

KEYSTONE™

# Cleaning Procedures GUIDE



UPDATED  
EDITION

Good things  
come from  
**Sysco**™

**ECOLAB**®  
Everywhere It Matters.™



## You only get one chance to make a first impression

**CLEAN TABLEWARE** is among the top factors affecting restaurant guests' dining experiences.\* In addition, consumers perceive cleanliness as a direct reflection of the quality of food.

**STAFF TRAINING** matters too. Lack of employee training in proper procedures is the #1 barrier to warewashing success.\*\*

**SPARKLING CLEAN GLASSES** and **SPOTLESS FLATWARE** are key to ensuring diners walk away with positive impressions and keep coming back for future visits.

Sysco and Ecolab work together to bring you Keystone, a complete cleaning, sanitation and food safety program that helps secure your reputation.

**Use this guide to train employees and keep it handy as an easy reference tool to help achieve a clean, efficient operation, and improve guest satisfaction and retention.**

**KEYSTONE™**

\*2012 Technomic Consumer Restaurant Brand Metrics  
\*\*2014 Datassential Kitchen Managers Study

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**Cleanliness is critical** to making sure your customers keep coming back. In fact, clean tableware is on par with food quality as the most important factor consumers consider when determining where to dine out.\*

Keystone solutions are available in concentrated solid and liquid formats for various food soil and water conditions, and all types of wares.

# Cookware and Tableware



- FLATWARE
- GLASSWARE
- PLATES/TABLEWARE
- COOKWARE – MACHINE METHOD
- COOKWARE – MANUAL METHOD



This month alone we've done about 20,000 meals and I have not had one complaint of a dirty plate or a piece of silverware or glassware. With the **Apex™ system**, I don't worry about my dishes. My dishes come out clean."

**John Schiltz**, Owner and Chef, Lake Elmo Inn

\*2012 Technomic Consumer Restaurant Brand Metrics

## FLATWARE

### Cleaning and Sanitizing

**HOW FREQUENTLY?**

As needed

**HOW LONG?**

35 minutes

**WHAT TOOLS DO YOU NEED?**

Flatware bus pans, racks and baskets

**PROTECT YOURSELF**

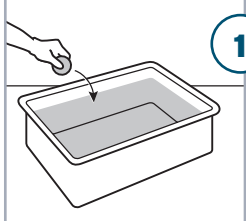
Wear apron




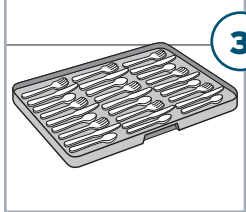
**WHAT PRODUCTS TO USE?**

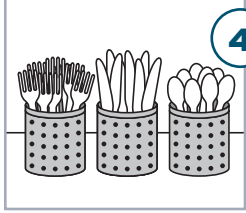


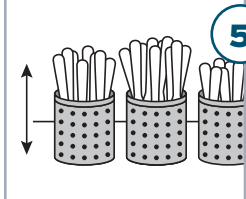
**KEYSTONE PRESOAK READY-TO-USE**  
SUPC 7667333

- 

Fill presoak tub or bus pan with hot water (min. 110°F). As tub is filling, add **Keystone Presoak Ready-to-Use** tablet to water and wait for it to dissolve completely.
- 

Sort dirty flatware and place into presoak solution. Ensure flatware is completely submerged into the solution. Soak for a minimum of **20-30 minutes**.
- 

Remove flatware and place in a single layer on an open rack. Rinse off excess food soil, and then wash in dishmachine. Do not overload.
- 

Sort flatware and transfer from open rack to the baskets. Run through dishmachine wash cycle with handles down.
- 

Shake off excess water and allow to air dry and cool down. Transfer to empty basket and store flatware with handles up. Do not touch eating ends of flatware.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



# GLASSWARE

## Cleaning and Sanitizing

HOW FREQUENTLY?  
As needed

HOW LONG?  
15 minutes

WHAT TOOLS DO YOU NEED?  
Glass racks

PROTECT YOURSELF  
Wear protective gloves and apron



# PLATES/ TABLEWARE

## Cleaning and Sanitizing

HOW FREQUENTLY?  
As needed

HOW LONG?  
15 minutes

WHAT TOOLS DO YOU NEED?  
Bus pans or open racks

PROTECT YOURSELF  
Wear protective gloves and apron



### WHAT PRODUCTS TO USE?



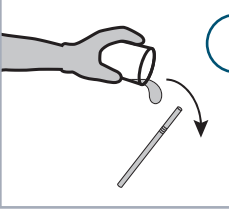
KEYSTONE APEX DISHMACHINE DETERGENT  
SUPC 7681246

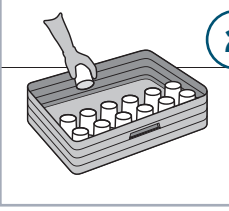


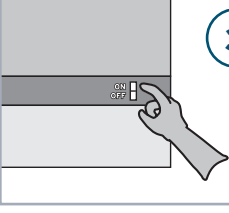
KEYSTONE APEX RINSE ADDITIVE  
SUPC 7681358

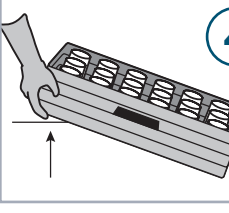



KEYSTONE SOLID SANITIZER  
SUPC 7637497

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**1** Remove and dispose straws or paper from glassware. Pour liquid from glasses and remove any food by hand-scraping into garbage. Rinse off any loosened food particles.
- 

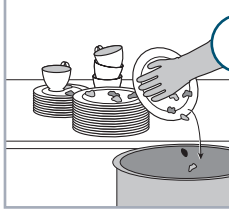
**2** Place glasses upside down in compartmented glass rack. Use the appropriate rack for the type of glassware.  
**Note:** Ecolab Warewashing Equipment Racks are color-coded or marked with a symbol on the exterior.
- 

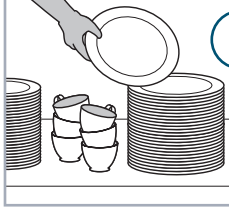
**3** Wash in dishmachine with **Keystone Apex Dishmachine Detergent**. Use **Keystone Apex Rinse Additive** for spotless glassware. When chemical sanitization is required, use **Keystone Solid Sanitizer** or another Ecolab EPA-registered sanitizer.
- 

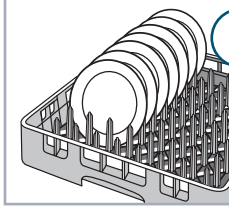
**4** Remove the compartmented glass rack from the dishmachine. Tilt rack as needed to drain excess water from glassware. Allow to air dry.
- 

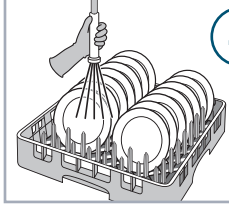
**5** Store each type of glass in its own rack to ensure all glasses are properly protected. Glass racks should always be stacked on top of waste well dollies. Be sure that racks are stacked with any pertinent labels or identifiers facing out. Cover stacks of glass racks with an Ecolab Warewashing Equipment Dolly cover.

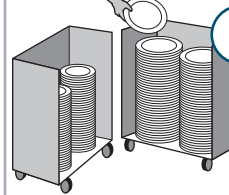
NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

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**1** When sorting soiled wares, place flatware in separate bus pan or open rack. Dump liquid from glasses and cups, and place in glass and cup racks. Remove excess food from tableware (plates, bowls and saucers) by hand-scraping into garbage.
- 

**2** After hand-scraping wares, sort and stack the same type and size of dishes together.
- 

**3** Load the same type and size of dishes into racks. When multiple types or sizes of tableware must be loaded on the same rack, place smaller items in front of larger ones so the dishmachine spray will not be blocked.
- 

**4** Thoroughly spray the loaded rack with hot water (min. 110°F) to remove loosened food. Wash in dishmachine with **Keystone Apex Dishmachine Detergent**. Use **Keystone Apex Rinse Additive** for spotless wares. When chemical sanitization is required, use **Keystone Solid Sanitizer** or another Ecolab EPA-registered sanitizer.
- 

**5** Stack clean dishes in the appropriate dish dolly. Each compartment in the dish dolly should be filled with only one size dish. When dolly is completely loaded, store in assigned area and cover with an **Ecolab Warewashing Equipment Dolly** cover to protect wares.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

### WHAT PRODUCTS TO USE?



KEYSTONE APEX DISHMACHINE DETERGENT  
SUPC 7681246



KEYSTONE APEX RINSE ADDITIVE  
SUPC 7681358



KEYSTONE SOLID SANITIZER  
SUPC 7637497



# POTS & PANS/ COOKWARE

## Cleaning and Sanitizing

### MACHINE METHOD

HOW FREQUENTLY?  
As needed

HOW LONG?  
20 minutes



WHAT TOOLS DO YOU NEED?  
Racks

PROTECT YOURSELF  
Wear protective gloves and apron



# POTS & PANS/ COOKWARE

## Cleaning and Sanitizing

### MANUAL METHOD

HOW FREQUENTLY?  
As needed

HOW LONG?  
20 minutes



WHAT TOOLS DO YOU NEED?  
Scrub pad, drain board

PROTECT YOURSELF  
Wear protective gloves and apron



### WHAT PRODUCTS TO USE?



KEYSTONE POT & PAN SOAK RTU  
SUPC 1825385



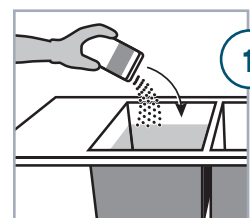
KEYSTONE APEX DISH MACHINE  
DETERGENT  
SUPC 7681246



KEYSTONE APEX RINSE ADDITIVE  
SUPC 7681358



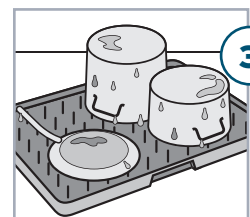
KEYSTONE SOLID SANITIZER  
SUPC 7637497



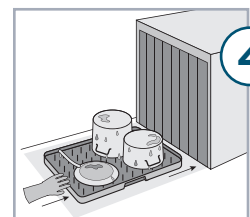
1 Fill soaking sink or tub with 20 gallons of hot water (min. 110°F). As sink is filling, add contents of **Keystone Pot & Pan Soak RTU** packet.



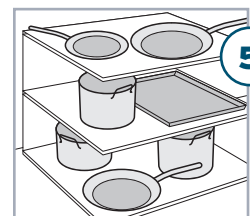
2 Completely submerge baked-on ware in soak solution for minimum of **15-20 minutes**. Wipe loosened soils from pots and pans.



3 Remove ware and place on dishmachine rack. Do not rinse off the soak solution.



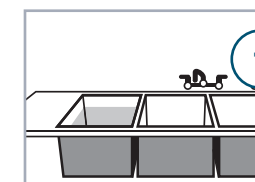
4 Run rack through dishmachine to wash and sanitize. Wash with **Keystone Apex Dishmachine Detergent**. Use **Keystone Apex Rinse Additive** for spotless glassware. When chemical sanitization is required, use **Keystone Solid Sanitizer** or another Ecolab EPA-registered sanitizer.



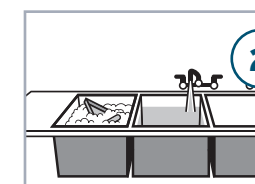
5 Allow ware to air dry and stock in a proper storage place when dry. Do not stack or nest wet wares.



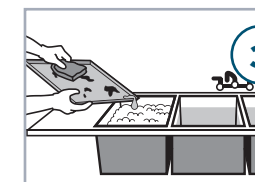
NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



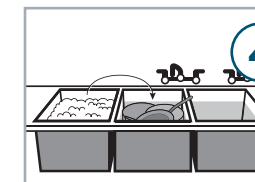
1 Mount the MSD Manual Detergent Dispenser with **Keystone Solid Pot & Pan Detergent** to the first sink and fill at 4-8 gallons per minute with hot water (min. 110°F). Soak ware for at least **5-10 minutes**.



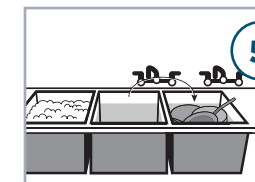
2 While wares are soaking, mount the MSD Solid Quat Broad Range Sanitizer Dispenser with **Keystone Solid Quat Broad Range Sanitizer** to the third sink and fill at 4-8 gallons per minute with water (min. 90°F). After the sink is filled, use the **QT-40 Test Strips** to verify the solution is between 150 and 400 ppm.



