

## **Renue Systems's Kitchen Deep Cleaning Services**

There are many components to kitchen cleaning, of which the most popular include:

- Floors
- Walls
- Ceiling Tiles (Vinyl Tiles)
- Appliances (Commercial Fryers, Ovens and Grill Tops/Griddles)
- Hoods (including Ducts)
- Grease Traps /Hydro Jetting Drains

Renue is currently able to offer the first four. Hoods and grease traps are areas we may take on in the future – and can consider doing so even now on a case-by-case basis – but they are highly specialized and in some locations require certification. Floors and walls we already know how to handle. Below are initial descriptions of ceiling tiles and appliances. Over time we anticipate refining and expanding on them.

### Rationale

Why should you clean your kitchen?

There are many reasons why you should clean your ceiling tiles, appliances, surfaces and other areas in the kitchen. The United States Department of Agriculture (USDA) Sanitation Performance Standards requires that all nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. This also includes ceiling tiles. Kitchen tiles are composed of vinyl covered sheetrock so they are both cleanable and fireproof. Over time, ceiling tiles become covered in airborne pollutants that turn white ceiling tiles a brownish color. This is mostly caused by grease aerosols during the cooking process. This combined with water vapors from dish washing areas creates humid conditions that results in ceiling tile pollutants dripping from the ceiling and possibly onto food prep areas. Cleaning ceiling tiles from those pollutants helps maintain their inherent fire resistance.

Cleaning ceiling tiles and walls regularly results in better lighting throughout the facility. By doing so, less lighting is needed and subsequently there is a realized energy savings. A well light facility is also a safer workplace.

Dirty ceiling tiles, walls and appliances are unsightly and can be a key indicator for local health inspectors that the facility is not up to code.

In short, a clean, bright and safe facility is attractive, improves air quality and fosters a healthier environment for customers and employees.

## Vinyl Ceiling Tile Deep Cleaning

### Equipment and chemical needed

- Unger extension poles. We suggest aluminum 4-8 foot and 6-12 foot poles
- Unger FIXIO Plastic Fixi – Sponge Clamp
- 3M extra-large commercial sponges - 7.5 x 4.25 x 2 inches
- Flat microfiber mop holder and approx. 6 replacement flat microfiber mop heads
- WORKPRO 16-Piece Nylon Spring Clamp Set – 4 pieces of 6-1/2 inch clamps, 6 pieces of 4-1/2 inch clamps, 6 pieces of 3-3/8 inch clamps
- Clean empty bucket
- Disposable plastic tarps
- Duct and painters tape
- Many clean white rags
- 6 foot aluminum ladder
- Face shield, goggles and rubber gloves
- Pump-up sprayer. An electric sprayer with an extension pole can make applying your degreaser easier. You will use more chemical but for very greasy tiles this can be a time saver
- High Alkaline Degreaser (Beaver S-722 Foaming Degreaser). Can use a foaming sprayer to apply.
- Carpet extractor with spray gun for PTAC cleaning
- Wet/Dry vacuum with floor wand
- Mop and mop bucket
- Trash bags

Most of this equipment can be purchased on Amazon.

### Process

- 1) Ask the customer to make sure grills and fryers are turned off long before you arrive so that you can safely tarp those areas. If grills or fryers are not cooled in time you may need to create a barrier wall using ZIPWALL poles and plastic tarps. The other workaround is you can clean the ceiling tiles in that area by hand.
- 2) Examine the ceiling tiles and make note of any damaged tiles before cleaning. Notify your customer of any issues you may have discovered.
- 3) Take many before photos.
- 4) Start tarping all furniture including racks, food prep counters, cooktops and kitchen ware storage. You are basically covering everything you do not want your cleaning agents to drip on during your service. The better the job you do tarping the easier your cleanup will be.
- 5) Start pre-spraying your tiles. Work in a rather small area of approx. 5 feet by 5 feet.
- 6) Cleaning by hand can be done using a pump-up sprayer, extension poles, sponges, rags and even a flat microfiber mop. If you want to try something more mechanical you can use an electric sprayer to apply your chemical and your carpet extractor set at a low psi to clean the tiles using the PTAC wand or other similar extension wand with spray tip. The latter creates more mess on the floor but is much faster for larger, wide-open spaces. By hand, spray the tiles and then use the sponge attached to the Unger clamp and wipe tiles. You can cut the sponge into triangle shapes to run down the tracks of the ceiling tiles. You can also use a microfiber mop on an extension pole to clean the tiles. Dip the sponge or flat microfiber mop head into a clean water bucket to rinse and then another bucket that has been diluted with the same chemical you used to pre-spray the tiles. Back and forth motion works best. Try not to push up too hard on the tiles or you will knock them out of place. There is another approach which takes longer but minimizes the mess. If the tiles

are not too badly coated with grease, you can simply dip the sponge on the pole into the mixture of chemical and then wipe the tiles.

