution.



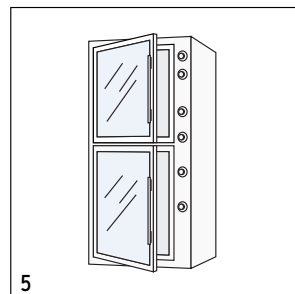
- Scrub with a nonabrasive pad.



- Rinse equipment using a clean towel and a rinse bucket filled with clean warm water. Refill bucket when water becomes visibly soiled.



- Apply sanitiser solution to proofer interior and exterior.



- Allow to air dry with doors open.

CLEANING PROCEDURE

Beverage Tower

Supplies required:

- Clean cloths
- Small brush
- Clean bucket

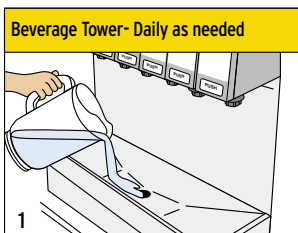


Cleanshot
Spray
& Wipe

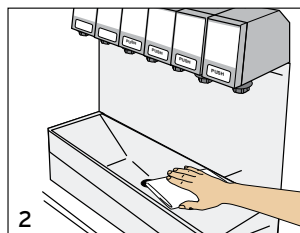


Cleanshot
Quat Sanitiser

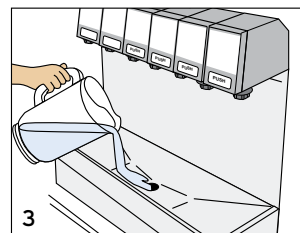
- If ice bin is located adjacent to the drip pan, make sure ice bin is empty or completely closed prior to cleaning.
- If applicable, turn the beverage tower key to the OFF position.



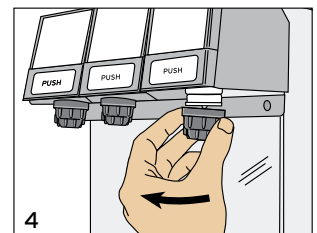
- 1**
- Pour **lukewarm** (21-32°C) water (never use hot water) over cup rest and down drip pan drain.



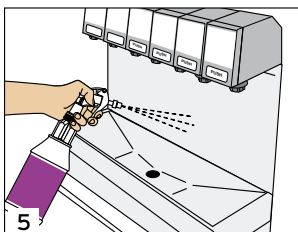
- 2**
- Wipe inside walls of drip pan, beverage dispenser levers and back splash with a clean cloth sprayed with Spray and Wipe Solution. Clean underneath dispenser valves where nozzles and diffusers connect to the valves.



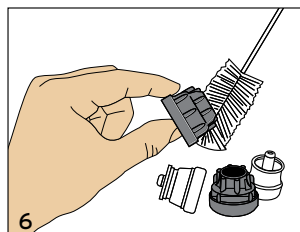
- 3**
- Rinse with **lukewarm** (21-32°C) water.



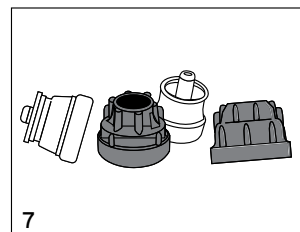
- 4**
- Remove nozzles by turning clockwise and pulling down.
 - Wipe around dispensing heads with a towel sprayed with Spray and Wipe Solution .



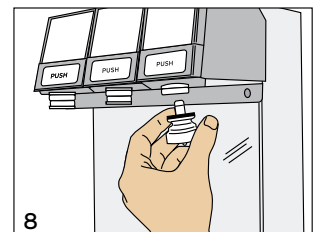
- 5**
- Spray surfaces with Sanitiser Solution and allow to air dry.



- 6**
- Place nozzles and diffusers in **hot** (43-46°C) Detergent Solution at the sink and scrub with small brush.
 - Rinse items in clean water.



- 7**
- Submerge nozzles and diffusers in Sanitiser Solution for at least one minute.
 - Remove items; then, allow to air dry.



- 8**
- Return clean dispenser nozzles and diffusers to the clean beverage tower.

