

flatware

tips for bussing

Sort all items in bus trays



Avoid overloading bus trays



Avoid leaving flatware soiled overnight



Load into presoak containers immediately after use



Avoid aluminum, copper or copper alloy containers for presoaking
(Use only plastic or stainless steel)



Don't put flatware into glasses or cups



Store in a dry area away from cooking fumes and corrosive materials



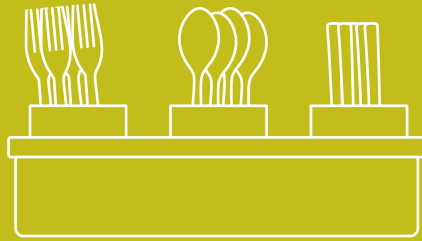
Avoid presoaking longer than 15 minutes



flatware

tips for dishwashing

If using baskets, put forks and spoons handle down and knives handle up



Don't wash silverplated and stainless steel together – wash separately



Presoak immediately after use, wash immediately after presoak and dry after rinsing



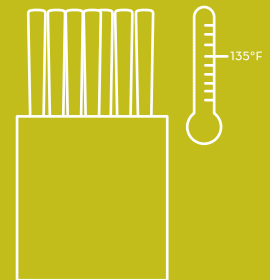
Dissolve liquid and powder presoak compounds completely before adding flatware



Avoid leaving flatware soiled overnight



Wash in a vertical position in temperatures above 135°F and rinse in clean water at 180°F



Use nonabrasive, noncorrosive cleaning agents and a water softener or wetting agent