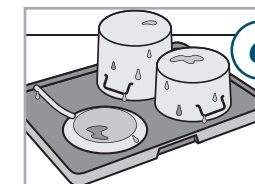
3 After wares have soaked, scrub all surfaces with scrub pad and allow excess water to run back into wash sink.



4 Submerge wares in hot water rinse (min. 110°F) to remove excess food soils and detergent solution.



5 Submerge wares in sanitizer sink for **one minute** or as specified by product label and/or local guidelines.



6 Turn upside down on drain board. Let air dry. Do not wipe dry. Allow wares to fully dry before stacking and storing.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

### WHAT PRODUCTS TO USE?



KEYSTONE SOLID POT & PAN DETERGENT  
SUPC 6100938



KEYSTONE SOLID QUAT  
BROAD RANGE SANITIZER  
SUPC 6100177



SANITIZER TEST STRIPS: QT-40  
SUPC 4831901

Customers expect spotless, shiny glasses and clean flatware.

Properly maintained dishmachines, combined with the correct balance of detergent and rinse additives, deliver the best possible results at the lowest total cost.

# Warewashing Equipment



- DISHMACHINES

**Worker compliance** is by far the #1 barrier to warewashing success.\*

Use the simple steps in this section to help deliver better employee training, improved compliance and guest satisfaction.

\*2014 Datassential Kitchen Managers Study

## DISHMACHINES

### Deliming

**HOW FREQUENTLY?**  
Weekly or as needed

**HOW LONG?**  
30 minutes

**WHAT TOOLS DO YOU NEED?**  
None

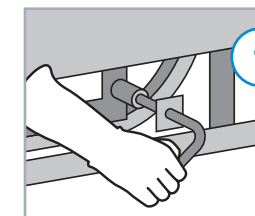
**PROTECT YOURSELF**  
**ALWAYS** wear protective gloves, goggles and apron while delimiting



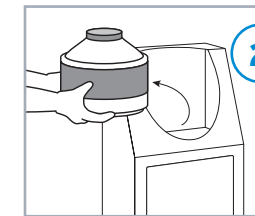
### WHAT PRODUCTS TO USE?



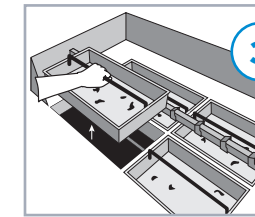
KEYSTONE LIME-A-WAY™  
SUPC 7670021



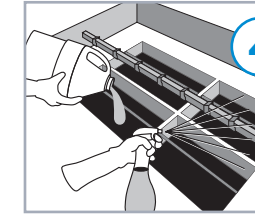
**1** Turn off detergent dispenser and sanitizer injector by following your Ecolab Representative's instructions. Drain dishmachine completely, then close drain valve.



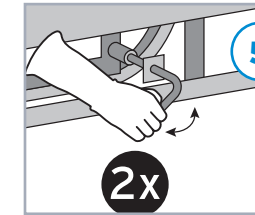
**2** Carefully remove **Keystone Solid Power XL** detergent from dispenser.  
**Note:** If using Keystone Apex, open the dispenser lid to disable the detergent dispenser.



**3** Remove loose deposits and soil from scrap trays. Fill dishmachine tanks to 3 inches below the overflow, then close fill valve.



**4** Add entire contents of **Keystone Lime-A-Way** container to water tanks and run dishmachine for **15 minutes**. Run longer if there is significant scale buildup. Turn off machine and drain completely.



**5** Close drain and refill machine with fresh water. Run for **5 minutes**. Drain. Repeat this step again to ensure complete rinsing of delimer.

2x

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

Clean cooking equipment helps maintain food quality, taste and appearance.

Keystone solutions are formulated to provide superior results while reducing cleaning time and labor costs.

# Cooking Equipment



- BROILERS
- FRYERS
- FLAT TOP GRILLS
- BAKE/STACK OVENS
- RANGE HOOD/FILTERS
- STEAM JACKET KETTLES
- STEAM TABLES

“Everything that comes out of the kitchen comes off of the grill – we rely on it to be working well and clean. Having the Keystone Grill Cleaner really keeps the kitchen moving.”

**Brett Geselle**, Tommy's Malt Shop

## BROILERS

### ➤ Degreasing and Cleaning

**HOW FREQUENTLY?**

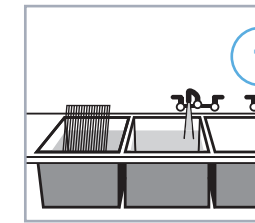
Daily and weekly

**HOW LONG?**

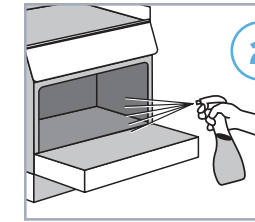
15 minutes

**WHAT TOOLS DO YOU NEED?**

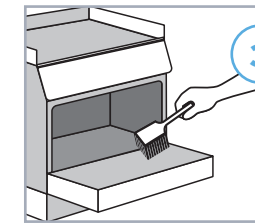
Nylon brush, clean cloth



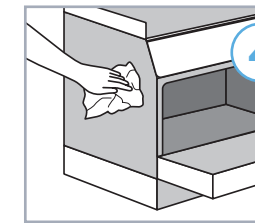
**1** Turn off broiler. When unit is cool enough to handle, remove drip pans, racks, etc. and place in sink. Spray with **Keystone Greaselift RTU** and allow to penetrate soil for **5 minutes**. Clean and remove soil by scrubbing. Wash and rinse with fresh water.



**2** Spray interior surfaces with **Keystone Greaselift RTU**. Apply to a warm surface for best results. Allow foam a minimum of **5 minutes** to penetrate the soil.



**3** Scrub with **Hi-Temp Double-Sided Brush**. Use a **Foodservice Wiper** to pick up dissolved and loosened grease. Rinse with fresh water. Let air dry and reassemble.



**4** Clean exterior of broiler by spraying foam onto outside vertical surfaces of broiler. Remove loosened soil with **Foodservice Wiper**. Rinse with fresh water and wipe with **Foodservice Wiper**.

**WHAT PRODUCTS TO USE?**



**KEYSTONE GREASELIFT RTU**  
SUPC 1326507



**HI-TEMP DOUBLE-SIDED BRUSH**  
SUPC 1961552



**FOODSERVICE WIPERS**  
WHITE SUPC 7787361  
BLUE SUPC 7789201

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



# FRYERS

## ➤ Degreasing and Cleaning

Clean the fryer when you change the oil. Dirty oil negatively affects food taste and appearance.

### HOW FREQUENTLY?

As needed

### HOW LONG?

45 minutes

### WHAT TOOLS DO YOU NEED?

Nylon brush, clean cloth, bucket

### PROTECT YOURSELF

Wear protective gloves, apron and goggles



# FLAT TOP GRILLS

## ➤ Degreasing and Cleaning

### HOW FREQUENTLY?

Daily

### HOW LONG?

3 minutes

### WHAT TOOLS DO YOU NEED?

Grill scraper, polisher and pad, squeegee, clean cloth

### PROTECT YOURSELF

Wear apron



### WHAT PRODUCTS TO USE?



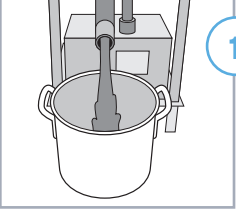
KEYSTONE FRYER CLEANER  
SUPC 7715420

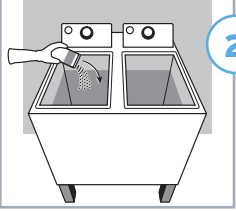


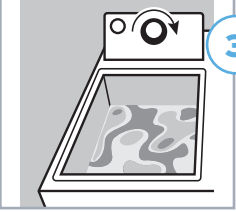
KEYSTONE GREASELIFT RTU  
SUPC 1326507

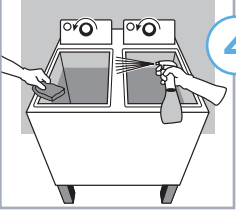


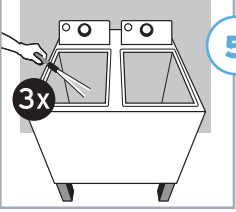
HI-TEMP DOUBLE-SIDED BRUSH  
SUPC 1961552


- 

1 Turn off fryer and allow to cool. Drain oil and move fryer baskets to sink.
- 

2 Fill fryer with cold water, adding enough water to cover heating elements. Do not exceed "FILL" line on the fryer. Add one packet of **Keystone Fryer Cleaner**.
- 

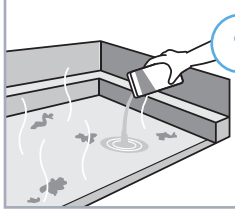
3 Use the boil-out setting; raise the fryer temperature to 180°-210°F and hold for **20 minutes**.
- 

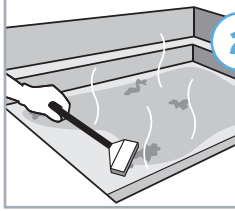
4 Turn off fryer and allow to cool. Use **Hi-Temp Double-Sided Brush** to scrub soiled areas with hot fryer cleaner solution. Spray **Keystone Greaselift RTU** on backsplash and exterior surfaces to remove any grease buildup. Drain the fryer and use **Hi-Temp Double-Sided Brush** to scrub any remaining soiled areas.
- 

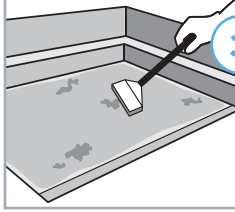
5 Rinse with hot water (min. 110°F) at least three times to completely rinse fryer. Allow to air dry or dry with clean paper towels.
- 

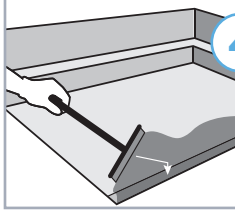
6 Ensure the fryer is dry and free of water before refilling with oil.

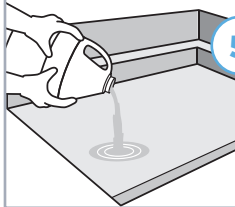
NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

- 

1 Turn off grill. While grill is still hot (325°-475°F), spread a thin coating of **Keystone High Temp Grill Cleaner** over the entire grill surface.
- 

2 Using **Griddle Polishing Pad**, spread cleaner over entire surface of grill and allow to soak for about **60 seconds**.
- 

3 Gently scrub the surface using the **Griddle Polishing Pad**. For stubborn stains, reapply the cleaner and scrub until the soil has been liquefied.
- 

4 **Griddle Squeegee** the cleaning solution and soil off the grill into the grease trough/pan. Wipe remaining soil off with **Foodservice Wiper**.
- 

5 Re-season the grill by applying a thin coating of fresh shortening or oil to the grill surface.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

### WHAT PRODUCTS TO USE?



KEYSTONE HIGH TEMP GRILL CLEANER  
SUPC 0658011



GRIDDLE POLISHING PADS  
SUPC 0065324



GRIDDLE SQUEEGEE  
SUPC 2584874





# BAKE/STACK OVENS

## ➤ Degreasing and Cleaning

HOW FREQUENTLY?

Weekly

HOW LONG?

15 minutes



WHAT TOOLS DO YOU NEED?

Nylon brush, clean cloth

### WHAT PRODUCTS TO USE?



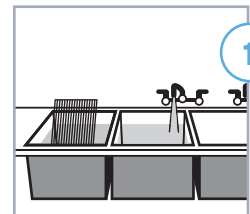
KEYSTONE GREASELIFT RTU  
SUPC 1326507



HI-TEMP DOUBLE-SIDED BRUSH  
SUPC 1961552

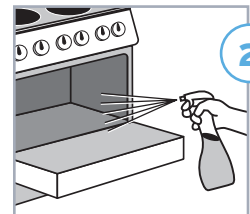


FOODSERVICE WIPERS  
WHITE SUPC 7787361  
BLUE SUPC 7789201



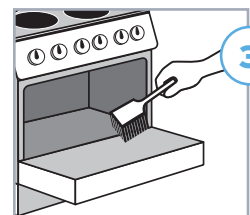
1

Turn off oven. When unit is cool enough to handle, remove drip pans, racks, etc. and place in sink. Spray with **Keystone Greaselift RTU** and allow to penetrate soil for **5 minutes**. Clean and remove soil with scrubbing pad. Wash and rinse with fresh water.



