

Cleaning Process and Tips (Excluding Dutch Ovens)

Cooking

1. **Clean as you go.** If you use a piece of aluminum foil, a paper towel, the can opener, etc. return them to the patrol box immediately.
2. **Reuse pots and utensils.** A pan used to cook sausage works fine for egg. Do not reuse utensils that have touched raw meat except on other raw meat.
3. **Butter.** Except for meats that will produce grease, always use butter in the frying pan to prevent sticking.
4. **Neatness.** Do not spill sauce on the stove and you will not need to scrub it.
5. **Water.** Before serving food, put a large pot of water on the stove to heat for cleaning.

Staging

1. **Space.** Clear the table of everything except the stove.
2. **Collect.** Gather all dirty dishes on the table.
3. **Wash Basins.** 3 wash basins next to the table. Basin 1 has hot water and an SOS pad. Basin 2 has cold rinse water. Basin 3 has rinse water with a Sterimine tablet dissolved in it. A small amount of hot water can be used to dissolve the tablet and the diluted with cold water.
4. **Drying Area.** There may be enough open area on your patrol box or table to spread items to dry. If not, a clean plastic garbage bag or poncho on the ground works fine. Keep it out of traffic areas.

Cleaning

1. **Scrape.** Remove as much food and grease as possible before placing a dish in the water.
2. **Prioritize.** Save the dirtiest and greasiest items for last to preserve the water quality.
3. **Scrub.** Nothing cleans except scrubbing HARD with an SOS pad. With enough work, it will remove anything.
4. **Rinse.** Give it one last dunk in basin 1 to remove excess soap, then rinse in basin 2 before a sterilizing dunk in basin 3.
5. **Dry.** Don't waste paper towels unless time is critical. The sun does a great job and requires no effort.