

INTEGRA® Network News

A Program Update – Food Service Solutions

June 26, 2020

Coming out of the pandemic is a slow but necessary process to getting our country back to what ever our new normal looks like. Your customers are looking for guidance on how to best win back guests and show them the care and work done to ensure a facility is a safe place to dine.

The Integra Program has compiled tools to help you guide your customers thru a program that gives their guests confidence that a facility is ready to open safely. The **SMART START** program is a series of over 100 written cleaning procedures, master cleaning schedules, check lists, window clings and table tents.

COVID -19 has brought a new expectation of clean to our industry and **SMART START** is a program designed to help you help your customers.

Contact your Integra Program Representative for more information regarding **SMART START**.



Over 100 written cleaning procedures can be found on the members section of the INTEGRA website.

<https://www.theintegraprogram.com/members>

After logging in, go to Technical Resources/Food Service.

HOST / HOSTESS STATION

Tools Needed		Products Needed – Or similar Anderson Product	
<ul style="list-style-type: none"> • Single Use Towel • Properly Diluted Spray Bottles of All Purpose Cleaner and Sanitizer/Disinfectant 			
		All Purpose Cleaner	Sanitizer/Disinfectant
Cleaning Frequency: Daily or as needed			
Note: This area will be under increased scrutiny after the COVID-19 outbreak of 2020. Limit decorations. Consider eliminating anything that promotes communal handling (toothpicks, candy, etc.)			
Step 1	Spray Towel with All Purpose Cleaner		
Step 2	Clean and move decorations and Station materials from Host/Hostess Stand		
Step 3	Spray Towel with additional All-Purpose Cleaner		
Step 4	Wipe all surfaces of the Host/Hostess Station clean with towel		
Step 5	Spray all touch points of Host/Hostess Station with light mist of Sanitizer/Disinfectant		
Step 6	Spray any appropriate surfaces of station decorations and materials with light mist of sanitizer		
Step 7	Allow Sanitizer/Disinfectant to Air Dry		
Step 8	Return decorations and station materials to Host/Hostess Station		

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To be used with Anderson Cleaning & Sanitation Program

HOST-HOSTESS STAND-DAILY-DEFY-NATURAL-BARRIER II-SANI QUIK-DEFEND 6-20



BEVERAGE DISPENSER

Tools Needed		Products Needed – Or similar Anderson Product	
<ul style="list-style-type: none"> • Beverage Dispenser • Cleaning Brush • Beverage Drain Brush • Sanitizer Bucket • Bucket for Detergent • Properly Set up 3 Compartment Sink • Clean Cloths 			
		Pot & Pan Detergent	3 rd Sink Sanitizer
Cleaning Frequency: Daily			
Notes: Wash, Rinse and Sanitize brushes after use.			
Step 1	Remove catch tray and wash, rinse and sanitize in 3 compartment sink		
Step 2	Fill Sanitizer Bucket with 200-400ppm BARRIER II sanitizer and Detergent Bucket with hot detergent solution.		
Step 3	Using a cloth to protect fingers twist dispensing nozzles counter clockwise and then pull down to remove.		
Step 4	Place dispensing nozzles in 3 Compartment sink and rinse with warm potable water		
Step 5	Scrub nozzles using Beverage Dispensing Nozzle Brush		
Step 6	Place the dispensing nozzles in a prepared sanitizer solution		
Step 7	Soak the Nozzle in 200-400ppm Sanitizer solution of 35 minutes. CAUTION: DO NOT soak nozzle overnight		
Step 8	Use a clean brush or cloth and the sanitizer solution to wipe underneath the valve where the nozzle connects as well as the cover of the nozzle area		
Step 9	Allow the nozzle to air dry		
Step 10	Use a clean cloth to put the nozzle back into place and then turn clockwise to lock		
Step 11	Take drain brush and insert into beverage drain. Insert as deeply as it will easily go.		
Step 12	Clean exterior of dispenser with Damp towel from the detergent bucket		
Step 13	Flush drain line with remainder of Pot & Pan Detergent from the detergent bucket		
Step 14	Wipe exterior of machine with sanitizer solution and clean cloth		
Step 15	Replace tray		
Step 16	Conduct taste test		