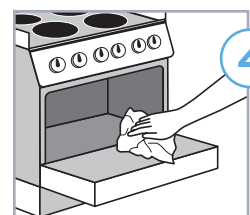
2

Spray interior surfaces with **Keystone Greaselift RTU**. Apply to a warm surface for best results. Allow foam a minimum of **5 minutes** to penetrate soil.



3

Scrub with **Hi-Temp Double-Sided Brush**. Use **Foodservice Wiper** to pick up dissolved and loosened grease. Rinse with fresh water. Let air dry and reassemble.



4

Clean exterior of oven by spraying **Keystone Greaselift RTU** onto outside surfaces of broiler. Remove loosened soil with **Foodservice Wiper**. Rinse with fresh water, and wipe dry with **Foodservice Wiper**.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



# RANGE HOOD FILTERS

## ➤ Degreasing and Cleaning

HOW FREQUENTLY?

Weekly

HOW LONG?

15 minutes



WHAT TOOLS DO YOU NEED?

Nylon brush, clean cloth

### WHAT PRODUCTS TO USE?



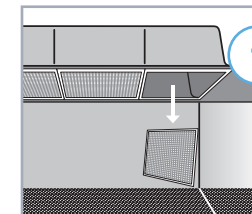
KEYSTONE GREASELIFT RTU  
SUPC 1326507



KEYSTONE SATIN SHINE  
STAINLESS STEEL POLISH  
SUPC 8894167

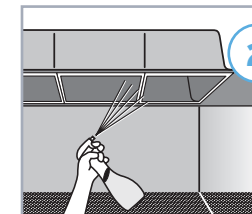


HI-TEMP DOUBLE-SIDED BRUSH  
SUPC 1961552



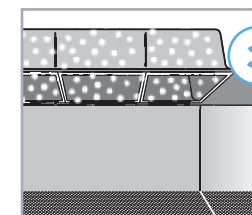
1

Turn off range. Allow to cool long enough to permit access to the hood. Remove filter and clean by running through dishmachine or three-compartment sink.



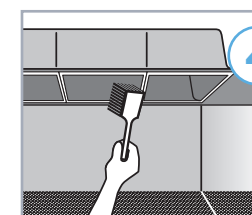
2

Spray all surfaces inside and outside of range hood with **Keystone Greaselift RTU**. Clean drain trough around the lower inside edge of the hood and channel, while holding the filters.



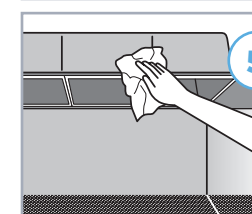
3

Allow product to penetrate soil for at least **5 minutes**.



4

Scrub soil with **Hi-Temp Double-Sided Brush** until loosened. Flush off soil and degreaser solution with clean, hot water (min. 110°F). Allow inside surfaces to air dry.



5

Polish outside surfaces with **Keystone Satin Shine Stainless Steel Polish**. Return cleaned filters to original positions.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



# STEAM JACKET KETTLES

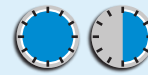
## ➤ Deliming, Cleaning and Sanitizing

**HOW FREQUENTLY?**

As needed

**HOW LONG?**

90 minutes



**WHAT TOOLS DO YOU NEED?**

Nylon brush, clean cloth

**PROTECT YOURSELF**

Wear protective gloves and apron



# STEAM TABLES

## ➤ Deliming, Cleaning and Sanitizing

**HOW FREQUENTLY?**

As needed

**HOW LONG?**

45 minutes



**WHAT TOOLS DO YOU NEED?**

Nylon brush, scraper, clean cloth

**PROTECT YOURSELF**

Wear protective gloves and apron



### WHAT PRODUCTS TO USE?



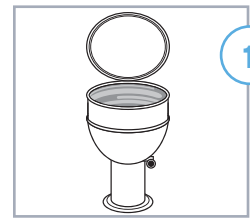
KEYSTONE LIME-A-WAY  
SUPC 7670021



KEYSTONE POT & PAN DETERGENT RTU  
SUPC 7666272

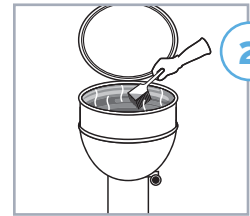


KEYSTONE MULTI-QUAT SANITIZER  
SUPC 8116788



1

If kettle has lime scale build up, first delime the surfaces before cleaning and sanitizing.



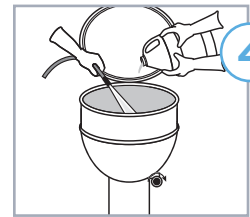
2

To delime, close valve. Fill kettle with hot water (min. 110°F) and add **Keystone Lime-A-Way**. Bring solution to a near boil. Turn off steam and let stand for **1 hour**, scrubbing intermittently with nylon/polyester bristle scrub brush.



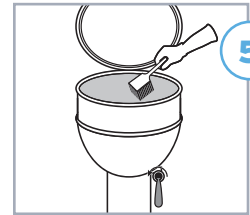
3

Open drain and scrub all loosened scale as kettle empties. Thoroughly rinse all surfaces with hot water (min. 110°F).



4

To clean and sanitize, close valve. Fill kettle 1/4 full with hot water (min. 110°F). Add **Keystone Pot & Pan Detergent RTU** (1 oz. for every 10 gallons of water.)



5

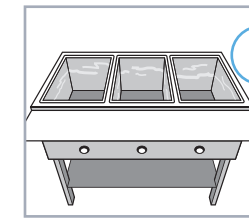
Scrub all surfaces with nylon brush. Drain and rinse out soil and detergent solution.



6

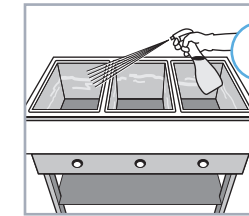
Apply **Keystone Multi-Quat Sanitizer** solution (150-400 ppm dilution) with spray bottle to interior of kettle. Do not rinse. Allow to air dry. Invert to promote good draining.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



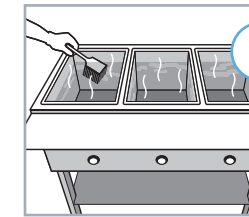
1

If steam table has lime scale buildup, first delime the surfaces before cleaning and sanitizing.



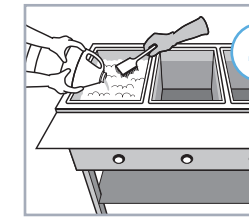
2

Brush or spray full strength **Keystone Lime-A-Way** on interior surfaces of the steam wells. Let stand for **10 minutes**.



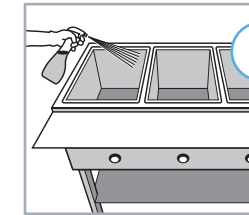
3

Fill steam well with water. Turn on steam and heat to operating temperature (between 140°F and 160°F). Let stand for **10 minutes** with **Keystone Lime-A-Way** in the well. Turn off steam. Scrub all surfaces with nylon/polyester bristle scrub brush. Drain and rinse.



4

To clean, add water and enough **Keystone Pot & Pan Detergent RTU** to water wells to make suds when agitated with a nylon/polyester scrub brush. Scrub surfaces both inside and out. Drain and rinse out soil and detergent solution.



5

To sanitize, apply **Keystone Multi-Quat Sanitizer** solution (150-400 ppm dilution) using a spray bottle. Do not rinse. Allow to air dry.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

### WHAT PRODUCTS TO USE?



KEYSTONE LIME-A-WAY  
SUPC 7670021



KEYSTONE POT & PAN DETERGENT RTU  
SUPC 7666272



KEYSTONE MULTI-QUAT SANITIZER  
SUPC 8116788

An outbreak of foodborne illness can cost a restaurant more than \$75,000 in legal costs.\*

Cleaning and sanitizing food-contact surfaces is one of the most important steps to prevent foodborne illness. Using the correct products and following the proper procedures are critical to helping prevent the transmission of germs to employees and guests.

## Food Preparation Equipment



- BLENDERS
- CUTTING BOARDS
- MEAT SLICERS
- VERTICAL CUTTER MIXERS



Cleanliness is critical to making sure our customers keep coming back. With Ecolab and Sysco partnering together, it really made things easy for me."

Chang Ha, Hasaki Grill & Sushi

\*National Restaurant Association

## BLENDERS

### Cleaning and Sanitizing

#### HOW FREQUENTLY?

As needed

#### HOW LONG?

20 minutes

#### WHAT TOOLS DO YOU NEED?

Scraper, nylon brush or scrub pad, clean cloth

#### PROTECT YOURSELF

Wear cut-resistant gloves



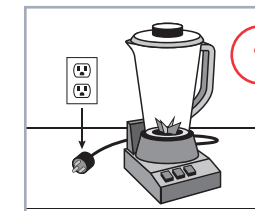
#### WHAT PRODUCTS TO USE?



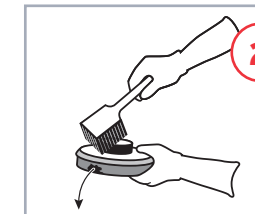
KEYSTONE POT & PAN DETERGENT RTU  
SUPC 7666272



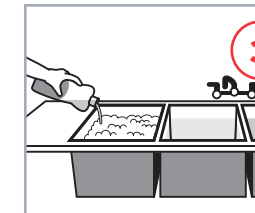
KEYSTONE MULTI-QUAT SANITIZER  
SUPC 8116788



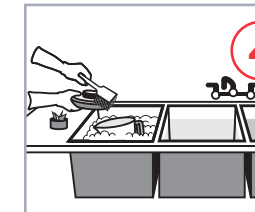
1 Turn off blender/food processor and disconnect from electrical power. Put on cut-resistant gloves and dismantle the cup and blade assembly.



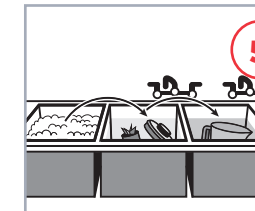
2 Remove excess food from cup, lid and blade assembly by hand-scraping and rinse off loose food particles in pre-scrub sink.



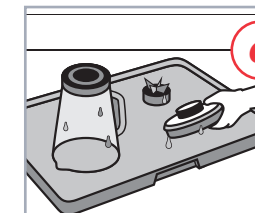
3 Set up 3-compartment sink with **Keystone Pot & Pan Detergent** (1 oz. per 10 gallons of water) in the first sink, warm rinse water in the second sink and **Keystone Multi-Quat Sanitizer** in the third sink (dilution of 150-400 ppm).



4 Place cup, lid and blade assembly in detergent solution and let soak for **5-10 minutes**. Scrub all surfaces with a long-handled nylon/polyester scrub brush allowing excess water to run back into wash sink.



5 Submerge items in rinse water. Submerge items in sanitizer solution for **1 minute** or as specified by product label and/or local guidelines.



6 Turn upside down on drain board and let air dry. Do not wipe dry. Reassemble blender after items are completely dry.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



# CUTTING BOARDS

## ➤ Destaining, Cleaning and Sanitizing

### HOW FREQUENTLY?

As needed

### HOW LONG?

20 minutes

### WHAT TOOLS DO YOU NEED?

Scraper, nylon brush or pad

### PROTECT YOURSELF

Wear protective gloves, goggles and apron



# MEAT SLICERS

## ➤ Cleaning and Sanitizing

### HOW FREQUENTLY?

As needed

### HOW LONG?

15 minutes

### WHAT TOOLS DO YOU NEED?

Nylon brush, clean cloth

### PROTECT YOURSELF

Wear cut-resistant gloves



### WHAT PRODUCTS TO USE?



KEYSTONE LIQUID BLEACH CLEANER  
SUPC 8409262



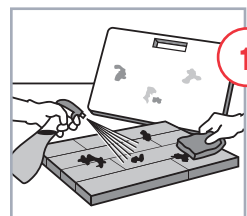
KEYSTONE SOLID POT & PAN DETERGENT  
SUPC 6100938



KEYSTONE SOLID QUAT BROAD RANGE SANITIZER  
SUPC 6100177

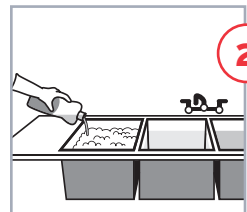


SANITIZER TEST STRIPS: QT-40  
SUPC 4831901



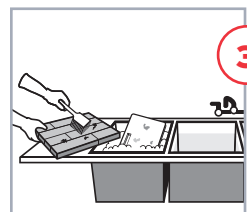
1

If cutting boards contain stains, spray with **Keystone Liquid Bleach Cleaner**. Wait a minimum of **5 minutes** to allow bleach time to work (for stubborn stains, spray and cover with plastic wrap and let sit overnight). Scrub with brush or scrub pad to remove stains.



