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HANDWASHING

1. Wet your hands with hot water. Water should be as hot as you can stand.
2. Using hand soap, scrub your hands including fingernails & forearms for at least 20 seconds (roughly, sing “Happy Birthday” to yourself twice.)
3. Rinse the soap off with hot water.
4. Dry your hands using a single use paper towel. Turn off the water with the used paper towel before throwing the towel away.

When should you wash your hands?

- Before handling food
- After taking gloves off
- After using the restroom
- After touching your face or hair
- After cleaning
- After changing or taking out trash
- After handling dirty equipment or utensils
- After your break
- Between tasks
- After coughing, sneezing, smoking, or eating

Hand sinks are only for hand washing, not for dumping or rinsing utensils.

SAFE LIFTING

1. Set your feet shoulder width apart for optimal balance.
2. Keeping your back straight, bend at the knees while picking up.
3. Keep the object as close to you as comfortable.
4. Grab the object by the corners & lift with your legs, keeping your arms locked, head forward & your back straight.
5. Avoid twisting motions while carrying the object.
6. To let go of object, keep your back straight & squat down, bending at the knees with your head forward & placing the object safely down.

KNIFE SAFETY

1. Always carry a knife with the sharp end pointing down & loudly call “Knife!” when walking.
2. Never pass a knife. Always place it on a flat surface to be picked up.
3. Never leave a knife in the dish station unattended. Hand it off to another team member or wash it immediately & store it yourself.
4. Knives are only stored on the knife magnet, **pointed down** when not in use.
5. Never try to catch a falling knife. Pick it up and wash it after it’s hit the ground.

CUTTING GLOVES

1. Put a vinyl glove on both hands.
2. Put the cutting glove on the hand that will not be holding the knife.
3. Put an additional vinyl glove over the cutting glove. This will keep the cutting glove clean when in use.
4. Wash cutting gloves in hot soapy water at the end of the day. Rinse, ring-out and hang to dry overnight.
5. If a cutting glove has a hole in it, have your manager exchange it for a new glove. Never throw away a glove without notifying a manager.
6. ALWAYS wear cutting gloves when using a knife. No Exceptions.



KNIFE USE

1. Hold the knife in your dominant hand and make your other hand into a claw, fingers curled inward.
2. Place the flat side of the blade against the knuckles of your claw, with your knuckles tucked under and out of the way.
3. Move the knife forward in a slicing motion while applying consistent pressure. Always cut away from you.
4. Always use a sharp knife. Dull knives are more likely to cause accidents.

RECEIVING DELIVERIES

1. Always direct deliveries to the back door when available.
2. Visually verify that each item listed on the invoice was received.
3. Spot check items in boxes for quality by opening the box & inspecting the item. With produce, visual clues of poor quality include excessive browning, excessive bruising, mold or other growths, missing or incorrect items, ice in box, under filled boxes and/or broken boxes. For all other vendors look for broken boxes, incorrect items, damaged packaging, and missing or incorrect items. Deny receipt of items not meeting Nékter quality standards.
4. Have the driver adjust invoices for any missing items or substandard items. Never allow the driver to *"just bring it back later."* If it's not in your restaurant, it shouldn't be on the invoice.
5. Call the vendor and request redelivery of any missing or substandard product (be sure to check your order confirmation before calling as items not listed on the order confirmation will not be eligible for same day delivery). Be honest with your needs. If you can make it until your next delivery, do not request immediate replacement. If you need it urgently, communicate this to the vendor when you contact them.
6. Call (if urgent) or email (if not urgent) your District Manager/Manager/Owner to get them up to speed on any delivery inconsistencies.
7. Once delivery has been verified and invoice corrected (if necessary), sign the invoice and place in the office.
8. Using a black marker, date all boxes with the date of receipt. The size of the written date should roughly be the size of your fist.
9. Put all items away using **F**irst **I**n **F**irst **O**ut (FIFO). FIFO means newer items get stored behind existing items. This ensures we don't have products sitting in our storage past their expiration date.
10. Refrigerated & frozen products should be put away immediately before dry product. Never prop your walk-in door open when putting away refrigerated products. This will raise the walk-in temperature above acceptable levels & possibly cause the walk-in to stop working.

SANITIZER BUCKETS

1. Ensure the red sanitizer bucket is clean inside & out.
2. Fill the bucket half full of sanitizer solution.
3. Run sanitizer solution over dry rag until saturated. Place the rag in the bucket.
4. Using a test strip, test the sanitizer to ensure PPM is between 200 & 400.
5. Place in the station.

CHEMICAL SAFETY

1. Only approved chemicals should be kept in store.
2. Store chemicals in designated areas away from food prep or food storage areas (never above food, utensils, containers, or paper products.)
3. All chemicals need to be labeled including spray bottles.
4. Never mix chemicals or use bulk concentrate. Always use the approved dispenser when chemicals are needed.
5. An information sheet in your SDS book is required for all chemicals.

