

Table Cleaning Procedures

Before opening:

- Tables should be checked for cleanliness before opening of the store.
- There should be no bits of food on the tables
- If there are still water spots or fat stains on the table, clean and make sure that the table is absolutely spotless
- Tables should always be set in the same way

After costumer:

- Tables should be cleaned after the costumer has left the store.
- While the costumer is still having desert, it is ok to take away a few things, but only bring in the cleaning cart after the costumer has left.
- Clear food off the plates into the bin that is attached to the cart. Sort different items together (Plates, Glasses etc.)
- Make sure that the table is completely cleared before you start cleaning it.
- Use a wet cloth to wipe food and stains off the table
- Spray the table lightly (water mixed with sanitizer) over the entire surface, use a wet cloth to wipe the table again and use a dry cloth to dry the table
- There should be no water spots / grease spots or left over bits of food on the table.
- Wipe off ketchup and chili sauce bottles as well, as they tend to get sticky

End of the day:

- To save yourself some time before opening the next day, make sure tables are absolutely spotless and completely set. (See how to set tables below)
- Tables should always be set in the same way and cleaned in the exact same way as described before.
- This way you can focus on preparing the buffet station the next day which already takes up most of the time.

Setting the table:

- Topping plates
Topping plates are placed on the exact opposite side from each other with the bottom of the grip on the side of the table.
- Cutlery sets
A cutlery set contains a folded napkin with a knife and a fork. The set is placed in the middle of the topping plate.
- Condiment box
The condiment box contains pepper, salt, 2 spice dispensers filled with oregano and chili, napkins, cheese pliers, pizza cutters, chili sauce and ketchup
- Pizza oven
The Pizza oven is always placed in the exact middle of the table.
- Pizza Spatulas
Pizza Spatulas are always placed on the magnet on the sides of the table.

Note:

- Tables must always be set in the same way.
- For a table of six an extra condiment box should be placed on the table.