

STEAM TABLE		
Department / Area: <b>Nutrition &amp; Food Services</b>	Date Created: January 16, 2014	Review / Revised date: March 1, 2018
Safe Work Procedure Manual: <b>FS-EOI-515</b>		

Personal protective equipment / devices required / other safety considerations:
<ul style="list-style-type: none"> <li>• Pot holders to remove lids.</li> </ul>

Operating Instructions:
<ol style="list-style-type: none"> <li>1. Ensure wells are filled to the fill line.</li> <li>2. Turn ON to required temperature.</li> <li>3. Place lids on top of openings.               <ul style="list-style-type: none"> <li>• <b>SAFETY NOTE</b> – Use pot holders to remove lids</li> </ul> </li> <li>4. Once task is completed, begin cleaning procedures.</li> </ol>
Cleaning Instructions:
<ol style="list-style-type: none"> <li>5. Cool temperature in wells.</li> <li>6. Wipe with a damp cloth.</li> <li>7. Remove food particles.</li> <li>8. Clean sneeze guard.</li> </ol>