RESTROOM CHECKS

1. Always use a designated towel (not a sanitizer towel) for bathroom cleaning. Clean with hard surface cleaner.
2. Clean mirror with a paper towel (not cloth) and glass cleaner.
3. Pick up all trash on the floor and countertops.
4. Restock hand soap, toilet paper and paper towels if needed. Never leave toilet paper rolls in any visible places other than designated dispenser.
5. Clean walls around sink. Look for dried soap trails & splatter marks.
6. Clean toilet including seat & base as needed.
7. Sweep & mop as needed. Follow mopping procedure.

CLEANING WINDOWS

1. Use a paper towel (never use cloth) & a labeled glass cleaner spray bottle.
2. Spray cleaner onto paper towel, then clean glass on both sides.
3. Refill spray bottle & return spray bottle to its designated area.

APPLYING WINDOW CLINGS

1. Thoroughly clean the windows with glass cleaner and allow to completely dry.
2. Spray the area of glass where the cling will be applied with a solution of water and liquid dish soap.
3. Remove the backing and place the window cling on the window.
4. From the center outward, squeegee the liquid and air-bubbles out from under the graphic allowing the adhesive to form an optically clear bond with the glass.

GENERAL CLEANING

1. Use a labeled sanitizer spray bottle and a sanitized towel for cleaning.
2. Use a green scrubby for any necessary scrubbing or steel wool for heavier build up. Be cautious when using steel wool as it can scratch and damage materials.
3. Refill spray bottles and return chemicals to their designated areas.

CLEANING & SANITIZING FOOD SURFACES

1. Ring out a towel from the designated sanitizer bucket.
2. Clean the top, sides, and underside of all flat surfaces by applying pressure when wiping with the sanitized towel.
3. Clean inside and under all storage vessels. Wash each storage vessel in the dish station at the end of each day.
4. Always return the towel to the appropriate sanitizer bucket when finished. Never leave the towel sitting out on the counter.

SWEEPING

1. The floor should be swept at the end of each meal period or whenever it looks dirty.
2. Using a broom and dustpan, begin sweeping around the outside and edges then move toward the middle.
3. Use a designated broom when sweeping outside.

CLEANING UP SPILLS

1. Spills should be cleaned up immediately.
2. Always use a “wet floor sign” while you are cleaning.
3. When using a mop in the customer area, always go over the wet floor with a dry mop or cloth.

BACK OF HOUSE MOPPING

1. Always use a “wet floor sign” while you are cleaning.
2. You should mop the BOH at the end of each shift, or sooner if needed.

MOPPING AT CLOSING

1. Other than spills, general mopping should be done at the end of the night when no guests are in the store.
2. Fill the mop bucket 1/3 full using floor cleaning solution from the dispenser.
3. Ensure the mop does not smell like mildew.
4. Always put out a “Wet Floor” sign before mopping and for any spills. Leave out until the area is dry.
5. Mop six-to-ten-foot sections at a time using an “S” motion.
6. Move backwards as you mop, be careful not to trip.
7. Make sure to get the corners and baseboards.
8. When finished, drain the bucket into the mop sink, rinse and hang the mop to dry. Always rinse the bucket and put it away.
9. Once a week, scrub the mop bucket inside and out. You don’t want to clean your floor with a dirty bucket.

CLEANING FLOOR DRAINS

1. Remove the drain cover and drain basket.
2. Remove any debris from the drain.
3. Scrub drain and basket with cleaner and a scrub pad or brush.
4. Rinse and replace all parts.



GLASS HANDLING & SAFETY

1. If the bottle is falling, let it drop! Catching it may cause the glass bottle to break in your hand.
2. Pick up the glass immediately.
3. Do not pick glass up with your hands. Always use a broom and dustpan.
4. If possible, dispose of the glass in a hard container and place it in the trash can.

CLEANING REFRIGERATION COILS

1. Cleaning your condenser coils monthly is recommended.
2. Pull the refrigeration unit from the wall.
3. Locate the condenser on the back of the unit.
4. Using up and down strokes, use the condenser brush to clean out dust and debris.
5. Do not brush sideways, it will damage the fins.
6. Dispose of dust and debris when done.
7. Push the unit back in place.

DISHWASHING 3 COMPARTMENT SINK

1. Ensure you have ample amounts of Sanitizer & Detergent available.
2. Fill the 1st sink with detergent & hot water half full using dispenser. Water should reach a minimum of 110°F.
3. Leave the middle sink empty for rinsing dirty dishes. Do not plug this drain.
4. Fill 3rd sink with water & sanitizer (200 –400 ppm) using dispenser. Temperature may vary by vendor product.
5. Scrape any food particles into trash before rinsing.
6. Rinse any remaining food out in middle sink using warm to hot water.
7. Scrub in detergent sink until no food particles or build up is visible.
8. Rinse thoroughly and submerge in the Sanitizer sink.
9. Place item on wired metro rack to air dry (should not be on towel).
10. Empty, clean, refill detergent & sanitizer sinks as needed to keep clean.

