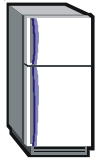


Requirements for Espresso Operations



Promptly refrigerate dairy products at 41°F or colder. When not actively preparing potentially hazardous foods, do not allow them to sit out of refrigeration.



Steam only enough milk per order. Refrigerate between uses.



In-use pitchers are to be washed, rinsed, sanitized, and air dried every 4 hours. If the unit has off-site utensil-washing sinks, additional clean pitchers are needed to operate throughout the day.



Clean the steam wand after each use with steam and a damp, clean cloth.

Store stir-spoons in milk pitchers or ice between uses. Wash, rinse, and sanitize utensils every 4 hours.



Keep hand wash sink accessible and supplied with soap and paper towels at all times. Water is to be comfortably hot.

Maintain sanitizer solution at proper strength in a separate bucket. Do not store sanitizer bucket in the dishwashing or hand washing sinks.



Protect foods and single-service utensils with safe storage. Food and single service utensils are not to be stored in the restroom.