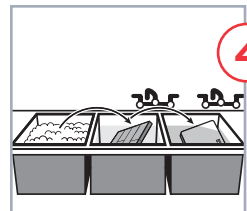
2

Set up three-compartment sink with MSD Manual Detergent Dispenser with **Keystone Solid Pot & Pan Detergent** (1 oz. per 10 gallons of water), warm rinse water in the second sink and MSD Solid Quat Broad Range Sanitizer Dispenser with **Keystone Solid Quat Broad Range Sanitizer** in the third sink (dilution of 150-400 ppm). After the sink is filled, use the **QT-40 Test Strips** to verify the solution is between 150 and 400 ppm.



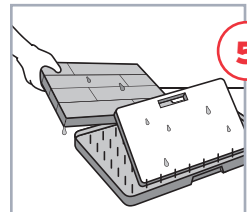
3

Place cutting boards in first sink detergent solution. Soak for **5 minutes** and scrub off any remaining soil or stains using a nylon/polyester scrub brush.



4

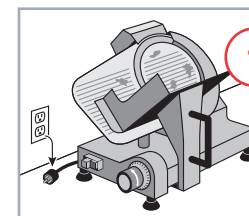
Submerge cutting board in rinse water. Submerge in sanitizer solution for **1 minute**, or as specified by product label and/or local guidelines.



5

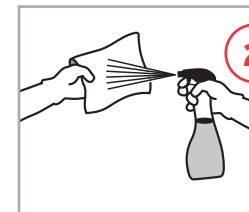
Turn cutting boards sideways on drain board and let air dry. Do not wipe.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



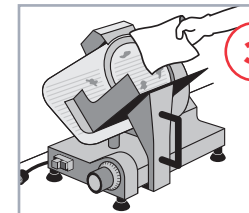
1

After each use, turn blade to zero. Turn off slider and disconnect from power. Put on cut-resistant gloves.



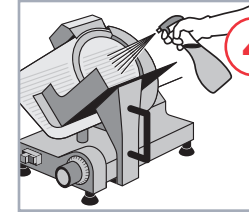
2

Thoroughly wet **Foodservice Wiper** with **Keystone Orange Multi-Surface Cleaner Ready-to-Use**.



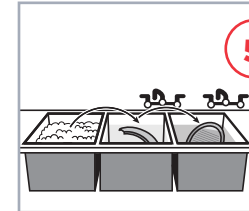
3

Wipe off as much food residue as possible without completely dismantling the slicer. Take great care in cleaning around the blade. Rinse the wipe cloth with clean water and use it to rinse the meat slicer, removing any residue of food or detergent. Clean the slicer with **Slicer Cleaning Brush**.



4

Sanitize machine surfaces by spraying with **Keystone Redi San RTU Hard Surface Sanitizer**. Allow slicer to air dry, if possible. Otherwise, use **Foodservice Wiper** to dry.



5

At the end of food prep shift, the slicer should be disassembled and the blade cover and blade should be carefully washed, rinsed and sanitized in the three-compartment sink. The remainder of the unit that cannot be washed in the sink should be cleaned using the instructions in Steps 1 through 4 above.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

### WHAT PRODUCTS TO USE?



KEYSTONE ORANGE MULTI-SURFACE CLEANER RTU  
SUPC 7682802



KEYSTONE REDI SAN RTU HARD SURFACE SANITIZER  
SUPC 7808482



SLICER CLEANING BRUSH  
SUPC 5760295



# VERTICAL CUTTER MIXERS

## Cleaning and Sanitizing

**HOW FREQUENTLY?**

After each use

**HOW LONG?**

20 minutes



**WHAT TOOLS DO YOU NEED?**

Scraper, nylon brush or scrub pad, clean cloth

**PROTECT YOURSELF**

Wear cut-resistant gloves



**WHAT PRODUCTS TO USE?**



**KEYSTONE SOLID POT & PAN DETERGENT**  
SUPC 6100938



**KEYSTONE SOLID QUAT BROAD RANGE SANITIZER**  
SUPC 6100177



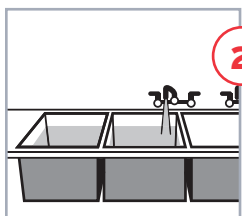
**SANITIZER TEST STRIPS: QT-40**  
SUPC 4831901



1

Turn off mixer and disconnect from electrical power. Put on cut-resistant gloves and dismantle assembly based on manufacturer specifications.

Remove excess food from bowl, strainer basket, lid and blade assembly by hand-scraping. Rinse off loose food particles in pre-scrap sink.



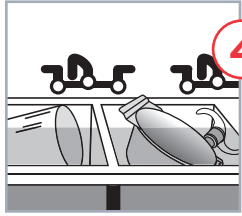
2

Set up three-compartment sink with MSD Manual Detergent Dispenser with **Keystone Solid Pot & Pan Detergent** (1 oz. per 10 gallons of water) in the first sink, warm rinse water in the second sink and MSD Solid Quat Broad Range Sanitizer Dispenser with **Keystone Solid Quat Broad Range Sanitizer** in the third sink (dilution of 150-400 ppm). After the sink is filled, use the **QT-40 Test Strips** to verify the solution is between 150 and 400 ppm.



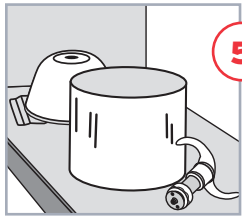
3

Place bowl, lid and blade assembly in detergent solution and let soak for **5-10 minutes**. Using a nylon/polyester bristle scrub brush, scrub all surfaces allowing excess water to run back into wash sink.



4

Submerge items in rinse water. Then submerge items in sanitizer solution for **1 minute**, or as specified by product label and/or local guidelines.



5

Turn items upside down on clean drain board and let air dry. Do not wipe dry. Reassemble mixer after items are completely dry.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

It is very important to clean kitchen surfaces to maintain food quality and safety. In addition, regular floor cleaning helps minimize slips and falls.

# Kitchen Surfaces



- FOOD PREP SURFACES
- FLOOR MATS
- KITCHEN FLOORS
  - Quarry tile
  - Ceramic tile
  - Epoxy
  - Concrete

“It’s important to minimize any cross-contamination as much as possible. That’s why I use Redi San to sanitize all our surfaces.”

Chang Ha, Hasaki Grill & Sushi



# FOOD PREP SURFACES

## ➤ Cleaning and Sanitizing

HOW FREQUENTLY?

As needed

HOW LONG?

15 minutes



WHAT TOOLS DO YOU NEED?

Non-scratch pad, clean cloth

### WHAT PRODUCTS TO USE?



KEYSTONE ORANGE MULTI-SURFACE CLEANER RTU  
SUPC 7682802



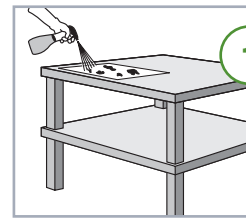
KEYSTONE SATIN SHINE STAINLESS STEEL POLISH  
SUPC 8894167



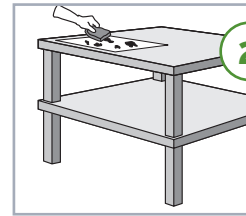
KEYSTONE REDI SAN RTU HARD SURFACE SANITIZER  
SUPC 7808482



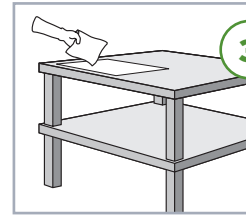
TURBO PAD N SCRUBBER  
SUPC 6489142



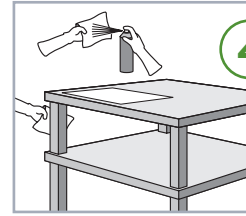
1 Spray surface with **Keystone Orange Multi-Surface Cleaner Ready-to-Use**.



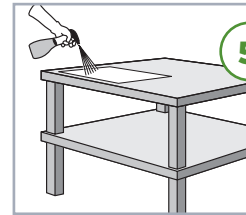
2 Allow cleaning solution to penetrate soils. Use **Turbo Pad N Scrubber** to loosen any dried-on food particles.



3 Wipe surface with clean dry **Foodservice Wiper**.



4 Use **Keystone Satin Shine Stainless Steel Polish** and a clean, soft cloth to shine stainless steel exterior (non-food contact) surfaces, if needed.



5 Spray surface with **Keystone Redi San RTU Hard Surface Sanitizer**. Allow to air dry. Do not rinse or towel-dry food contact surfaces.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



# KITCHEN FLOORS

## ➤ Cleaning

HOW FREQUENTLY?

Daily

HOW LONG?

20 minutes



WHAT TOOLS DO YOU NEED?

Broom, dust pan, deck brush, floor squeegee, mop bucket, mop

PROTECT YOURSELF

Wear protective apron, gloves and goggles, use a "Wet Floor" sign

### WHAT PRODUCTS TO USE?



KEYSTONE FLOOR CLEANER RTU  
SUPC 1983737



CAUTION WET FLOOR FOLDING SIGN 25 H X 11 W  
SUPC 3636622



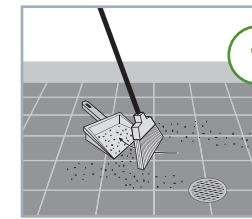
DUAL CAVITY MOP BUCKET  
SUPC 7793270



GREASE RELEASE MOP  
SUPC 7790910



FIBERGLASS INTERLOCKING HANDLE  
SUPC 7798921



1 Clear floor of all movable equipment, including rugs and floor mats. Wipe up spills and sweep entire floor with **Lobby Broom** to remove loose soil and debris.



2 **STOP** Put out **Caution Wet Floor Folding Sign**.

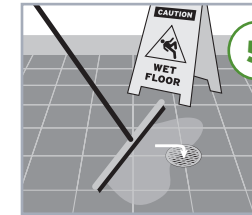
Fill **Dual-Cavity Mop Bucket** with 4 gallons of hot water (min. 110°F). Add one 2 oz. packet of **Keystone Floor Cleaner RTU**.



3 Apply cleaning solution with **Grease Release Mop**.



4 Use a "Figure 8" technique to mop floor, turning **Grease Release Mop** over after each fourth pass. Repeat Steps 3 and 4 until entire floor has been cleaned. Use **Dual-Surface Deck Brush** at least once per week to help loosen soil in hard to reach areas and grout lines. Change mop bucket solution when soiled.



5 To remove cleaning solution and debris from floor, pick up solution with a well wrung-out **Grease Release Mop** and deposit into **Dual-Cavity Mop Bucket**. Alternatively, use clean water from hose and **Floor Squeegee** to rinse, and direct solution to floor drain. Allow floor to air dry. Thoroughly clean and store all equipment properly after use (mops should be hung to air dry).

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



# FLOOR MATS

## ► Cleaning

### HOW FREQUENTLY?

Daily or as needed

### HOW LONG?

15 minutes

### WHAT TOOLS DO YOU NEED?

Broom, dust pan, deck brush, mop bucket, mop, hose or pressure sprayer

### PROTECT YOURSELF

Wear protective apron, gloves and goggles, use a "Wet Floor" sign



### WHAT PRODUCTS TO USE?



KEYSTONE FLOOR CLEANER RTU  
SUPC 1983737



CAUTION WET FLOOR  
FOLDING SIGN 25 H X 11 W  
SUPC 3636622



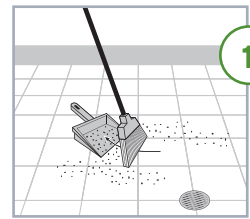
DUAL CAVITY MOP BUCKET  
SUPC 7793270



GREASE RELEASE  
MOP  
SUPC 7790910

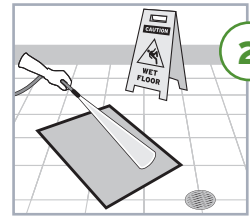


FIBERGLASS  
INTERLOCKING  
HANDLE  
SUPC 7798921



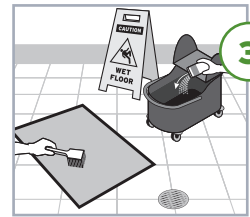
1

Clear floor of all movable equipment including rugs and floor mats. Wipe up spills and sweep entire floor to remove loose soil and debris with Ecolab branded floor tools.