First Sink — Half Full Minimum 110 degrees Hot Water & Detergent	Second Sink — Empty Rinsing	Third Sink — Half Full Generally, below 75 degrees but vendors may vary Water & Sanitizer
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HIGH CEILING

Using a high ceiling duster & attachment. Dust all areas listed below. Ceiling ducts should only be done at night after closing & should be followed up on the next morning as the dust will settle.

- Vents & Fans (walk-in & doors)
- Menu Boards & Rails
- Ceiling / Ceiling Tiles
- Walls & Soffits
- Artwork
- Decorations & Shelving
- Light Fixtures
- Wires, Ropes, & Cables
- Fruit Baskets
- Tops of Shelves & Deli Case

ZUMMO CLEANING & MAINTENANCE

JUICER ASSEMBLY/DISASSEMBLY

NOTE: The machine will not operate unless it is assembled completely.

1. Push down the stainless-steel bowl until the spout fits snugly in its slot.
2. Fit the basket into the steel tank.
3. Attach the pulp container to the back of the machine and attach juice cover
4. Snap on the security handle and fold toward the back of the machine to lock.

JUICER DISASSEMBLY

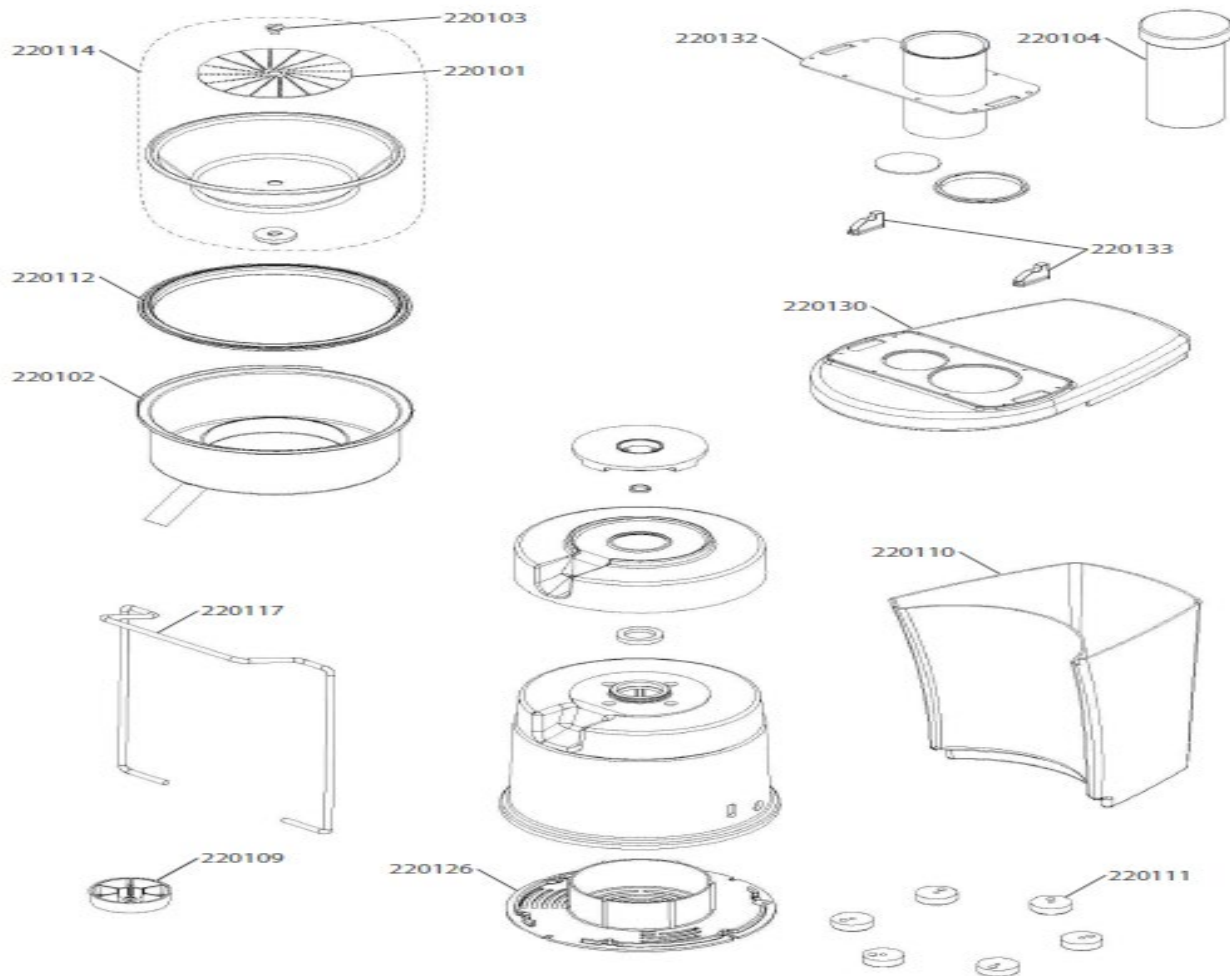
1. Push the security handle up and down to remove pusher and lid.
2. Remove stainless steel bowl from base.
3. Remove basket from bin.

