

## Buffet Cleaning Procedures

Before opening:

- Before opening the restaurant, the buffet counter top must be spotless. No food, insects, water or grease spots should be seen on the counter tops
- The buffet is where food is being displayed so it must be absolutely clean before opening.
- The buffet can be cleaned by using a wet cloth to wipe the surface
- After this, use cleaning spray to lightly spray over the entire surface and wipe again with a cloth
- Use a dry cloth to wipe the surface until dry
- Make sure the cooling elements are food free before you place the different topping cups on them
- The cooling tray must be lifted up out of the machine and also cleaned underneath to make sure there is no rotten food left in the machine.
- The buffet counter top/cooling tray must be cleaned inside and out everyday

#### After customer:

- Try and get it in your routine that while walking around the store, check the buffet at least once every hour for cleanliness or after customers have used it.
- There will usually be water spots on the buffet counter top that spill from the pasta pans and soup pans. This must always be wiped as soon as possible.
- Food that has been spilled must be wiped/removed as soon as possible. Never let the customer do this by themselves, try to be helpful and clean it for them.
- Maintain the cleanliness of the buffet, make this a routine to check the buffet many times during the shift.

#### End of the day:

- After customers have left, everything should be moved to the kitchen to be washed, stacked and sorted
- Clean the sauce and soup pans very thoroughly and make sure the buffet is clean, this way you can save yourself time when building up the buffet the next day.

#### Handling of the food:

- Make sure to check the pasta sauces and the soups every hour. Creamy pasta sauces have the tendency to leave a rim of grease which does not look appealing to the customer. To prevent this, stir the sauces and soups regularly.
- It is very important to wear plastic gloves when placing the toppings, salad and snacks on the buffet.
- Once finished handling the food, gloves can be thrown away.