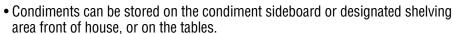
Cleaning the condiment bottles

Cloth	Blue
PPE	N/A
Chemicals	Sanitiser • Washing-up liquid
Reference	• Safety policies • COSHH manual • Risk assessment manual • SOP B0006 - Handling & storage of glassware • SOP B0010 - Cleaning and resetting a table • SOP OF0002 - Use of disposable cloths • SOP OF0030 - Recycling procedures
Equipment	• Condiment bottles • Blue roll

Step 1





- Condiment bottles must be kept clean and fully stocked at all times.
- Customers must be informed of the location of condiments when ordering food.
- The customer then collects their own condiments.
- Floor associates must be trained to collect the condiments as part of the table clearing procedure.
- Ensure condiment bottles are cleaned and restocked prior to returning to the condiment sideboard or designated shelving area front of house.
- To clean the condiment bottles, using a clean damp blue cloth sprayed with sanitiser, wipe the top and exterior of the bottle to remove all sauce residue.
- Spare bottles of the most popular sauces, eg tomato sauce and vinegar can be stored in the same location.
- If a variation to the above is required, discuss and agree a site specific condiment plan with the area manager.

Step



- If any condiment bottles are empty, replace with new.
- Unscrew the plastic lid and remove the seal. Replace the lid securely.
- Empty condiment bottles must be recycled as plastics. These must be washed out to remove all residue, prior to placing in a clear plastic recycling bag.
- Empty glass condiment bottles must be recycled with the pub's glass recycling.
- Never top and tail condiments.

Step 3



- Ensure condiment bottles are not stored by a direct source of heat (for example a radiator).
- Do not leave condiment bottles in direct sunlight, conservatories or external areas
- Glass condiment bottles must not be stored or cleaned in the kitchen.
- Cloths must be rinsed throughout the day under hot water to keep clean.
- If cloths become damaged or stained these must be disposed of.
- All cloths must be thrown away at the end of each day.

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