JUICER CLEANING

Juicers should be broken down and washed in the 3-comp sink at least every 4 hours.

Do	Don't
<ul style="list-style-type: none"> • Turn Off and unplug the machine before cleaning. • Clean and sanitize all parts in the 3-compartment sink. • Once a week, soak basket and screen in hot water and Stera Sheen/Clean Cut solution. • Throughout the shift, empty the peel bucket when it's half full. • Remove and rinse the filter assembly as needed at least once per hour 	<ul style="list-style-type: none"> • Never put the motor housing under running water and never immerse the appliance in water. • Do not use abrasive products such as bleach or sponges to clean the basket. • Do not let traces of fruit or vegetables dry and harden on the bin, basket, juicer cover or food pusher. • Never use a metal wire brush to clean the peel bucket. • The bin should not be immersed in hot water as it will deform.

ZUMMO SCHEMATIC



-**220101** ES700 GRATING DISC

-**220102** ES700 BOWL

-**220103** ES700 BOWL SCREW

-**220104** D80 BOWL PUSHER

-**220109** D80 CUP HOLDER BASE

-**220110** PULP CONTAINER

-**220111** D40 RUBBER SUPPORT

-**220112** ES700 PULP ETAINER (PLASTIC)

-**220114** ES700 COMPLETE BASKET

-**220117** LOCKING ARM ES700 (REV.B)

-**220126** WIRE PRESS PG11

-**220130** Z22 COVER

-**220132** RING WITH FEED CHUTE

-**220133** Z22 HANDLE BLOCK

ZUMEX CLEANING & MAINTENANCE

JUICER ASSEMBLY

NOTE: The machine will not operate unless it is assembled completely.

1. Attach the peel bucket to the back of the machine.
2. Place the coaster into the coaster tray & fit onto the front of the juicer.
3. Push down the stainless-steel tank until the spout fits snugly in its slot.
4. Fit the anti-drip tap onto the spout.
5. Fit the filter assembly into the steel tank.
6. To assemble the filter, place the grating disk into the filter, attach the filter to the filter driver & secure all three from the bottom with the filter driver nut.
7. Handle the filter assembly carefully; the grating disk is very sharp.
8. Ensure filter & steel tank are snugly pushed down into place before positioning lid firmly on top of the machine.
9. Snap on the security handle and fold toward the front of the machine to lock.

JUICER DISASSEMBLY

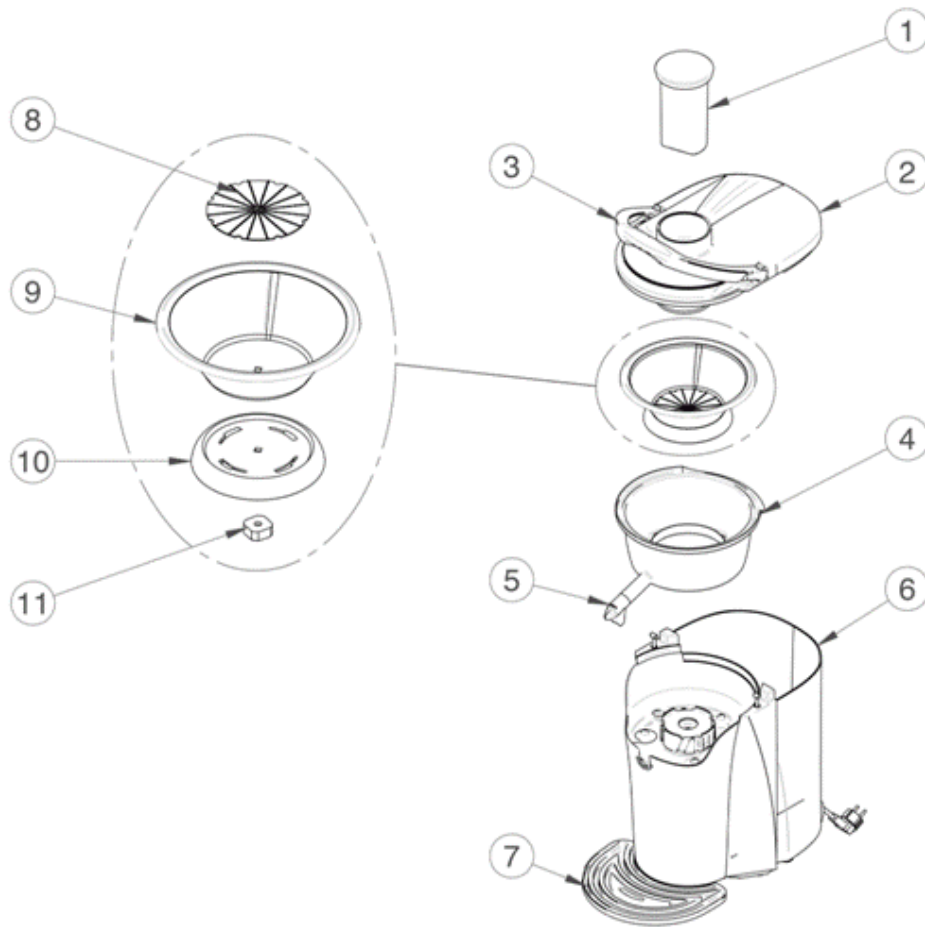
1. Disassemble the juicer by reversing the above instructions.