- 7) Open any fluorescence light covers and clean inside and out. There is an additional cost for this service.
- 8) Clean any ceiling vents or registers. There is an additional cost for this service.
- 9) Replace any ceiling vents or registers that are rusted out with vinyl ones. There is an additional cost for this service.
- 10) Remove tarps and mop all floors. Dry quickly with air movers.
- 11) Take many after photos from the same vantage points as your before photos.

It is suggested you have at least a two person crew for this work. Each technician should alternate cleaning the ceiling tiles every hour to avoid neck and shoulder fatigue. One employee can clean and the other can move items and replace supplies.

Be careful working around fire suppression sprayers and sprinkler heads. Do not directly spray these fixtures or aggressively clean by hand. Consider purchasing a Locking Sprinkler Pliers in the event you break a sprinkler head.

### Miscellaneous

Office acoustical ceiling tiles can also be cleaned using a similar process. We suggest changing the chemical from high alkaline to oxygenated cleaner or non-bleaching peroxide. You may want to pre-vacuum near the air returns or registers.

Set correct expectations. A safe assumption is that you will make an 80% improvement back to new. We recommend a sample cleaning. You just need a sponge, chemical, step ladder and spray bottle. It is very simple and can help sell the job and set proper expectations.

You can use Betco Green Earth® Peroxide Cleaner to brighten up tiles.

You can purchase ceiling tile paint on Amazon to help cover any staining such as water marks. Two shades or variants of white are the most common.

Keep in mind, the ceiling tiles lay loose within the framing. If you push too hard during your cleaning they will shift. If that happens, you can easily adjust them back to their normal position.

### Suggested pricing

- Actual costs depend on job size, scale, conditions and options.
- We recommend US \$0.40+ per square foot.
- Two technicians can cover approx. 2,000 square feet. in 4 hours.
- Options for added pricing include vent or ceiling register cleaning, fluorescence light fixture cleaning, lightbulb replacement or ceiling tile replacement, and repairs to ceiling tile tracks (if there is a sagging ceiling).
- Ceiling tile cleaning is approx. 1/3 the cost of replacement. This cost does not include any lost downtown by the facility which would result in an even higher replacement cost.

**Unger Plastic Fixi**



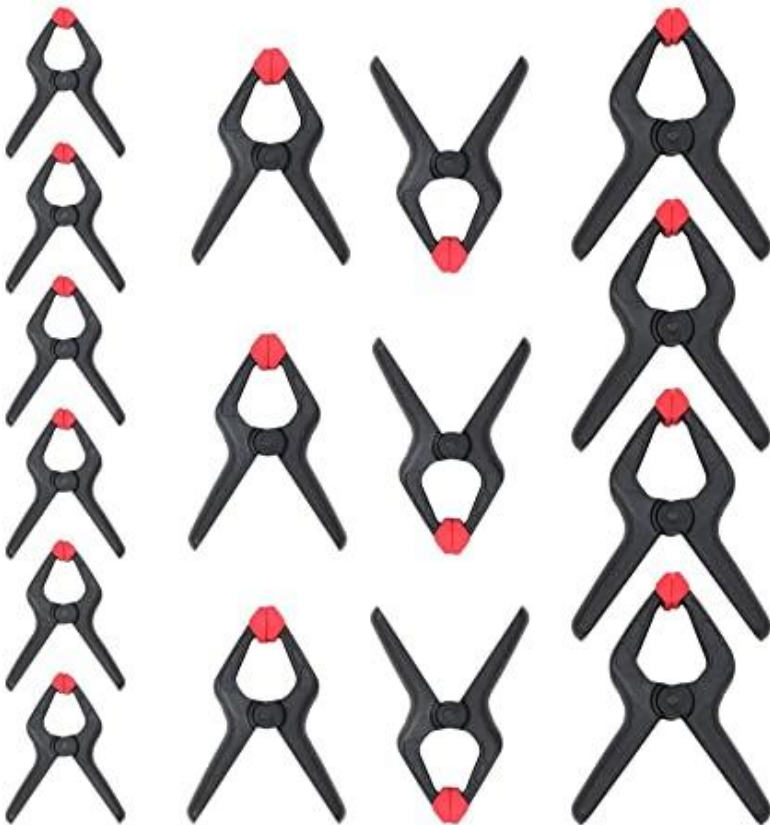
**Unger extension pole**



### 3M Extra Large Commercial Sponge



### WorkPro Clamps



**Flat microfiber mop and holder**



**Beaver S-722 Foaming Degreaser**





## Appliances Deep Cleaning – Commercial Fryers

A commercial deep fryer is one of the greasiest and expensive pieces of equipment in the kitchen. Without regular deep cleaning, a deep fryer can become a fire hazard. That's why it's so important to do a deep cleaning of your commercial fryer every three to six months depending on how much it is used. It also helps protect the taste of the food. Properly cleaning and maintaining your fryers will help ensure your food tastes great and a safe dining experience for your customers. An added operational benefit of regular deep cleaning of commercial deep fryers is the energy savings. Caked-on carbon deposits on fryer walls and coils causes machines to have to work harder to heat up. Keeping them clean will save energy, time and money.

