

April 20, 2015

Sweet Tea Cleaning Procedures Reminder

Serving customers safe, high quality food and beverages is a top priority. We have recently seen sweet tea complaints, specifically involving customers alleging that their tea has a cleaning chemical taste. Please review the operations procedures highlighted below and ensure that they are being properly followed at your restaurants.

For bulk sweet tea restaurants:

- After cleaning the system with Solid Sense APSC solution (daily) or Heavy Duty Degreaser solution (weekly), lines must be *thoroughly rinsed with hot water*.
- At least 3 gallons of hot water must be drawn off at *each dispensing point* - typically at both the drive-thru and self-service beverage areas.
- Additional hot water may be needed for flushing the lines after the weekly degreaser cleaning procedure.
- **Make sure lock out mechanisms is installed over nozzle at urns to prevent tea from being served during the cleaning process.** Locks can be purchased from Franke and H&K.
- When starting up the system each day, the sanitizer solution must be fully drained from the system and then 64 ounces of tea must be drawn off and discarded from each dispensing point (typically both drive-thru and self-service beverage areas) prior to serving product.

A good practice is to taste the sweet tea after starting up the bulk system each to ensure that the product meets our gold quality standard.

For more information, see [Bulk Tea Dispensing manual](#)

For **all** restaurants serving sweet tea:

- **It is important that disposable liners be used and that these liners are discarded and replaced daily.**
- Review and follow the [daily cleaning procedures](#) for all equipment used to prepare sweet tea and iced tea including tea buckets, lids and whisks.

Please contact Daryl Kellenberger, Director, Food Safety (630-623-3122) with any questions about operations procedures or Bob Beecroft, Manager, U.S. Equipment (630-623-6044) with any questions about sweet tea equipment.