JUICER CLEANING

Juicers should be broken down and washed in the 3-comp sink at least every 4 hours.

Do	Don't
<ul style="list-style-type: none"> • Turn Off and unplug the machine before cleaning. • Clean and sanitize all parts in the 3-compartment sink. • Once a week, soak basket and screen in hot water and Stera Sheen/Clean Cut solution. • Throughout the shift, empty the peel bucket when it's half full. • Remove and rinse the filter assembly as needed at least once per hour. 	<ul style="list-style-type: none"> • Never put the motor housing under running water or immerse the appliance in water. • Do not use abrasive products or sponges to clean the basket. • Do not let traces of fruit or vegetables dry and harden on the bin, basket, juicer cover or food pusher. • Never use a metal wire brush to clean the peel bucket.

ZUMEX SCHEMATIC



1. Pusher

2. Cover

3. Locking Handle

4. Stainless Steel Tank

5. Non-Drip Tap

6. Peel Bucket

7. Coaster

8. Grating Disk

9. Filter

10. Filter Driver

11. Filter Driver nut

BEST PRACTICES FOR IN-USE UTENSILS

Knowing how to properly use, store, and handle utensils so that they do not contribute to foodborne illness and contamination concerns is extremely important. There are several effective ways to hold utensils that are being used regularly during food prep and service that will prevent them becoming a potential source of foodborne illness bacteria:

1. Utensils can be held on a clean, dry surface for up to 4 hours.
2. Utensils can be held in a refrigerated unit at 4°C/41°F or less for 24 hours.
3. Utensils can be held in a container of hot water maintained at 60°C/135°F or more for 24 hours. Water must be changed when dirty at least every 3 hours.
4. Utensils can be held submerged in a dipper well with continuous running water.
5. Utensils must be properly cleaned and sanitized every 4 hours or whenever there is a risk of cross-contamination.
6. Utensils must be cleaned using the 4-step method every 4 hours. Wash, rinse, sanitize, and air-dry.
7. All food service equipment, like the juicer should be broken down and washed in the 3-compartment sink at least every 4 hours.

TIME AND TEMPERATURE OF GREENS

Leafy greens like spinach, kale and parsley are foods that are considered a TCS food, requiring **time and temperature control for safety**. This means that they must be stored at a temperature under 41°F to be safe for consumption. Because we do not hold our greens under refrigeration on the line, we must monitor how long they are out.

If your jurisdiction requires time and temperature control, please follow the steps below:

1. Once the spinach, kale and parsley are removed from the walk-in they have a 4-hour shelf life. Label, date and write the time on each container.
2. We go through spinach, kale and parsley quickly, but to reduce waste, remove a small amount of the product at a time. Use an 8 qt. cambro.
3. Once the product has been taken out of the walk-in, it cannot be placed back for re-use and must be discarded.