### Equipment and chemical needed

- Drain pan - plastic or metal for cooking oil
- Fryer cleanout rod
- High temperature fryer brushes  
A good site for acquiring the cleanout rod and brushes: <https://www.katom.com/cat/fryer-brush.html>
- PPE - protective gear including nitrile gloves (heat proof gloves), goggles/safety glasses and a vinyl apron
- Regular plastic scrub brush with a long handle
- Laser thermometer to ensure oil is cooled off
- Synthetic scrub pad
- Paper towels and cloths
- Plastic scrapers (NOT metal)
- Large nonabrasive sponges
- Clean buckets
- Garden hose with sink hose adaptors
- Elbow grease (big can)
- Stera-Sheen Fryer Cleaner - packets (buy 24 pack on Amazon)
- Beaver S-722 degreaser (for exterior surfaces) Call Jeff Siegel to order this at 312.543.1550

### Process

A deep fryer boil-out is a process that involves emptying fryer oil, boiling water with a special cleaning solution in the fryer and flushing with clean water. This process removes grease and most carbon deposits.

- 1) Take the fryer baskets out to the sink and clean them or leave them inside the fryer during the boil out.
- 2) Turn off the commercial deep fryer, close the gas supply inlet and turn off the pilot light (if gas powered).
- 3) Allow the deep fryer unit, including the oil, to cool completely. Check with the thermometer to confirm the oil is no more than 150 degrees Fahrenheit.
- 4) Place an oil pan drum under the drain and drain the cooled oil. Remove any large debris from inside including anything blocking the drain valve. TIP - Under the fryer in the cabinet is where you typically find the drain tube extension. Locate this item and thread it into the valve. You can also request that your customer empty the fryer prior to your cleaning.
- 5) Close the drain valve. Wipe the interior of the unit with clean paper towels or cloths.
- 6) Fill the deep fryer tank with cool water 4 inches from the top.
- 7) Add packet of Stera-Sheen Fryer Cleaner. Read instructions on proper use. Do NOT fill water above suggested line or it will boil over.
- 8) Turn on the heater and slowly boil water with cleaning solution for 20-30 minutes. Very heavy carbon deposits in the fryer may take longer. Do not leave the fryer unattended. Be careful not to let water boil too

high as it may splash out and cause burns. You can leave the fryer baskets in the fryer to get those cleaned as well.

- 9) Turn off the fryer and let the water cool.
- 10) Place a large pan underneath the drain valve and slowly drain the water into it. Scrub the interior walls with a long-handled brush while the water is draining to remove any remaining soils.
- 11) Flush the fryer thoroughly with water to remove all cleaning solution. Then wipe the interior dry with paper towels or cloths and allow all parts to dry completely. Close the drain valve.
- 12) Clean the exterior of the unit using degreaser and paper towels. You can also use a commercial steamer for this if you have one. Remove temperature knobs and clean behind them and the knobs themselves. They typically just pull directly off.
- 13) Fill the fryer with new cooking oil. Note that the customer should replace the old disposed of oil with new oil.

It is important to not to use abrasives cleaning agents, tools (like steel wool) or a harsh chemicals, especially chemicals with some type of grit or abrasive inside the cleaning agent. This will damage the stainless steel.

### Suggested pricing

We suggest US \$100-\$125 per technician hour. Small fryers (2 baskets) will take approx. 2 hours on average for one person.



## **Appliances Deep Cleaning – Ovens**

Each manufacturer has some differences in disassembly and cleaning suggestions. It is a good practice to google the make and model of the particular oven and review cleaning recommendations in the owner's manual.