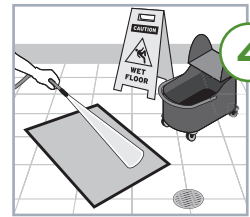
2

**STOP** Put out **Caution Wet Floor Folding Sign** and place mat on a flat surface in an area that allows for good cleaning. Using a hose or pressure sprayer, rinse off the excess food particles and debris.



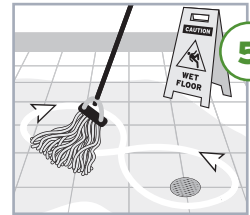
3

Fill mop bucket with hot water (min. 110°F). Add one 2 oz. packet of **Keystone Floor Cleaner RTU**. Scrub mat with **Dual-Surface Deck Brush**. If no rack is available, thoroughly scrub mat on the floor using a deck brush.



4

Thoroughly rinse mat with fresh water to remove all final soil and product. Hang mat and allow to air dry completely.



5

Wash floor using **Keystone Floor Cleaner RTU**. Refer to cleaning procedures for Kitchen Floors on previous page for instructions. Replace mat on clean, dry floor.

**4 of the top 10 factors rated by consumers** as most important for a great restaurant experience are related to cleanliness.\*

Ensure all guest areas are consistently clean to help achieve high guest satisfaction and repeat visits.

## Guest Areas



- CHAIRS/STOOLS
- TABLETOPS/COUNTERS
- WOOD FLOORS
- GLASS DISPLAY CASES
- WALLS
- FLOORS
  - Ceramic tile
  - Vinyl
  - Laminate

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

\*2012 Technomic Consumer Restaurant Brand Metrics



# CHAIRS/ STOOLS

## ➤ Cleaning

HOW FREQUENTLY?

Daily



HOW LONG?

30 minutes



WHAT TOOLS DO YOU NEED?

Non-scratch pad, clean cloth

# TABLETOPS/ COUNTERS

## ➤ Cleaning and Sanitizing

HOW FREQUENTLY?

After each use



HOW LONG?

5 minutes each

WHAT TOOLS DO YOU NEED?

Non-scratch pad, clean cloth



### WHAT PRODUCTS TO USE?



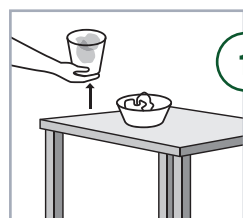
KEYSTONE ORANGE  
MULTI-SURFACE CLEANER RTU  
SUPC 7682802



KEYSTONE SATIN SHINE  
STAINLESS STEEL POLISH  
SUPC 8894167



FOODSERVICE WIPERS  
WHITE SUPC 7787361  
BLUE SUPC 7789201



1

After customers leave, clear the area of all dishware, food debris and other items. Countertops and tabletops should be cleaned using the procedures shown on the opposite page.



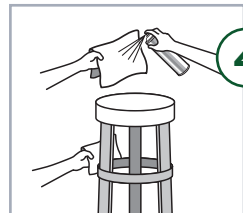
2

Clean entire surface of chairs, stools and table legs using **Keystone Orange Multi-Surface Cleaner Ready-to-Use**. Use spray bottle and **Foodservice Wiper** application (spray surface and wipe clean).



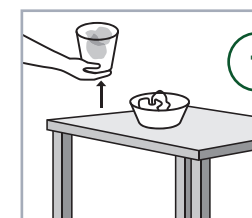
3

Allow additional product soak time for areas with high amount of soiling. Use **Turbo Pad N Scrubber** to loosen any dried-on food particles. Repeat Steps 2 and 3 for all surfaces that are heavily soiled and require further cleaning. Wipe dry using a soft **Foodservice Wiper**.



4

If needed, use **Keystone Satin Shine Stainless Steel Polish** and a clean, soft cloth to shine stainless steel, brass or chrome exterior surfaces.



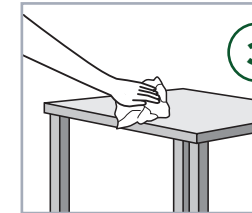
1

After customers leave, clear tabletops and counters of all dishware, food debris and other items.



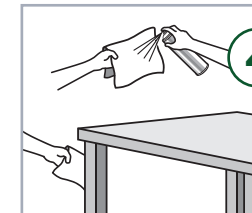
2

Clean entire surface of tabletop/counter using **Keystone Orange Multi-Surface Cleaner Ready-to-Use**. Use spray bottle and **Foodservice Wiper** application (spray surface and wipe clean).



3

Allow additional product soak time for areas with high amount of soiling. Rinse with clear water using **Foodservice Wiper** and allow to air dry. Repeat Steps 2 and 3 for all surfaces in the dining area where food and drinks are served. Be certain to clean all edges of tabletops and counters.



4

If needed, use **Keystone Satin Shine Stainless Steel Polish** and a clean **Foodservice Wiper** to shine stainless steel, brass or chrome non-food contact surfaces.



5

Use **Keystone Redi San RTU Hard Surface Sanitizer** to sanitize entire counter or tabletop surface with spray bottle application (spray surface, do not wipe dry). Allow to sit for at least **1 minute**. Allow to air dry before placing items on the tabletop/counter or before returning to use.

### WHAT PRODUCTS TO USE?



KEYSTONE ORANGE  
MULTI-SURFACE CLEANER RTU  
SUPC 7682802



KEYSTONE SATIN SHINE  
STAINLESS STEEL POLISH  
SUPC 8894167



KEYSTONE REDI SAN RTU  
HARD SURFACE SANITIZER  
SUPC 7808482

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.





# WOOD FLOORS

## ► Cleaning

HOW FREQUENTLY?

Daily



HOW LONG?

20 minutes



WHAT TOOLS DO YOU NEED?

Broom, dust pan, mop bucket, mop

PROTECT YOURSELF

ALWAYS use a "Wet Floor" sign



# GLASS DISPLAY CASES

## ► Cleaning and Sanitizing

HOW FREQUENTLY?

Daily



HOW LONG?

10-15 minutes



WHAT TOOLS DO YOU NEED?

Clean, cloth



### WHAT PRODUCTS TO USE?



KEYSTONE WOOD OIL SOAP  
SUPC 1825395



CAUTION WET FLOOR FOLDING SIGN 25 H X 11 W  
SUPC 3636622



DUAL CAVITY MOP BUCKET  
SUPC 7797788



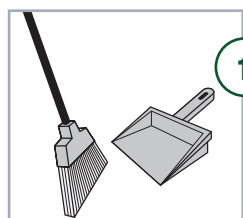
FIBERGLASS INTERLOCKING HANDLE  
SUPC 7799396



LOBBY BROOM  
SUPC 7798422



17 OZ LOOPED END MOP  
SUPC 7791567



1

Clear floor of all movable equipment, including rugs and floor mats. Wipe up spills and sweep entire floor with **Lobby Broom** to remove loose soil and debris.



2

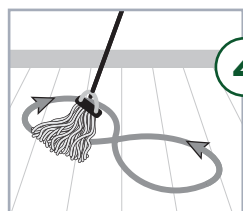
Put out **Caution Wet Floor Folding Sign**.

Fill **Dual-Cavity Mop Bucket** with hot water (min. 110°F). Add 2 oz. of **Keystone Wood Oil Soap** per gallon of water.



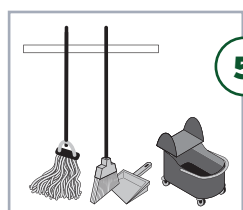
3

To prevent streaking from dirty kitchen mops, use a **17 oz Looped End Mop** dedicated cotton or synthetic mop for guest area wood floors. Insert mop in cleaning solution and wring out well before applying to floor. Do not over-wet floor.



4

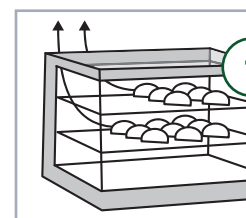
Use a "Figure 8" technique **17 oz Looped End Mop** to mop floor. Turn mop over after each fourth pass. Repeat Steps 3 and 4 until entire floor has been cleaned. Change solution when soiled.



5

Allow floor to air dry. Thoroughly clean and store all equipment properly after use (mops should be hung up for storage).

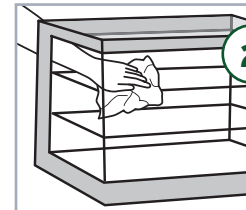
NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



1

**DAILY**

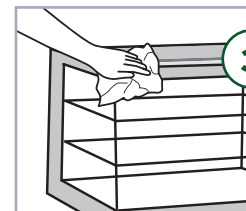
Remove all food from display case and store in dry area, away from chemicals. If paper lining is used, remove from shelves and discard. Sweep away any crumbs.



2

Use **Keystone Redi San RTU Hard Surface Sanitizer**

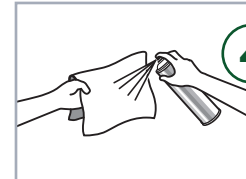
to sanitize shelves with spray bottle application (spray surface, do not wipe dry). Allow to sit for at least **1 minute**. Allow to air dry. Insert fresh paper lining, if needed.



3

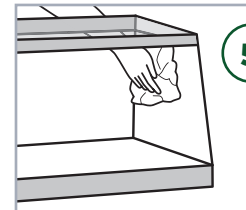
Spray **Keystone Glass Cleaner RTU** onto **Foodservice Wiper** until damp. Wipe exterior glass surface of display case with the cleaning cloth, flipping as necessary until the surface is dry and streak-free.

NOTE: To minimize streaking, DO NOT use fabric softener when washing the cloths used for cleaning glass.



4

If needed, use **Keystone Satin Shine Stainless Steel Polish** and a clean **Foodservice Wiper** to shine stainless steel, brass or chrome exterior surfaces.



5

**TWICE WEEKLY**

Thoroughly clean and sanitize shelves using Pot & Pan Machine or Manual cleaning procedures as shown on Pages 8 and 9. While shelving is removed, wipe interior glass surface of display case, following the procedure in Step 3. Replace shelves and paper lining.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

### WHAT PRODUCTS TO USE?



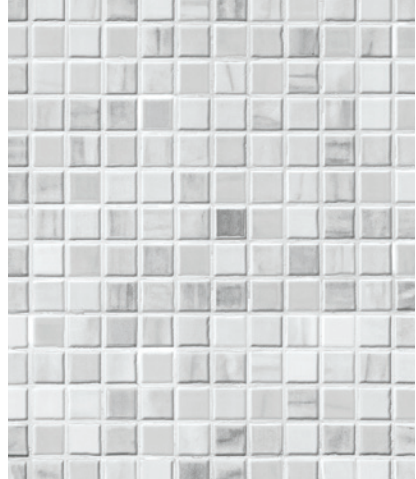
KEYSTONE REDI SAN RTU HARD SURFACE SANITIZER  
SUPC 7808482



KEYSTONE GLASS CLEANER RTU  
SUPC 7682790



FOODSERVICE WIPERS  
WHITE SUPC 7787361  
BLUE SUPC 7789201



# WALLS (HARD, NON-POROUS)

## ➤ Cleaning

### HOW FREQUENTLY?

As needed

### HOW LONG?

10 minutes per  
10' x 10' wall section



### WHAT TOOLS DO YOU NEED?

Bucket, ladder, clean cloth,  
non-scratch pad, nylon brush

# FLOORS (CERAMIC TILE, VINYL, LAMINATE)

## ➤ Cleaning

### HOW FREQUENTLY?

Daily

### HOW LONG?

20 minutes

### WHAT TOOLS DO YOU NEED?

Broom, dust pan,  
mop bucket, mop

### PROTECT YOURSELF

Wear protective apron,  
gloves and goggles, use a  
"Wet Floor" sign



### WHAT PRODUCTS TO USE?



KEYSTONE SATIN SHINE  
STAINLESS STEEL POLISH  
SUPC 8894167



KEYSTONE ORANGE  
MULTI-SURFACE  
CLEANER RTU  
SUPC 7682802



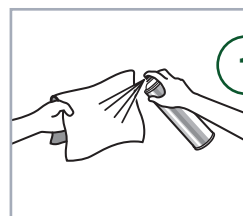
KEYSTONE  
GREASELIFT RTU  
SUPC 1326507



GREEN DETERGENT  
PAIL 6 QT  
SUPC 2518787



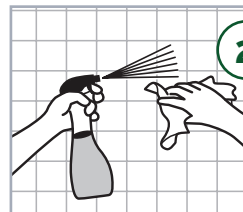
FOODSERVICE WIPERS  
WHITE SUPC 7787361  
BLUE SUPC 7789201



1

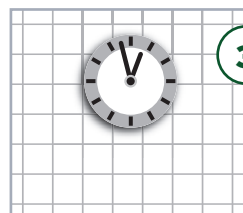
Use **Keystone Satin Shine Stainless Steel Polish** and a clean **Foodservice Wiper** to shine stainless steel walls, if needed.