VITAMIX CLEANING & MAINTENANCE

Cleaning

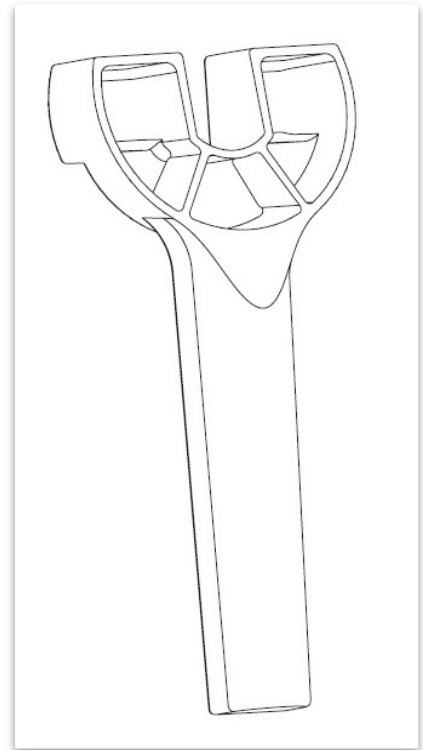
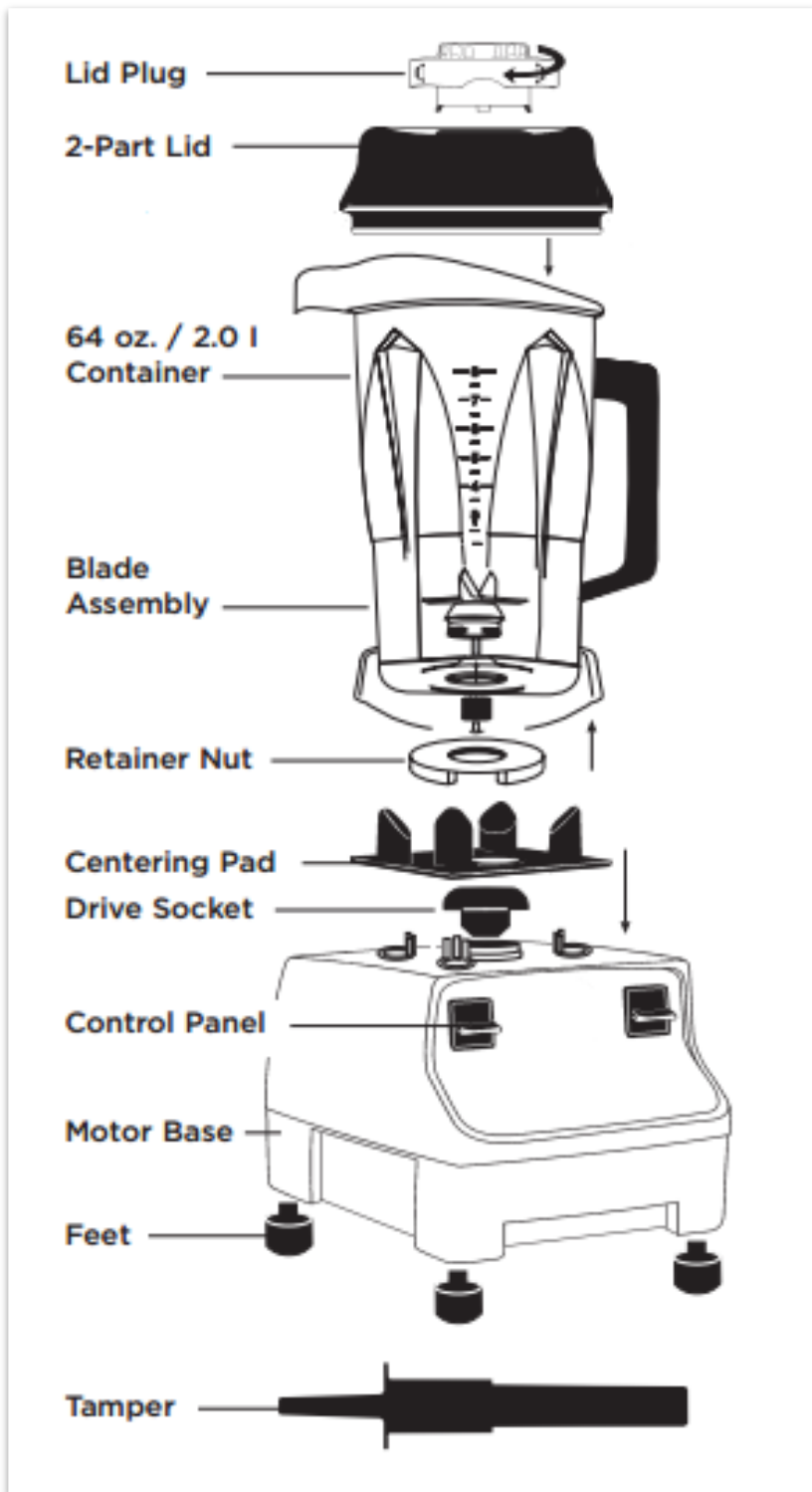
1. Using a damp sanitized towel, clean blender base. Include switches, vents and underneath centering pad.
2. Clean the bottom of the blender including vents and legs.
3. Rinse removable parts in your 3-compartment sink.
4. Wash all removable parts using detergent and hot water. Rinse off excessive detergent.
5. Soak in sanitizer for 30 seconds.
6. Allow to air dry on sink table or drying rack.
7. Reassemble blenders for use.