### Equipment and chemical needed

- Commercial grade steamer (this tool is very helpful in expediting the process but not necessary)
- Personal Protective Equipment (PPE)
- High heat rubber gloves
- Protective eyeglasses
- Heat protective apron
- Beaver Bake Off Oven Cleaner for inside the over & Beaver S-722 degreaser for exterior cleaning
- Long handle cleaning brush
- Plastic pail for fresh water
- Non-abrasive synthetic scrub pads
- Paper towels and cloths
- Plastic scrapers (NOT metal)
- Large nonabrasive sponges
- As always, much elbow grease

### Process

- 1) Remove any trays or racks and take them to the sink for cleaning.
- 2) Empty and clean any grease and crumb trays.
- 3) Spray oven cleaner evenly onto interior surfaces.
- 4) Allow time to penetrate soils.
- 5) Scrub or brush surfaces to remove any soils. Use plastic scrapers to remove large deposits.
- 6) Wipe surfaces clean.
- 7) Rinse with water.
- 8) Allow to dry completely.
- 9) Replace cleaned trays and oven racks.
- 10) Spray exterior surfaces with cleaner.
- 11) Allow time to penetrate soils.
- 12) Scrub with nonabrasive pads or steam with commercial steamer.
- 13) Wipe surfaces clean.
- 14) Rinse with water.
- 15) Allow to dry completely.
- 16) Season cast iron grates with cooking oil.

### Miscellaneous

Read the oven manufacturer's directions for safe cleaning. Google the make and model for specific instructions. If the oven is electric be careful not to damage heating elements inside of oven. If the oven is gas the pilot may need to be extinguished before cleaning.

Sometimes it is necessary to move this equipment away from the walls to clean behind and underneath the appliance. This equipment can be very heavy so make sure you have enough and help and good game plan for

moving the appliance before attempting. Also, if you are moving the equipment, the gas lines will need to be disconnected and reconnected. This is not something you or your employees should attempt to do. Ask either the facility engineer to do this or the customer to hire a professional to handle it.

For conveyor ovens note that a conveyor unit has many different parts that make it operate, so remove each separately and clean them. Power wash outside or steam with a commercial steamer. Thoroughly clean impingement fingers (little nozzles under conveyor belts that supply hot air), crumb trays and the conveyor belt.

Most oven doors can be removed to help gain access to inside the oven.

Make sure to relight the pilot light if you turn them off. Cooks and chefs get really upset if they're turned off when they come to work in the early morning hours and ovens are not lit. Also it's important to note that most hotel kitchens stop working around midnight and the first chef comes in at 4AM to start cooking breakfast so you have about 4 hours to complete your work.

For cleaning, if the racks within the oven are too large to fit inside the kitchen sinks, they can be power washed outside.

Rotisserie ovens are similar to other ovens but have spits and rotors that accumulate crumbs and grease. Remove these items for cleaning. Steam clean or hand clean with the right degreaser and cleaning detergents.

There is also a type of oven called Rational (see photo below). This particular oven is very expensive and delicate; it self-cleans so you can only clean the outside. If you do any cleaning on the inside of the oven, you risk damaging the unit.

### Suggested pricing

US \$100-\$125 per technician-hour. Most average sized ovens can be done in 2 hours or less. Conveyor and rotisserie ovens take additional time as there are more parts to disassemble and clean.



Fryer brushes



Cleanout rod



REMCO plastic scrapers



Plastic drain pan



Stera-Sheen Fryer Cleaner



Beaver Bake-Off Oven & Grill Cleaner



Beaver S-722 Foaming Degreaser



High heat rubber gloves



Heavy duty vinyl/rubber/PVC apron



Karcher Commercial Steamer





## Appliances Deep Cleaning – Grill Tops and Griddles

We suggest cleaning the flattop grill with a grill brick and high alkaline degreaser. If you turn the heat on so the grill surface is hot but not too hot, it will be easier to clean. After eliminating the black stains (or most of them), pour lemon juice on the grill top. Local grocery stores sell the lemon juice by the gallon or ½ gallon. That will restore the shine on the metal and then you can simply apply a thin layer of cooking oil (vegetable oil) with a rag.

Grill cleaning brick



Lemon juice



### Noble Griddle Grill Kleen

The product's easy application helps ensure effective cleaning by even the most inexperienced workers. For the best results, pre-heat the griddle to 300-350 degrees Fahrenheit. Then, simply pour Griddle Kleen over the grill plate, immediately spreading and scrubbing the liquid across the griddle's top. Once finished scrubbing, scrape any remnants into the unit's grease trap, turn off the griddle and rinse or wipe the surface with a damp cloth. It is also recommended that you apply a thin coating of liquid shortening after cleaning to help prevent rusting.

### Noble Griddle Grill Kleen



The last service you can provide as an upsell or value added service is electrostatic disinfecting using Clorox Total 360 or other electrostatic equipment. Make sure you use the proper dilution of PurTabs for food contact surfaces or Clorox Anywhere in the Clorox machine. These chemicals are safe for use on food prep surfaces and don't require a potable water rinse after application just remember with the PurTabs, there is a very specific dilution for food contact surfaces.



Call Jeff Siegel to order Beaver chemicals at 312.543.1550