

## Tea Equipment Recommended Procedures

### Daily Cleaning Procedures:

1. Bring tea dispenser to sink.
2. Drain tea from dispenser and rinse with warm water.
3. Fill tea dispenser with warm water and dissolve Stera-Sheen Green Label per required dilution ratio (see notes below).
4. Allow solution to soak for a minimum of 1 minute or overnight for heavily soiled equipment.
5. Using a dedicated brush, scrub tea soil buildup. Make sure the solution contacts all surfaces.
6. Drain solution through spigot and allow dispenser to air dry.
7. After brewing, draw one serving of tea and discard to re-season equipment.

### Loose Part Procedures – (Follow Once a Week) (i.e. brew basket, lid and spigot)

1. Prepare Stera-Sheen Green Label solution in a sanitizing bucket or sink. (Follow the required dilution ration below)
2. Remove and separate brew basket, lid and spigot from dispenser.
3. Soak parts for at least 1 minute or overnight for heavily soiled parts.
4. Allow parts to air dry.
5. Reassemble parts/equipment.

#### Note:

- Stera-Sheen Green Label required use dilution is 2 oz of product to 2 gallons of warm water.
- Proper dilution will result in 100–150 ppm Available chlorine. pH between 9 and 10.

Looking for more solutions? We offer a variety of quality cleaners and sanitizers for the food service industry. Visit our website to learn more.