

# HELP PREVENT SERVICE DISRUPTIONS, SAVE MONEY, AND PROTECT THE ENVIRONMENT

# KITCHEN BEST MANAGEMENT PRACTICES

Thank you UA-PTC Culinary Arts and Hospitality Management Institute for allowing us to shoot the photos at your facility.



**DO** "DRY-WIPE" POTS, PANS, AND DISHWARE PRIOR TO DISHWASHING.



**DO** SCRAPE FOOD WASTE INTO TRASH.



**DO** RECYCLE USED COOKING OIL.



**DO** INSTALL SCREENS ON ALL KITCHEN DRAINS.



**DO** WASH FLOOR MATS IN A UTILITY SINK.



**DON'T** POUR COOKING RESIDUE OR WASH GREASY POTS IN THE SINK BEFORE YOU DRY-WIPE.



**DON'T** PUT FOOD WASTE DOWN THE DRAIN.



**DON'T** POUR COOKING OIL DOWN THE DRAIN.



**DON'T** REMOVE SCREENS FROM DRAINS.



**DON'T** WASH FLOOR MATS OUTSIDE.