NOTE: This procedure is for hard, non-porous walls only. Porous walls such as untreated wood or painted drywall should only be wiped clean with a cloth dampened with **Keystone Orange Multi-Surface Cleaner Ready-to-Use**.



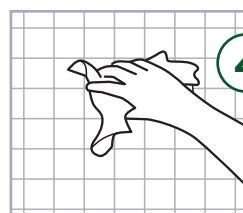
2

Spray a 10' x 10' wall area with **Keystone Orange Multi-Surface Cleaner Ready-to-Use**. If soil on surface is greasy, use **Keystone Greaselift RTU**.



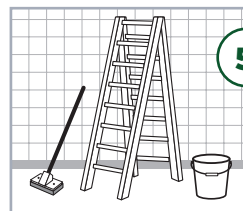
3

Allow surface to remain wet for **1 to 2 minutes**. Do not allow cleaning solution to drip onto food contact surfaces. Areas with heavier soil, such as around light switches or walls by cooking area, may require light scrubbing with a non-abrasive pad or nylon/polyester bristle scrub brush.



4

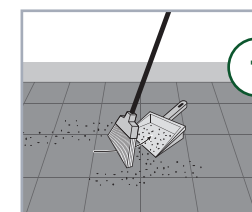
Using hot water (min. 110°F) in **Green Detergent Pail**, rinse wall thoroughly with **Foodservice Wiper**. Wipe up any solution that may have dripped on the floor. Change water and cleaning towel, as needed.



5

For areas that are hard to reach, properly use a ladder, or wall-cleaning system with extendable pole, and a thoroughly dampened cleaning pad. Wipe wall dry with **Foodservice Wiper**.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



1

Clear floor of all movable equipment including rugs and floor mats. Wipe up spills and sweep entire floor with **Lobby Broom** to remove loose soil and debris.



2

Put out **Caution Wet Floor Folding Sign**.

Fill **Dual-Cavity Mop Bucket** with 4-5 gallons of hot water (min. 110°F). Add one 2 oz. packet of **Keystone Floor Cleaner RTU**.



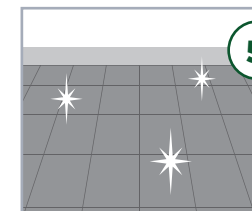
3

To prevent streaking from dirty kitchen mops, use a dedicated **Ecolab Grease Release Mop** for guest area floors. Insert the mop into the cleaning solution in the mop bucket and wring out mop well before applying to floor. Do not over-wet floor. Use damp mop only.



4

Use a "Figure 8" technique to mop floor. Turn **Grease Release Mop** over after each fourth pass. Repeat Steps 3 and 4 until entire floor has been cleaned. Change solution when soiled.



5

If mop has been wrung out very well throughout Steps 3 and 4, there is no need to rinse. Allow floor to air dry. Thoroughly clean and store all equipment properly after use (mops should be hung up for storage).

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

### WHAT PRODUCTS TO USE?



KEYSTONE FLOOR CLEANER RTU  
SUPC 1983737



GREASE RELEASE  
MOP  
SUPC 7790910



DUAL CAVITY  
MOP BUCKET  
SUPC 7793270



FIBERGLASS  
INTERLOCKING  
HANDLE  
SUPC 7798921



LOBBY BROOM  
SUPC 7797901

78% of restaurant guests judge a clean restroom as an indicator of a clean kitchen and good food quality.\*

Keystone solutions help control odors, clean and disinfect surfaces, and prevent the spread of microorganisms. When used properly, Keystone solutions provide restroom cleanliness and disinfection, and are effective in varying soil and water conditions.

# Restrooms



- MIRRORS
- URINALS
- TOILETS
- HARD SURFACES



Cleanliness is a really important part of the guest experience. Keystone Liquid Bleach Cleaner can be used in so many different areas of the restaurant and we love that versatility."

Nick Vatistas, Bricco

\*2012 Technomic Consumer Restaurant Brand Metrics

## MIRRORS

### Cleaning

**HOW FREQUENTLY?**

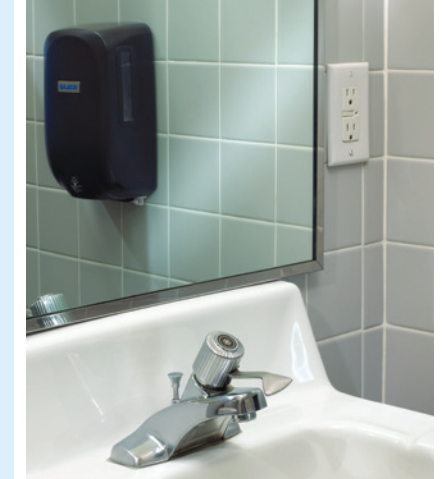
As needed

**HOW LONG?**

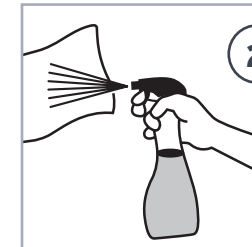
5 minutes

**WHAT TOOLS DO YOU NEED?**

Duster, clean cloth



1 Dust mirror using a duster. Wipe surface until dust is removed.



2 DO NOT spray cleaner directly onto mirror. Spray **Keystone Glass Cleaner RTU** onto **Foodservice Wiper** until damp. Wipe surface with the **Foodservice Wiper**, flipping as necessary until the surface is dry and streak-free.

NOTE: To minimize streaking, DO NOT use fabric softener on cloths used for cleaning glass.



3 If needed, use **Keystone Satin Shine Stainless Steel Polish** and a clean, soft cloth to shine stainless steel, brass or chrome exterior surfaces.

**WHAT PRODUCTS TO USE?**



KEYSTONE GLASS CLEANER RTU  
SUPC 7682790



KEYSTONE SATIN SHINE STAINLESS  
STEEL POLISH  
SUPC 8894167



FOODSERVICE WIPERS  
WHITE SUPC 7787361  
BLUE SUPC 7789201

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



## TOILETS

### ► Cleaning and Disinfecting

#### HOW FREQUENTLY?

Daily



#### HOW LONG?

15 minutes



#### WHAT TOOLS DO YOU NEED?

Toilet brush, clean cloth, non-scratch pad

#### PROTECT YOURSELF

Wear protective gloves and goggles



## URINALS

### ► Cleaning and Disinfecting

#### HOW FREQUENTLY?

Daily



#### HOW LONG?

15 minutes



#### WHAT TOOLS DO YOU NEED?

Toilet brush, clean cloth, non-scratch pad

#### PROTECT YOURSELF

Wear protective gloves and goggles



#### WHAT PRODUCTS TO USE?



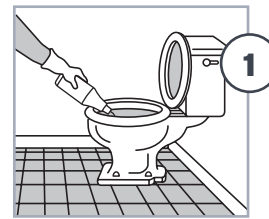
KEYSTONE CBC PLUS  
SUPC 7637430



KEYSTONE TB DISINFECTANT  
CLEANER RTU  
SUPC 7637352



ERGO TOILET BRUSH KIT  
SUPC 0861696

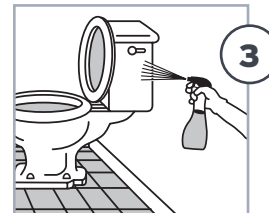


**1** **STOP** Wear protective gloves.

Remove water from bowl by forcing water over trap with a swab mop applicator. Press swab mop against side of bowl to remove excess water from applicator. Apply **Keystone CBC Plus** evenly, allowing sufficient time for product to cover entire surface of bowl for maximum cleaning.



**2** Swab bowl completely using **Ergo Toilet Brush**, making sure to get under the rim. Let stand for **10 minutes** to allow for disinfection, and flush.



**3** Spray exterior surface of toilet with **Keystone TB Disinfectant Cleaner Ready-to-Use**. Wipe surfaces with a microfiber cloth (or non-abrasive scrub pad if necessary). Let stand for **10 minutes** to allow for disinfection.

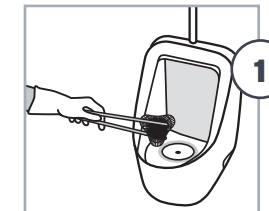


**4** If mold or mildew is present on exterior ceramic surfaces, spray with **Keystone Liquid Bleach Cleaner** and wipe with a microfiber cloth (or non-abrasive scrub pad).



**5** Using hot water (min. 110°F) from **Green Detergent Pail**, rinse thoroughly with a clean cloth or paper towel. Change water and cleaning towel as needed. Wipe surfaces dry.

NOTE: Cloths and swab mops used to clean toilets and urinals should NOT be used on any other surfaces.



**1** **STOP** Wear protective gloves.

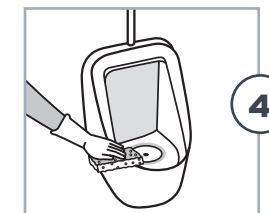
Remove **Keystone Urinal Screen Block**. Flush urinal. Apply **Keystone TB Disinfectant Cleaner Ready-to-Use** evenly, allowing sufficient time for product to cover entire surface of bowl for maximum cleaning. For hard water stains, use **Keystone CBC Plus**.



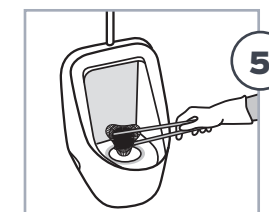
**2** Swab bowl completely using **Ergo Toilet Brush**, paying particular attention to the under-lip and trap area. Let stand for **10 minutes**, to allow for disinfection, and flush.



**3** Spray exterior surface of urinal with **Keystone TB Disinfectant Cleaner Ready-to-Use**. Scrub surfaces with a microfiber cloth or non-abrasive scrub pad. Let stand for **10 minutes** to allow for disinfection. Using hot water (min. 110°F) from **Green Detergent Bucket**, rinse thoroughly with a clean cloth or paper towel. Change water and cleaning towel as needed. Wipe surfaces dry.



**4** If mold or mildew is present on any exterior ceramic surfaces, spray with **Keystone Liquid Bleach Cleaner** and wipe with a microfiber cloth (or non-abrasive scrub pad).



**5** Replace **Keystone Urinal Screen Block**.

NOTE: Cloths used to clean toilets and urinals should NOT be used on any other surfaces.

#### WHAT PRODUCTS TO USE?



KEYSTONE URINAL SCREEN BLOCK  
SUPC 8409298



KEYSTONE CBC PLUS  
SUPC 7637430



KEYSTONE TB DISINFECTANT  
CLEANER RTU  
SUPC 7637352



ERGO TOILET BRUSH KIT  
SUPC 0861696

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



# > HARD SURFACES

## Cleaning and Disinfecting

HOW FREQUENTLY?  
Daily



HOW LONG?  
15 minutes



WHAT TOOLS DO YOU NEED?  
Clean cloth, non-scratch pad

PROTECT YOURSELF  
Wear protective gloves and goggles



### WHAT PRODUCTS TO USE?



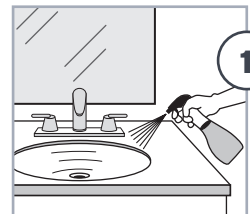
KEYSTONE TB DISINFECTANT CLEANER RTU  
SUPC 7637352



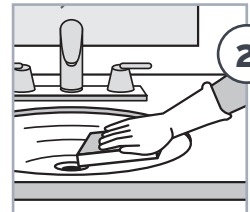
KEYSTONE LIQUID BLEACH CLEANER  
SUPC 8409262



FOODSERVICE WIPERS  
WHITE SUPC 7787361  
BLUE SUPC 7789201



**STOP** Wear protective gloves.  
Spray sinks, counters, and baby changing station with **Keystone TB Disinfectant Cleaner Ready-to-Use**. Make certain to include all commonly used areas, such as faucet handles.



Allow product **3 minutes** of contact time with surface. Scrub surfaces with **Turbo Pad N Scrubber**.



Using hot water (min. 110°F), rinse thoroughly with **Foodservice Wiper**. Wipe up any solution that may have dripped on the floor.



Wipe surfaces dry with a clean towel or rag.  
NOTE: If mold or mildew is present on ceramic surfaces, spray with **Keystone Liquid Bleach Cleaner** and wipe with a **Turbo Pad N Scrubber** or **Foodservice Wiper** (or non-abrasive scrub pad).