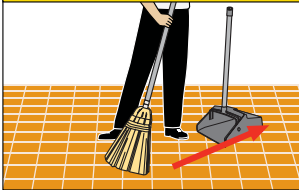
CLEANING PROCEDURE

Floors & Baseboards

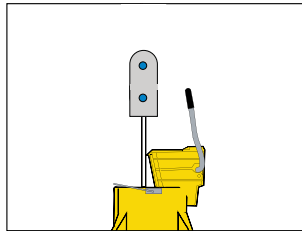
Supplies required:

- Broom, spot sweep
- Wet floor sign
- Clean mop bucket & wringer
- Deck brush

FLOORS—Before cleaning

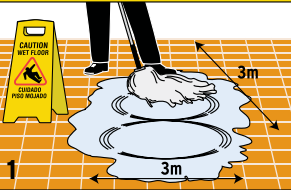


- Wipe up liquid spills.
- Sweep floor in one direction and pick up debris with dust pan.



- Fill mop bucket with solution from the dispenser.

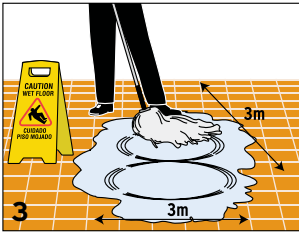
FLOORS—Mopping



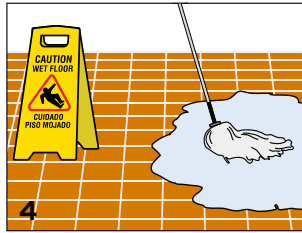
- Place wet floor sign in immediate area.
 - Damp mop in small sections using "figure 8" motion.
- NOTE:** Use a different mop in front of house and back of house.
NOTE: Deck scrub floors in back area nightly and customer areas weekly.



- Dip mop in Floor Cleaner Solution and wring at least once per section.

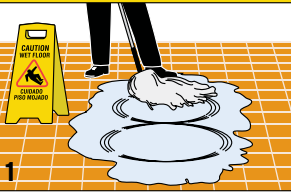


- Continue until entire floor is mopped.



- Use the dry mop to remove any excess water from the floor.
- NOTE:** Remove wet floor sign when floor is completely dry.

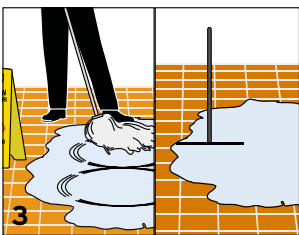
FLOORS—Deck Scrubbing



- Place wet floor sign in immediate area.
- Use a wet mop to liberally apply fresh Floor Cleaner Solution.
- Allow Solution to stand for 3 minutes before scrubbing.



- Deck brush kitchen floors nightly; other areas weekly.

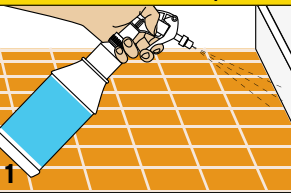


- Mop up soiled solution. Move to next area.
- Squeegee Solution to floor drain if one is available in the area.
- Use the dry mop to remove any excess

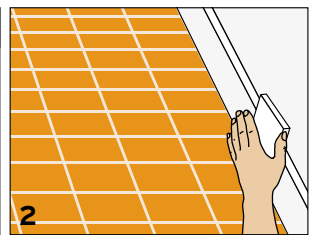


- Rinse floor cleaning tools at mop sink and let air dry before returning to storage.

BASEBOARDS—Weekly



- Spray baseboards with Spray and Wipe Solution. Let stand 5 minutes.



- Scrub the baseboards. Use clean paper towel to wipe the baseboard dry.

CLEANING PROCEDURE

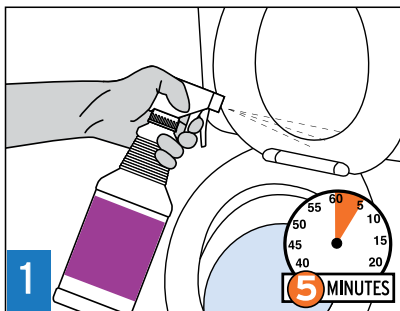
Toilets & Urinals

Supplies required:

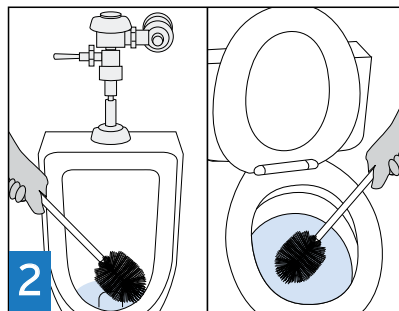
- Nonabrasive pad
- Clean Cloths
- Disposable Gloves



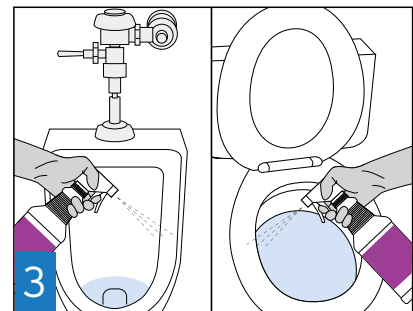
TOILETS & URINALS



- Put on disposable gloves.
- Flush toilets.
- Spray toilet (including base) with Bathroom Cleaner. Allow contact with surface for 5 minutes.
- Wipe with a dry, clean paper towel.
- Discard paper towel.