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BEVERAGE DISPENSER-DAILY-DEFY-NATURAL-BARRIER II-DEFEND 6-20



DINING AREA CHAIRS

Tools Needed		Products Needed – Or similar Anderson Product	
<ul style="list-style-type: none"> • Clean Towel • Sanitizing Towel 			
		All Purpose Cleaner	Sanitizer/Disinfectant
Cleaning Frequency: Between customers			
Tip: Never let a customer sit on a dirty or unsafe chair			
Step 1	Inspect chair to make sure it is safe. Remove any unsafe chairs from customer area		
Step 2	Clean any gross soils from chairs		
Step 3	Spray Cleaner on chair surfaces to be cleaned		
Step 4	Wipe surfaces clean with clean towel		
Step 5	Spray with Sanitizer/Disinfecting solution		
Step 6	Allow to Air Dry		

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DINING AREA CHAIRS-DAILY-NATURAL-BARRIER II-SANI QUIK-DEFEND 6-20



MICROWAVE

Tools Needed		Products Needed – Or similar Anderson Product	
<ul style="list-style-type: none"> • Clean Towel • Non-Abrasive Scouring Pad 			
		All Purpose Cleaner	Sanitizer
Cleaning Frequency: Clean Daily			
Tip: Always unplug electrical devices before you clean them			
Step 1	Remove any gross soils from inside of microwave		
Step 2	Spray all surfaces of the inside of microwave with All Purpose Cleaner including walls, and top		
Step 3	Wipe all surfaces with a clean towel making sure to get the inside top		
Step 4	Spray interior with 200-400ppm sanitizer and allow to air dry		
Step 5	Close the door and spray exterior with multipurpose cleaner		
Step 6	Wipe all surfaces with clean towel		

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MICROWAVE-DAILY-DEFY-NATURAL-BARRIER II-SANI QUIK-DEFEND 6-20



Front-of-House Cleaning Checklist:



ONGOING - THROUGHOUT the DAY	<input type="checkbox"/> Clean & Sanitize Dining Tables
<input type="checkbox"/> Take Out Trash and Recycling	<input type="checkbox"/> Clean Seats and Benches
<input type="checkbox"/> Restroom Check - Hourly	
<input type="checkbox"/> Clean Menus	

Back-of-House Cleaning Checklist:



EVERY 4 HOURS of USE or AFT	ONGOING - THROUGHOUT the DAY	<input type="checkbox"/> Wash Greasems, Air Dry & Put Away
<input type="checkbox"/> Disinfect Door Handles	<input type="checkbox"/> Wash Utensils & Smallwares, Air Dry & Put Away	<input type="checkbox"/> Wash Pots & Pans, Air Dry & Put Away
<input type="checkbox"/> Clean & Sanitize All Counter Surfaces	<input type="checkbox"/> Wash Flatware, Air Dry & Put Away	<input type="checkbox"/> Wash Dishes, Air Dry & Put Away
DAILY	EVERY 4 HOURS of USE or AFTER USE	<input type="checkbox"/> Clean & Sanitize Food Prep Surfaces (Knives, Cutting Boards, etc.)
<input type="checkbox"/> Clean Walls Where Needed	<input type="checkbox"/> Clean Prep Line and Holding Stations	<input type="checkbox"/> Wash, Rinse & Sanitize Ice Scoops & Ice Handling Equipment
<input type="checkbox"/> Deep Clean & Sanitize the Tables, Chi	DAILY	<input type="checkbox"/> Clean Fountain Beverage Dispenser and Heats
<input type="checkbox"/> Polish & Pick Up Parking Lot	<input type="checkbox"/> Spot Clean Walls	<input type="checkbox"/> Clean Exterior of Ovens, Fryers & Steamers
<input type="checkbox"/> Clean Heat/Exhaust Station	<input type="checkbox"/> Clean Grill, Griddle, Range, Flattop, & Fryer	<input type="checkbox"/> Clean & Sanitize Walk-In/ Reach-In Coolers & Freezers
<input type="checkbox"/> Take out Trash and Recycling	<input type="checkbox"/> Clean Range Hood	<input type="checkbox"/> Clean Microwaves, Toaster or Salamanders
<input type="checkbox"/> Deep Clean & Disinfect the Door Hand	<input type="checkbox"/> Clean Dry Storage Areas	<input type="checkbox"/> Sweep and Mop the Floors
<input type="checkbox"/> Clean Bar Area and Bar Equipment	<input type="checkbox"/> Clean Cooler Doors & Handles	<input type="checkbox"/> Refill Soap Dispensers and Refill Paper Towels
<input type="checkbox"/> Clean Entrway Door & Glass	<input type="checkbox"/> Take Out Trash and Recycling	<input type="checkbox"/> Wash Uniforms in the Washing Machine & Dry
<input type="checkbox"/> Wash, Rinse, Sanitize Bus Table	<input type="checkbox"/> Clean Trash Receptacles	<input type="checkbox"/> Wash Rags, Towels, Aprons in the Washing Machine & Dry
<input type="checkbox"/> Clean Drive Through Window	<input type="checkbox"/> Clean Coffee Makers & Tea Units	<input type="checkbox"/> Clean Sinks (Handwashing, Prep, 3 Compartment & Mop Sinks)
<input type="checkbox"/> Wash Cloth Napkins, Tablecloths, and Aprons in Washing Machine & Dry	<input type="checkbox"/> Clean Waste Disposal Area, Racks & Dishmachine	<input type="checkbox"/> Clean & Sanitize Clean in Place Equipment (Meat & Cheese Slicers, Melters, etc.)
WEEKLY	WEEKLY	<input type="checkbox"/> Defrost Dishwasher, Sinks and Faucets
<input type="checkbox"/> Dust and Clean Light Fixtures	<input type="checkbox"/> Deep Clean Coffee Machine	<input type="checkbox"/> Clean Floor Drains
MONTHLY	<input type="checkbox"/> Boil Out and Clean Fryer	<input type="checkbox"/> Clean the Can Opener
<input type="checkbox"/> Dust & Clean Wall Art & Decorations	<input type="checkbox"/> Calibrate Thermometers	<input type="checkbox"/> Clean Anti-Fatigue Mats
<input type="checkbox"/> Clean Dining Area Walls	MONTHLY	<input type="checkbox"/> Update Safety Data Sheets
<input type="checkbox"/> Clean HVAC vents	<input type="checkbox"/> Deep Clean behind the Hotline	<input type="checkbox"/> Clean walls and ceiling to remove buildup
<input type="checkbox"/> Clean Sidewalk Between Backdoor & I	<input type="checkbox"/> Clean Range Hood Vents	<input type="checkbox"/> Clean HVAC Vents
QUARTERLY	<input type="checkbox"/> Deep Clean Dry Storage Area	<input type="checkbox"/> Replace Feet Traps
<input type="checkbox"/> Semi-Annual	<input type="checkbox"/> Clean Ovens, including the Walls, Door & Racks	<input type="checkbox"/> Clean Drains, Refrigerator Coils & Air Filters on Refrigeration Units
<input type="checkbox"/> Deep Clean Outside Menu Boards or Signs	QUARTERLY	<input type="checkbox"/> Clean Grease Traps
ANNUAL	<input type="checkbox"/> Empty, Clean, Sanitize and Descalcify Ice Machines	<input type="checkbox"/> Deep Clean Walk-In/Reach-In Coolers
	<input type="checkbox"/> Calibrate Thermostats and Ovens	<input type="checkbox"/> Deep Clean and Sanitize Freezers
	<input type="checkbox"/> Check the Fire Extinguishers	<input type="checkbox"/> Check the Fire Extinguishers
	<input type="checkbox"/> Check Fire Suppression System	<input type="checkbox"/> Clean Pilot Lights on Gas Equipment (Follow Manufacturer's Instructions)

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CLEANED & SANITIZED

START

SMART

THE INTEGRA PROGRAM

CLEANING BY DESIGN

Tools to keep your facility clean. Check list teaches how to clean and promotes the right product.

