

TIPS FOR CLOSING YOUR KITCHEN FOR THE SUMMER

HOODS

The hood system in your kitchen requires annual professional maintenance. Now is the **perfect** time to get them serviced because it won't interrupt any food preparations since the kitchen is closing down.



FLOOR DRAINS

Clean out and sanitize all floor drains. They are going to sit all summer, you don't want food and other gunk in there!



ICE MACHINES

If your chapter has its own ice machine, now is a great time to empty it out, unplug it and sanitize all parts.



SMALL APPLIANCES

Clean all small appliances: blenders, slicers, food processors, etc. After you sanitize them, wrap them up in industrial plastic wrap or a **new clean** garbage bag for storage over the summer.