Maintenance

1. When blending, keep blender flat on drive sockets—DO NOT TIP!
2. Never place a blender pitcher onto a spinning blender base.
3. If blender begins screeching, quickly remove pitcher from base and turn off machine. Wait for the drive socket to stop spinning before continuing to blend. Tipping the blender or placing the blender on a spinning drive socket can grind down the socket, causing the blender and/or the blender base to not function properly.
4. The drive socket can be replaced by using a small Allen Wrench to loosen the locking screw in the front of the blender.
5. To avoid blender overheating:
 - a. Keep at least 6 inches of space around blender.
 - b. Never blend more than 32 ounces of smoothie or more than 2 bowls at a time.
6. If a blender overheats, switch out with a backup blender until the overheated unit cools down.

Do not place in refrigerator.

VITAMIX SCHEMATIC



Retainer Nut Wrench

WAFFLE OPERATING PROCEDURES

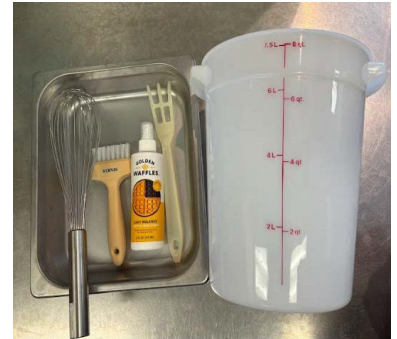
Equipment Overview

- Auto-start timer –
Each waffle iron will come preset to the appropriate cooking temperature.
- Cooking temperature is 380 degrees once fully heated
- Cool-touch handles
- Heat Guard
- Changeable plates
- 110/120V & 220V A/C, 1300 watts
- CE, UL & NSF certified
- Compact footprint (10½" closed; 23½" open; 12" wide)



Starter Kit Contents

- Stainless steel tray
- Plastic fork
- Whisk
- 8qt bin
- Waffle Iron Spray
- Teflon Brush



Pre-Operation Setup

Inspect Equipment:

- Ensure the waffle iron is clean and undamaged upon receiving
- Ensure the waffle iron is placed on solid footing with the stainless-steel tray beneath before powering on.
- A cutting board is recommended for easier cleaning.

Apply Waffle Iron Spray:

- Before turning on the iron, spray both plates evenly with the Waffle Iron Spray to prevent sticking.



Powering On Always power on at opening. Iron should remain on all day:



1. Turn on the waffle iron by switching the power button into the ON position.

2. The waffle iron will display “Lo” while heating. Allow 15-20 minutes for waffle iron to fully heat. Once heated, the screen will display the 3-minute cooking time indicating it is ready for its first batch of waffles.

Cooking



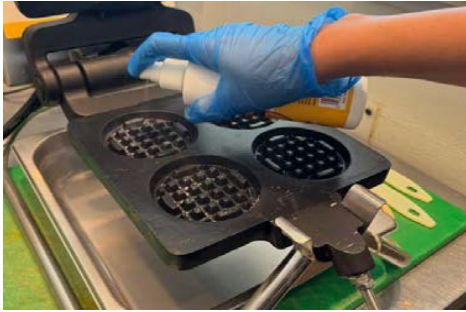
1. Fill the batter until the entire mold is covered. Try to avoid overfilling molds. This will result in spillage and waste.

2. Once the applicable number of molds are filled, close and rotate the waffle iron COUNTERCLOCKWISE until the iron is upside down. The 3-minute timer will start once the waffle iron is closed.

IMPORTANT:

WAFFLE IRON SHOULD REMAIN OPEN BETWEEN USES TO AVOID BURNING COATING.

Cleaning & Maintenance During Use



1. Waffle iron spray should be used as needed or as you notice sticking.



2. The Teflon brush should be used to remove dust build up debris off waffle iron.



Post-Operation & Cleaning Closing:

- Turn off the waffle iron and unplug it.
- Allow it to cool down completely before cleaning.

Cleaning Best Practices:

- Close the iron and spray the exterior with 1 - 2 sprays of Waffle Iron Spray and wipe with a dry cloth.
- **DO NOT USE chemicals or abrasive scrubbers, DO NOT USE SANITIZER OR COOKING SPRAY OTHER THAN WAFFLE IRON SPRAY.**

Safety & Maintenance:

- Do not touch hot surfaces—use handles only.
- Report any equipment issues immediately.
- Keep the area around the iron clean and free from clutter or spills.
- The waffle iron will remain ON and OPEN when not in use. It is extremely important your team takes precautions when working around the waffle iron. **It is not recommended to place waffle iron near heavily trafficked areas or the juicing station.**

STERA SHEEN CLEANING – SOAKING

Soaking —Recommended Weekly

1. Wash, Rinse & Sanitize the Stainless components of your Zumex or Zummo Juicers, which include:

- Spout Pan, Filter Basket and Blade.
- Follow your cleaning/disassembly instructions steps 1-3.

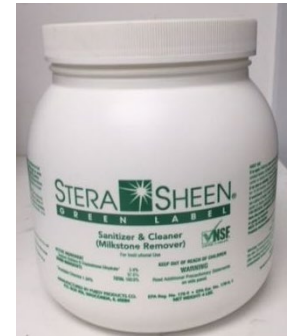
2. In the middle compartment of the 3-comp sink:

- Add 8 gallons of hot water & 4 scoops (2oz) of Stera Sheen.
- All parts should be submerged under water.
- Soak the parts overnight.