Master Cleaning Schedule - Front of House

Clean Only with: Approved INTEGRA Program Cleaners

AFTER EACH USE / ONGOING - CLEANING	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY					
<ul style="list-style-type: none"> Clean & Sanitize Dining Tables Clean Seats and Benches Clean Table Condiments - Salt and Pepper Shakers, etc. Clean Menus Take Out Trash and Recycling Restroom Check - Hourly 												
EVERY 4 HOURS	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY					
<ul style="list-style-type: none"> Disinfect the Door Handles Clean Seawater Buckets Refill Soap Dispensers & Towels Clean & Sanitize Entrway and Door Clean & Sanitize All Counter Surfaces Wash, Rinse & Sanitize Ice Scoops and Ice Handling Equipment 												
DAILY CLEANING	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY					
<ul style="list-style-type: none"> Clean & Sanitize Customer Service Counter & All Counter Surfaces Clean Bar Area and Bar Equipment Clean Cardboard Shredders and Stations Clean Drive-Through Windows Clean Entrway Door & Glass Clean Fountain Beverage Dispenser & Dispenser Heads Clean Heat/Exhaust Station Clean the Interior and Exterior of All Trash and Recycling Bins Clean Walk-Where Needed Deep Clean & Sanitize Door Handles Deep Clean & Sanitize Tables, Chairs & Benches Inspect, Clean & Fill all Condiments & Salt & Pepper Shakers on Table Sweep and Mop the Floors Take Out Trash and Recycling Washdown Cargans Spot Clean Carpets Wash Cloth Napkins, Tablecloths, and Hair Staff Aprons in Washing Machine & Dry Wash Rags, Towels, Aprons in Dry Tray Clean & Sanitize Thermometers Clean & Disinfecting the Tables & Utensils Cleaning Restroom Sinks Clean Mirrors Clean & Sanitize Ovens & Dishwashers Clean Staff Shelves Emptying Furniture Hygiene Receptacle Remove Trash Sweep and Mop the Floors Boil Food Line and Load Dispenser 												
WEEKLY CLEANING	January	February	March	April	May	June	July	August	September	October	November	December
<ul style="list-style-type: none"> Dust & Clean Light Fixtures Clean Inside of Blinds and Window Sills Wash Glass Windows and Doors Clean Bar Area & Bar Counter on Bar Area 												
MONTHLY CLEANING	January	February	March	April	May	June	July	August	September	October	November	December
<ul style="list-style-type: none"> Dust & Check the Ceiling for Cobwebs Clean Door Thresholds Clean Menu Boards Clean Win-Down - Outside Dust & Clean Wall Art & Decorations Clean Dining Area Walls Clean HVAC Vents Clean Back Door & Threshold Clean Towels & Shirts Between Backdoor & Storage 												
QUARTERLY DEEP CLEANING	JANUARY-MARCH	APRIL-JUNE	JULY-SEPTEMBER	OCTOBER-DECEMBER								
<ul style="list-style-type: none"> Deep Clean Outside Menu Boards or Signs 												
SEMI-ANNUAL DEEP CLEANING	JANUARY-JUNE	JULY-DECEMBER										
<ul style="list-style-type: none"> Clean Dining Area Booths Clean Carpets Clean Sidewalk 												
ANNUAL DEEP CLEANING	January	February	March	April	May	June	July	August	September	October	November	December
<ul style="list-style-type: none"> Deep Clean Outside Sign & Post 												



Cleaning Procedures are available for cleaning tasks included in the Master Cleaning Schedule. Contact your INTEGRA® Program Distributor for Cleaning Procedures



Promotional materials that show your customers you have cleaned and sanitized!



SMART START TABLE TENTS

(measure 3x3 and are disposable)

100 Count Pack \$10

Order Number: AEQSSTT100

SMART START WINDOW CLINGS

(measure 4x4)

25 Count Pack \$18.00

Order Number: AEQSSWC25



To order, call your Customer Service Representative at 800-366-2477

Cleaning and Sanitation has never been more important!

Patrons are going to scrutinize Cleaning and Sanitation at a whole new level!

The **SMART START** program can help you get ready and stay on top of the Cleaning, Sanitizing, and Disinfecting needed to keep your establishment clean to a whole new level... **The 2020 level!**

Implementing the INTEGRA **SMART START** program will give you the confidence to get ready and communicate that you have cleaned by design.

CLEANED & SANITIZED

START
SMART



THE INTEGRA[®]
PROGRAM
CLEANING BY DESIGN

Welcome Back!

***Prior to opening, we have
Cleaned and Disinfected
this establishment to get
ready for your to return.***

***Your safety is our focus
every day.***

***Thank you for joining us,
we need you!***