

Care Guide

SAN Plastic Drinkware



SAN (Styrene Acrylonitrile) Plastic

is often used in place of polystyrene because it provides higher strength, rigidity, and chemical resistance. It is BPA-free, break-resistant, and has good scratch resis-



A commonly encountered issue with plastic drinkware is protein buildup. While not a food safety issue, it can make drinkware appear dull and faded. Protein buildup is usually made up of a variety of items, such as excess detergent, hard water minerals, grease, or leftover food particles. If the drinkware is not cleaned adequately, these proteins can adhere to the surface, which causes it to acquire a dull appearance.



Wash before first use

Following these steps to care for your SAN plastic drinkware will help keep it in service at your establishment.

- 1 Rinse immediately after use.**
Unattended residue, hard water, and protein buildup can lead to cloudiness.
- 2 Scrub with a non-abrasive cloth or soft sponge.**
Though durable, SAN plastic drinkware is susceptible to scratching and should not be scrubbed with steel wool, scour pads, or bar brushes.
- 3 Wash in a high-heat commercial dishwasher.**
Low-temperature dishwashers use chemicals that are incompatible with plastic drinkware. Residential dishwashers run at high temperatures for much longer time periods and may result in warping or melting.
- 4 Use proper dish racks.**
Use racks with compartments designed to hold drinkware to reduce scratching. Don't overload the racks.
- 5 Dry thoroughly.**
Wet inventory can cause stackable items to stick together.
- 6 Maintain adequate inventory.**
Allow plastic drinkware to gradually cool from dishwashing before putting back into service. Thermal shock is still a risk for plastic drinkware. Plastic being quickly heated and cooled repeatedly stresses the material and can cause hairline fractures.

Incorrect Usage

- ✗ Do not use to scoop ice.
- ✗ Do not use chlorine or chlorine-based products.
Harsh chemicals like chlorine bleach weakens the plastic itself, which leads to hairline fractures. These fractures make drinkware look old and can lead to cracking or leaking over time. Bleach can also cause a chemical change in the plastic that causes permanent cloudiness.
- ✗ Do not expose to direct heat or flame.
- ✗ Do not microwave.
- ✗ Do not drop, throw, or strike against hard surfaces or other tableware.
This can lead to chipping, scratching, and cracking over time.