Rinsing —To be done the morning after soaking

1. Remove stainless parts from water.
2. Wash, rinse, and sanitize thoroughly using Néktər dish washing procedures. Let air dry.



WHITENING CUTTING BOARDS

WEEKLY

1. Wash cutting boards following Néktər dish washing procedures.
2. In the middle compartment of the 3-comp sink add 4 gallons of hot water & 2 scoops (2oz) of Stera Sheen.
3. Place cutting boards into the sink making sure to submerge the entire cutting boards.
4. Soak overnight in the solution for the best results.
5. In the morning, remove the cutting boards from the solution.
6. Wash, rinse, and sanitize thoroughly using Néktər dish washing procedures. Let air dry.

CLEANING THE ICE MACHINE

Outside

1. Using a condenser brush, clear dust and/or lint away from vents.
2. Clean the inside, sides, handle and outside of the lid to the ice bin with a sanitized towel. Focus specifically on the areas most frequently touched by team member hands.
3. Wipe down sides, front and top of the ice machine.



Inside

1. Using a sanitized towel, wipe the insides of the ice machine walls and the lip of the ice shoot (watch for pink mold as it is common in ice machines).
2. Turn off the ice machine and melt down all ice.
3. Run a wash cycle.
4. Wipe the ice well and all pipes with a clean sanitized towel.
5. Fully empty ice bin and deep clean inside once per month.

CLEANING THE POS TERMINAL

1. Using designated screen wipes, clean the touch screen to remove any fingerprints or build up.
2. Using a DAMP (not wet) cloth, clean the base and casing of the POS terminal to remove any build up or splatter.
3. Move the POS Terminal and Cash Drawer to clean underneath them.
4. Using a damp (not wet) cloth, clean under, around, and inside of the printer. Make sure to remove the printer paper when cleaning.

HEATED DIPPER WELL

PROGRAMING

1. To set countdown timer, simultaneously press and hold the UP and RESET buttons for 10 seconds.
2. The red light indicates the unit is in countdown mode. Set timer for "3:00" (3 hours).
3. Hold reset button for 3 seconds, until three dashes appear. Press the reset button to start the timer.
4. To lock in the time setting and exit program mode, press and hold the RESET button for 3 seconds.

SET-UP

1. Plug the unit in and turn it on.
2. Fill both pans with hot water.
3. The water should be 1 inch below the rim of each pan.
4. The water will reach a temperature of 140°F.
5. Never pour water directly into basin.



CLEANING

1. Change the water every 3 hrs. or more often if it becomes dirty.
2. To change the water, remove the pans. You may need to use a towel and spade when removing the pans, remember they will be hot. Discard the dirty water and clean the pans.
 1. Rinse, wash and sanitize the 1/9th pans and the dishers.
 2. Refill clean pans with hot tap water. Place the pans back into the unit.
 3. Place the dishers into a pan of hot water, handle side up.

AT CLOSING

1. Unplug the unit and allow it to fully cool.
2. Remove the pans and scoops. Wash, rinse and sanitize them in the three-compartment sink.
3. Once the unit is cool, using a towel and hot soapy water, wipe the inside of the unit.
4. Next clean the outside of the unit with the towel and hot soapy water.
5. Wipe the unit with a dry towel.
6. Place the clean dry pans and clean utensils back into the unit for the morning team.

TRASH, RECYCLING & COMPOSTING

Why Compost?

Nearly 20% of waste that ends up in landfills could be composted. Along with reducing amounts of solid waste in landfills, composting has several other benefits. Recycling food and other organic waste is a fresh idea that can produce both economic and environmental savings. Benefiting our company, our community and our environment.

What is Composting?

Composting is nature's process of recycling decomposed organic matter. Acceptable items for Food & Organic Waste Recycling can include:

- Fruit and vegetable waste
- Bakery items and ingredients
- Eggs and paper egg cartons
- Coffee grounds, filters, tea bags
- Paper products (napkins, paper towels)
- Ice cream, yogurt, cottage cheese



What is Recycling?

Recycling is the process of converting waste into reusable material. Acceptable items for Recycling include:

- Clean Metals* (pumpkin puree can)
- Clean Plastic*
- Cardboard
- Office Paper/Mail
- Magazines/Newspapers
- "Clean" Means that items must be rinsed clean, eliminating food residue.



Your Role

Discard items in the applicable store receptacle (all receptacles require a trash bag). Soiled plastic, glass, and metal items and any item not listed above may be placed in a standard trash receptacle. Once the container is full, remove the bag and discard it in a designated area. Please refer to your local rules and regulations for specifics on your store's needs.