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

Using improper detergent and sanitizer on bar glassware may negatively affect beverage appearance and taste.

Keystone manual bar solutions are made specifically for bar glassware, with an effective detergent and EPA-registered sanitizer.

## Bar



- BAR WARE - MANUAL



# BAR WARE

## Cleaning and Sanitizing

MANUAL METHOD

**HOW FREQUENTLY?**

As needed

**HOW LONG?**

15 minutes

**WHAT TOOLS DO YOU NEED?**

Sink brushes, rack

**PROTECT YOURSELF**

Wear protective apron, gloves and goggles



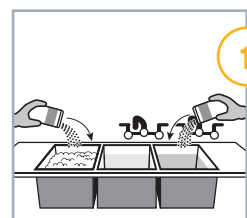
WHAT PRODUCTS TO USE?



KEYSTONE MANUAL BAR GLASS DETERGENT  
SUPC 7666250

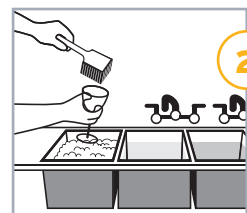


KEYSTONE MANUAL BAR GLASS SANITIZER  
SUPC 7637423



1

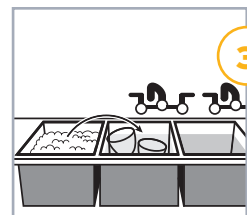
Dissolve 1 packet of **Keystone Manual Bar Glass Detergent** into 3 gallons of hot water (min. 110°F) in first sink. Fill second sink with hot water (min. 110°F). Dissolve 1 packet of **Keystone Manual Bar Glass Sanitizer** into 3 gallons of hot water (min. 110°F) in the third sink.



2

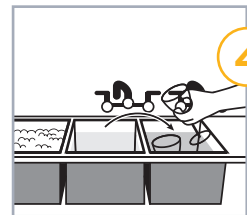
NOTE: After detergent and sanitizer packets are dissolved in hot water, no protective equipment is needed under normal use conditions.

Place glass in detergent sink and manually scrub with sink brushes.



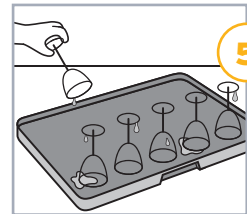
3

Immerse glass, bottom first, in water rinse sink to remove detergent from the glass.



4

Immerse glass in sanitizer sink containing **Keystone Manual Bar Glass Sanitizer** for at least **2 minutes**, or contact time specified by local regulations.



5

Place sanitized items on rack or drain board to air dry. Do not rinse or wipe with a towel.

NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.

Inadequate beverage machine cleaning may negatively affect taste and appearance, and also attract unwanted pests.

Keystone solutions provide superior results while maintaining beverage quality and taste. Designed with ease and efficiency, and food contact safe, where applicable.

## Wait Station



- BEVERAGE MACHINES
- COFFEE/TEA/ESPRESSO MACHINES
- SOFT SERVE MACHINES



# BEVERAGE MACHINES

## ➤ Cleaning and Sanitizing

HOW FREQUENTLY?

Daily



HOW LONG?

20 minutes



WHAT TOOLS DO YOU NEED?

Clean cloth, bucket

# COFFEE/TEA/ESPRESSO MACHINES

## ➤ Cleaning and Sanitizing

HOW FREQUENTLY?

Daily



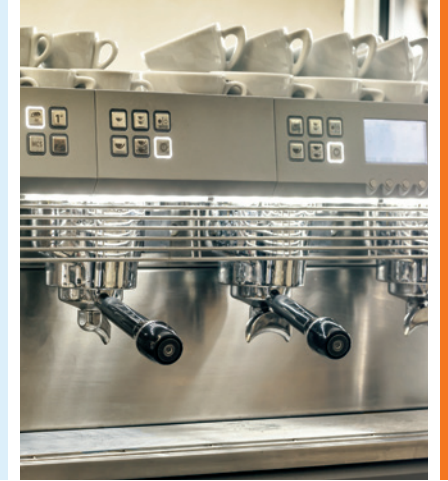
HOW LONG?

20 minutes



WHAT TOOLS DO YOU NEED?

Urn brush, clean cloth, bucket



### WHAT PRODUCTS TO USE?



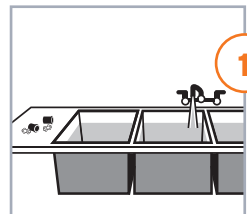
KEYSTONE TRIPLET PLUS  
SUPC 7637442



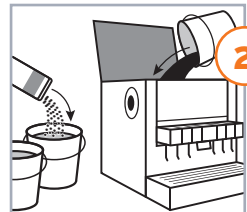
KEYSTONE SATIN SHINE  
STAINLESS STEEL POLISH  
SUPC 8894167



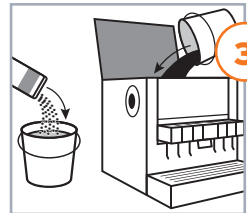
KEYSTONE REDI SAN RTU  
HARD SURFACE SANITIZER  
SUPC 7808482



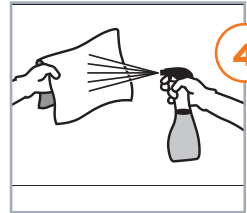
**1** Remove mixing nozzles, diffusers and cup rest from machine and thoroughly clean and sanitize using the Pot and Pan Machine or Manual cleaning procedures.  
NOTE: For Machine Method, use a rack designed for small items.



**2** **To Clean Ice Bin (if present):** Remove ice from bin. Prepare **Keystone Triplet Plus** solution by dissolving one packet in 2.5 gallons of hot water (min. 110°F). Place solution into the machine. Allow to soak for at least **5 minutes**. Drain the **Keystone Triplet Plus** solution and rinse with fresh water.

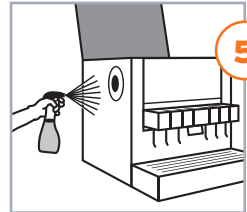


**3** **To Sanitize Ice Bin (if present):** Repeat Step 2 with **Keystone Triplet Plus** and allow solution to soak for **30 seconds** (instead of 5 minutes) before draining. **DO NOT RINSE** after this step.



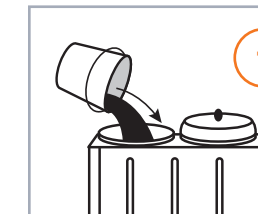
**4** Clean exterior surface and panel bottom (soda splash area) with **Keystone Orange Multi-Surface Cleaner Ready-to-Use** and wipe with clean cloth. Use **Keystone Satin Shine Stainless Steel Polish** and a clean **Foodservice Wiper** to shine stainless steel, brass or chrome surfaces if needed.

NOTE: Pour hot water (min. 110°F) down drip pan to ensure proper drainage.

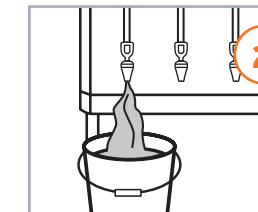


**5** Spray exterior food contact surface area with **Keystone Redi San RTU Hard Surface Sanitizer**. Allow to sit for at least **1 minute**. Allow to air dry. Reinstall nozzles, diffusers and cup rest. Stock ice bin with fresh ice, if applicable.

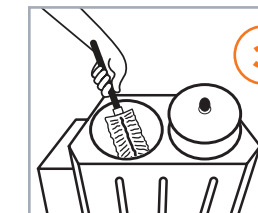
NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



**1** Empty and rinse urn/reservoir. Fill urn/reservoir with hot water (min. 110°F). Add 1 tablet of **Keystone Specialty Beverage Cleaner** per gallon of hot water.



**2** Drain 2 quarts of solution through faucets and pour back into the top of the urn/reservoir. This will fill the valve and sight gauge. Allow to soak for **10 minutes**.



**3** With a brush, scrub urn/reservoir until all stains are removed. While solution is draining, brush out the sight glass. Dismantle and scrub valve and connecting pipes. Rinse three times with hot water (min. 110°F). Assemble valve and sight glass.



**4** Rinse urn/reservoir with warm potable water **three times**. Sanitize with **Keystone Redi San RTU Hard Surface Sanitizer**. Allow to sit for at least **1 minute**. Drain, if needed. Allow to air dry.



**5** Clean and shine all exterior surfaces with **Keystone Satin Shine Stainless Steel Polish** and a **Foodservice Wiper**.

### WHAT PRODUCTS TO USE?



KEYSTONE SPECIALTY BEVERAGE  
CLEANER  
SUPC 7666054



KEYSTONE REDI SAN RTU  
HARD SURFACE SANITIZER  
SUPC 7808482



KEYSTONE SATIN SHINE  
STAINLESS STEEL POLISH  
SUPC 8894167



# SOFT SERVE/ SHAKE MACHINES

## ► Cleaning and Sanitizing

HOW FREQUENTLY?

Daily



HOW LONG?

20 minutes



WHAT TOOLS DO YOU NEED?

Clean cloth, bucket

To place an order, contact your Sysco or Ecolab Representative.

For service, call 1.800.35 CLEAN.

### WHAT PRODUCTS TO USE?



KEYSTONE TRIPLET PLUS  
SUPC 7637442



KEYSTONE SATIN SHINE  
STAINLESS STEEL POLISH  
SUPC 8894167



FOODSERVICE WIPERS  
WHITE SUPC 7787361  
BLUE SUPC 7789201



1

Remove mixing containers, trays, glasses, spoons, etc. and thoroughly clean and sanitize using the Pot and Pan Machine or Manual cleaning procedures.



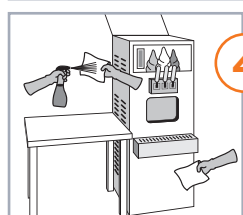
2

**To Clean:** Prepare **Keystone Triplet Plus** solution by dissolving one packet in 2.5 gallons of hot water (min. 110°F). Place solution into machine. Allow to soak for at least **5 minutes**. Drain **Keystone Triplet Plus** solution and rinse with fresh water.



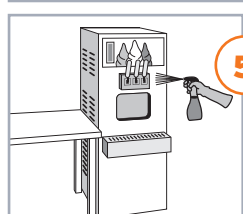
3

**To Sanitize:** Repeat Step 2 with **Keystone Triplet Plus** and allow solution to soak for **30 seconds** (instead of 5 minutes) before draining. **DO NOT RINSE** after this step.



4

Clean exterior surface and panel bottom (soda splash area) with **Keystone Orange Multi-Surface Cleaner Ready-to-Use** and wipe with clean cloth. Use **Keystone Satin Shine Stainless Steel Polish** and a clean **Foodservice Wipers** to shine stainless steel, brass or chrome surfaces, if needed.



5

Spray exterior food contact surface area with **Keystone Redi San RTU Hard Surface Sanitizer**. Allow to sit for at least **1 minute**. Allow to air dry. Reinstall mixing containers, trays, etc.



NOTE: Refer to product label and SDS for manufacturer's directions for use and safety information.



## Keystone solutions help you succeed

- Advanced solutions and technology help deliver a clean, safe and healthy environment for guests – while ensuring an efficient operation
- Convenient pack sizes help reduce storage requirements and holding costs
- Employee training and service expertise from Ecolab keeps foodservice operations running more smoothly

### 24/7 Online Resource

- Quickly access Keystone and Reliance product information and news
- View or download brochures, wall charts, SDS, videos and more
- Sign up to receive the Keystone Newsletter via email

Visit [www.cleanwithkeystone.com](http://www.cleanwithkeystone.com) today.