- Remove urinal screen.
- Scrub interior of fixture (including inside and under rims).
- While brushing, flush toilet or urinal to rinse.
- Replace urinal screen.
- Thoroughly clean brush after use at mop sink and store.



- Spray seats, rims, toilet base and fixtures with Bathroom Cleaner.
- Wipe with a dry, clean paper towel.
- Discard paper towel.

CLEANING PROCEDURE

Food Preparation Tables

Supplies required:

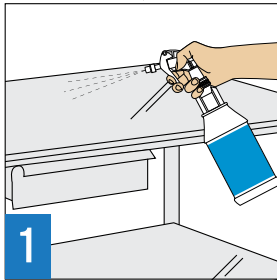
- Clean Cloth



Cleanshot Quat Sanitiser

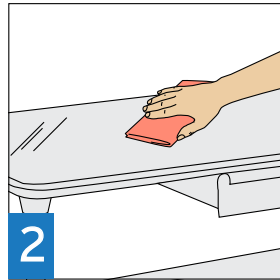
Cleanshot Spray & Wipe

After each use, minimum of every 4 hours during use, between raw and ready-to-eat foods, between species of raw meat, between species of raw vegetable, after close.
(IMPORTANT: Use separate towels for cleaning and rinsing)



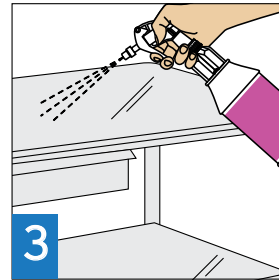
1

- Remove food, tools, and containers to avoid contamination.
- Spray Spray & Wipe Solution onto surface.
- Remove soils with a clean, cloth; use a non-abrasive pad to scrub stubborn soils.



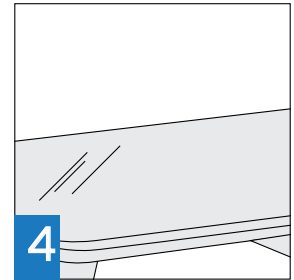
2

- With another clean cloth or paper towel, wipe surface to remove all residues.



3

- Spray Sanitiser Solution onto surface.



4

- Allow to air dry.

CLEANING PROCEDURE

Walls

Supplies required:

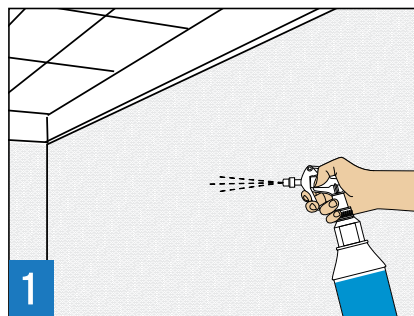
- Nonabrasive pad
- Clean Cloth



Cleanshot Stainless Steel Polish

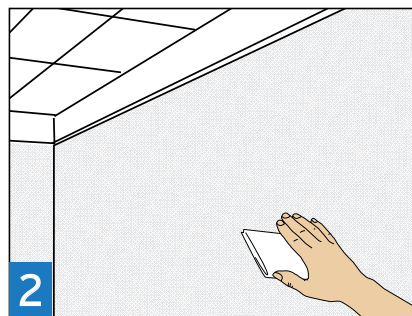
Cleanshot Spray & Wipe

WALLS



1

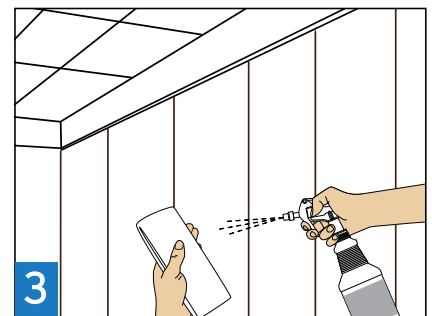
- Spray area to be cleaned with Spray & Wipe Solution.



2

- Scrub stubborn soils with a nonabrasive pad.
- With a clean towel or wall cleaning tool, wipe walls from bottom to top to catch any runs or drips of cleaning solution.

WOODEN WALLS



3

- Spray a small amount of Stainless Steel Polish on clean, dry towel.
- Wipe wooden wall.