	PRODUCTS	SIZE	ECOLAB PIC	SUPC
<b>MACHINE DETERGENTS</b>	Keystone Apex™ Dishmachine Detergent	4-6.75 lb	6100092	7681246
	Keystone Apex™ Heavy Duty Dishmachine Detergent	4-6.75 lb	6100158	8116818
	Keystone Apex™ Chlorine-Free Machine Detergent	4-6.75 lb	6100175	1152374
	Keystone Solid Power™ XL Dishmachine Detergent	2-9 lb	6100184	8265625
	Keystone Liquid Dishmachine Detergent	1-2.5 gal	6100039	7670118
	Keystone Omega Solid Warewashing Machine Detergent	8-2.75 lb	30090	5653498
	Keystone Undercounter Machine Detergent	100-1.5 oz	6100196	8409627
<b>MACHINE RINSE ADDITIVES</b>	Keystone Solid Brilliance	1-2.5 lb	6100678	0982183
	Keystone Apex™ Rinse Additive	1-2.5 lb	6100094	7681358
	Keystone Apex™ Heavy Duty Rinse Additive	1-2.5 lb	6100040	7697608
	Keystone Apex™ Rinse Additive TSC	2-0.95 lb	6100041	7668455
	Keystone Liquid Rinse Additive	1-2.5 gal	6100043	7681305
<b>MACHINE SANITIZER</b>	Solid Sanitizer (Keystone)	2-1000 tablets	6100099	7637497
	Keystone Sanitizer	1-2.5 gal	6100101	7640010
<b>FLATWARE PRESOAK</b>	Keystone Apex™ Presoak	2-4 lb	6100093	7666151
	Keystone Presoak Ready-to-Use	1-48 tablets	6100048	7667333
<b>MANUAL POT AND PAN</b>	MSD Manual Detergent Dispenser	1 each	9223-1103	
	Keystone Solid Pot & Pan Detergent	2-2.3 lb	6100938	3196654
	Keystone Apex™ Pot & Pan Soak	3-5 lb	6100131	7807892
	Keystone Pot & Pan Soak	26-8 oz	6100339	1825385
	Keystone Apex™ Pot & Pan Detergent	2-3 lb	6100044	7667310
	Keystone Liquid Pot & Pan Detergent	2-2 L	6100045	7681337
		2-1 gal	6100046	7681341
	Keystone Pot & Pan Detergent Ready-to-Use	9-32 fl oz	6100047	7666272
	Keystone Pot & Pan Detergent	1-5 gal	6100698	2287785
	Keystone Lemon Pot & Pan Detergent	2-1 gal	6100358	1983769
<b>3-COMPARTMENT SINK / FOOD CONTACT SANITIZER</b>	MSD Solid Quat Broad Range Sanitizer Dispenser	1 each	9223-1104	
	Keystone Solid Quat Broad Range Sanitizer	2-2 lb	6100177	1344595
	Keystone Multi-Quat Sanitizer	2-2 L	6100091	7637569
		2-1 gal	6100181	8116788
	Redi San RTU Hard Surface Sanitizer (Keystone)	6-32 fl oz	6100073	7808482
	Apex™ Solid Quat Broad Range Sanitizer (Keystone)	2-2 lb	6100177	1344595
<b>DISPENSED BAR PROGRAM</b>	Keystone Liquid Undercounter Detergent	2-1 gal	6100349	1979117
	Keystone Sanitizer	2-1 gal	6100350	2086520
	Keystone Liquid Rinse Additive	2-1 gal	6100348	1988569
<b>MANUAL BAR PROGRAM</b>	Keystone Manual Bar Glass Detergent	100-0.5 oz	6100049	7666250
	Manual Bar Glass Sanitizer (Keystone)	100-0.25 oz	6100077	7637423
<b>DELIMER</b>	Keystone Lime-A-Way™ Lime Scale Remover	2-1 gal	6100053	7670021
<b>FLOOR &amp; DRAIN CLEANERS</b>	Sanitizing Wash 'n Walk™ (Keystone)	1-2.5 gal	6100739	2514028
	Keystone Wash 'n Walk™ Floor Cleaner	1-2.5 gal	6100050	7666789
	Keystone Floor Cleaner	1-2.5 gal	6100104	7670039
	Keystone Floor Cleaner RTU	60-2 oz	6100681	1983737
	Keystone Floor Cleaner & All Purpose Powder	1-45 lb	6100680	1983729
	Keystone Pine Multi-Surface Cleaner	4-1 gal	6100064	7681797
	Keystone Neutral Floor Cleaner	1-2.5 gal	6100051	7667357
	Keystone Wood Oil Soap	2-1 gal	6100340	1825395
	Keystone Drain Treatment	1-2.5 gal	6100052	7667583
<b>MULTI-SURFACE &amp; GLASS CLEANERS</b>	Keystone Orange Multi-Surface Cleaner	2-2 L	6100061	7682786
		2-1 gal	6100062	7681566
	Keystone Orange Multi-Surface Cleaner Ready-to-Use	4-32 fl oz	6100063	7682802
	Keystone Pine Multi-Surface Cleaner	4-1 gal	6100064	7681797
	Keystone Vigoroso Lavender Multi-Surface Cleaner	4-1 gal	6100237	1293212
	Keystone Wood Oil Soap	2-1 gal	6100340	1825395
	Keystone Liquid Bleach Cleaner	12-20 fl oz	6100199	8409262
	Keystone Glass Cleaner	2-2 L	6100065	7666179
		2-1 gal	6100066	7666201
	Keystone Glass Cleaner RTU	4-32 fl oz	6100067	7682790
<b>GRILL &amp; FRYER CLEANERS</b>	Keystone High Temp Grill Cleaner Starter Kit	10 packets, 1 polishing pad holder, 2 polishing pads, 1 squeegee	6100100	0982175
	Keystone High Temp Grill Cleaner	30-3.6 fl oz	6100632	0658011
		4-32 oz	6100056	7681477
	Keystone Fryer & Grill Cleaner	4-1 gal	6100241	8412054
	Keystone Fryer Cleaner	26-8 fl oz	6100055	7715420
	Griddle Scrubber	1 each	60225-06-00	0065280
	Griddle Squeegee	1 each	9265-2137	2531309
	Griddle Pad Refill Pack	Box of 10	60225-07-00	0065324
<b>DEGREASERS &amp; OVEN CLEANERS</b>	Keystone Oven Cleaner	4-32 fl oz	6100057	7715446
		4-1 gal	6100058	7715453
	Keystone Oven & Grill Cleaner Aerosol	6-20 fl oz	6100059	7715362
	Keystone Heavy-Duty Degreaser	4-1 gal	6100242	8412068
	Keystone Real-A-Peel Cleaner Degreaser Aerosol	6-18 fl oz	6100393	8542146
	Keystone Greaselift	2-2 L	6100174	1243122
	Keystone Greaselift RTU	4-32 oz	6100285	1326507
<b>STAINLESS STEEL CLEANERS &amp; POLISHES</b>	Keystone Satin Shine Stainless Steel Polish	6-17 fl oz	6100430	8894167
	Keystone Water-Based Stainless Steel Polish	6-32 fl oz	6100069	7715465
	Keystone Furniture Polish Aerosol	6-17 fl oz	6100200	8509364

	PRODUCTS	SIZE	ECOLAB PIC	SUPC
<b>SPECIALTY ITEMS</b>	Keystone Sample Box	1 each	6100863	3131100
	Keystone Antimicrobial Fruit & Vegetable Treatment	2-1 gal	6100353	1993338
	Keystone Specialty Beverage Cleaner	2-100 tablets	6100054	7666054
	Triplet Plus (Keystone)	50-1 oz packets	6100075	7637442
	Keystone Liquid Insecticide	2-24 fl oz	6100612	0596009
	Aerosol Contact Insecticide (Keystone)	6-15 oz	6100535	1303581
	Keystone High Efficiency Laundry Detergent (Available Spring 2015)	4-1 gal	6100919	3173332
	Keystone Powder Laundry Detergent	1-25 lb	6100197	8412142
	Keystone Urinal Screen Block	12-100 g	6100198	8409298
<b>RESTROOM &amp; DISINFECTANT CLEANERS</b>	66 Heavy-Duty Alkaline Bathroom Cleaner and Disinfectant (Keystone)	2-2 L	6100624	0681108
	Keystone Creme Cleanser	6-32 fl oz	6100193	8541742
	CBC Plus (Keystone)	6-32 fl oz	6100083	7637430
	Keystone Liquid Bleach Cleaner	12-20 fl oz	6100199	8409262
	Keystone Powder Bleach Cleanser	12-21 oz	6100783	2511802
	Disinfectant Cleaner 2.0 (Keystone)	2-2 L	6100085	7639042
	TB Disinfectant Cleaner Ready-to-Use (Keystone)	6-32 fl oz	6100087	7637352
	Asepticare (Keystone)	6-14 fl oz	6100194	8549935
	Germicidal Cleaner (Keystone)	6-19 fl oz	6100402	8577217
<b>RESTROOM ODOR CONTROL</b>	Keystone Air & Fabric Freshener	6-32 fl oz	6100068	7681531
	Keystone Odor Neutralizer Ocean Breeze	6-1.6 fl oz	6100095	7697663
	Keystone Odor Neutralizer Mandarin Burst	6-1.6 fl oz	6100096	7697784
	Keystone Odor Neutralizer Dispenser	1-4 pack	9265-2192	5432403
	Keystone Spotter & Odor Eliminator	6-24 fl oz	6100201	8409270
<b>HAND SOAPS</b>	Keystone Anti-Bacterial Foam Hand Soap (Touch-Free)	2-1200 mL	6100517	0281531
	Keystone Anti-Bacterial Foam Hand Soap (Manual)	4-750 mL	6100097	7682442
	Keystone Foam Hand Soap (Touch-Free)	2-1200 mL	6100516	0281511
	Keystone Foam Hand Soap (Manual)	4-750 mL	6100219	8409249
	Keystone Liquid Hand Soap (Manual)	4-800 mL	6100221	8542120
	Keystone Liquid AB Hand Soap (Manual)	4-800 mL	6100218	8509398
	Keystone Anti-Bacterial Liquid Hand Soap (Manual)	4-1 gal	6100079	7682457
		Keystone Foam Hand Sanitizer (Touch-Free)	2-1200 mL	6100518
	Keystone Foam Hand Sanitizer (Manual)	4-750 mL	6100098	7715473
	Keystone Liquid Hand Sanitizer (Manual)	4-800 mL	6100220	8509558
<b>TOOLS &amp; ACCESSORIES</b>	Ecobal Ice Handler	1 each	Clear 30530-00-31 White 30531-00-31	1779079 2038012
	Ecobal Right to Understand Station	1 each	50630-01-34	2726517
	Ecobal Sanitizer Pail (6 Quart)	1 each	60503-12-31	2431710
	Dissolvable Universal Daydots	Roll of 500	10320-00-21	1449681
	Plastic Removable Universal Daydots	Roll of 500	10290-00-21	1449707
	Removable Universal Daydots	Roll of 500	10321-00-21	1449697
	Cold Temp Universal Daydots	Roll of 750	10342-00-21	2482820
	Anti-Slip Cutting Boards (16"x21")	1 each	White 251-00-00 Blue 251-01-00 Yellow 251-02-00 Red 251-03-00 Brown 251-04-00 Green 251-05-00	3016494 3016506 2792242 3016635 3016650 2792226
	Dishwasher Temp Labels 160 degrees	Pack of 24	40902-01-11	5180336
	T-Stick Temperature Sensor 160 degrees	Box of 150	40907-03-11	5025772
	Dual Cavity Mop Bucket	1 each	Blue 61802-01-00 Green 61802-05-00	7793270 7797788
	Fiberglass Interlocking Handle	1 each	Blue 61807-01-00 Green 61807-05-00	7798921 7799396
	Lobby Broom	1 each	Blue 61804-01-00 Green 61804-05-00	7797901 7798422
	Dual Surface Deck Brush	1 each	Blue 61803-01-00 Green 61803-05-00	7797709 7797895
	Floor Squeegee	1 each	Blue 61806-01-00 Green 61806-05-00	7798832 7799317
	Ecobal Detergent Pail (6 Quart)	1 each	60504-12-31	2518787
	32oz Spray Bottles	Pack of 3	20303-10-11	3438292
	Foodservice Wipers	Box of 150	White 61111-00-00 Blue 61111-01-00	7787361 7789201
	Sanitizer Test Station	1 each	20312-01-00	8175731
Sanitizer Test Strips: QT-40	1-15 ft roll	20304-05-11	4831901	
Griddle Polishing Pads	1 each	60225-07-00	0065324	
Griddle Squeegee	1 each	60225-08-00	2584874	
Hi-Temp Tool Starter Kit	1 kit	60226-93-00	1959453	
Hi Temp Double Sided Brush	1 each	60226-02-00	1961552	
Hi Temp Pads	Pack of 10	60226-04-00	1961816	
Slicer Cleaning Brush	1 each	61302-00-00	5760295	
Ergo Toilet Bowl Brush Kit	1 each	60711-01-00	0861696	
Turbo Pad N Scrubber	Pack of 20	60349-02-00	6489142	



Safety Data Sheets (SDS) are available to download on [cleanwithkeystone.com](http://cleanwithkeystone.com).



To learn more about Keystone solutions, go to [cleanwithkeystone.com](http://cleanwithkeystone.com)

To place an order, contact your Sysco or Ecolab Representative.

For service, call **1.800.35 CLEAN.**