

# Coffee Hygiene

## General Notes

- Keep the preparation area clean.
- Purge steam wands before and after use + wipe them after.
- Empty and rinse portafilters right after you use them.
- Don't leave dirty mugs, teaspoons, or milk jugs around.

## Accommodation for Celiac Disease

Oat milk is our most popular alternative milk for coffee, but it contains gluten, unlike cow's or soy milk. Using the same milk jug or wand to steam oat and cow's milk will expose people with Celiac disease to small amounts of gluten that can cause extreme pain and damage to the intestines. To prevent this, we use the left-most steam wand for oat milk, and the right-most for gluten free milks. We also have two separately labeled milk jugs. Finally, there are two separate cloths for wiping the steam wands, one under each wand.

Please honor this system when making coffee, and explain it to customers if they ask. If you think you've made a mistake like using the wrong jug or wand, let the customer know (in case they have celiac disease), and thoroughly clean the jug or wand.

For this reason, it's important to never assume what kind of milk someone wants in their coffee.

## Cleaning & Setup

### End-of-day Cleaning

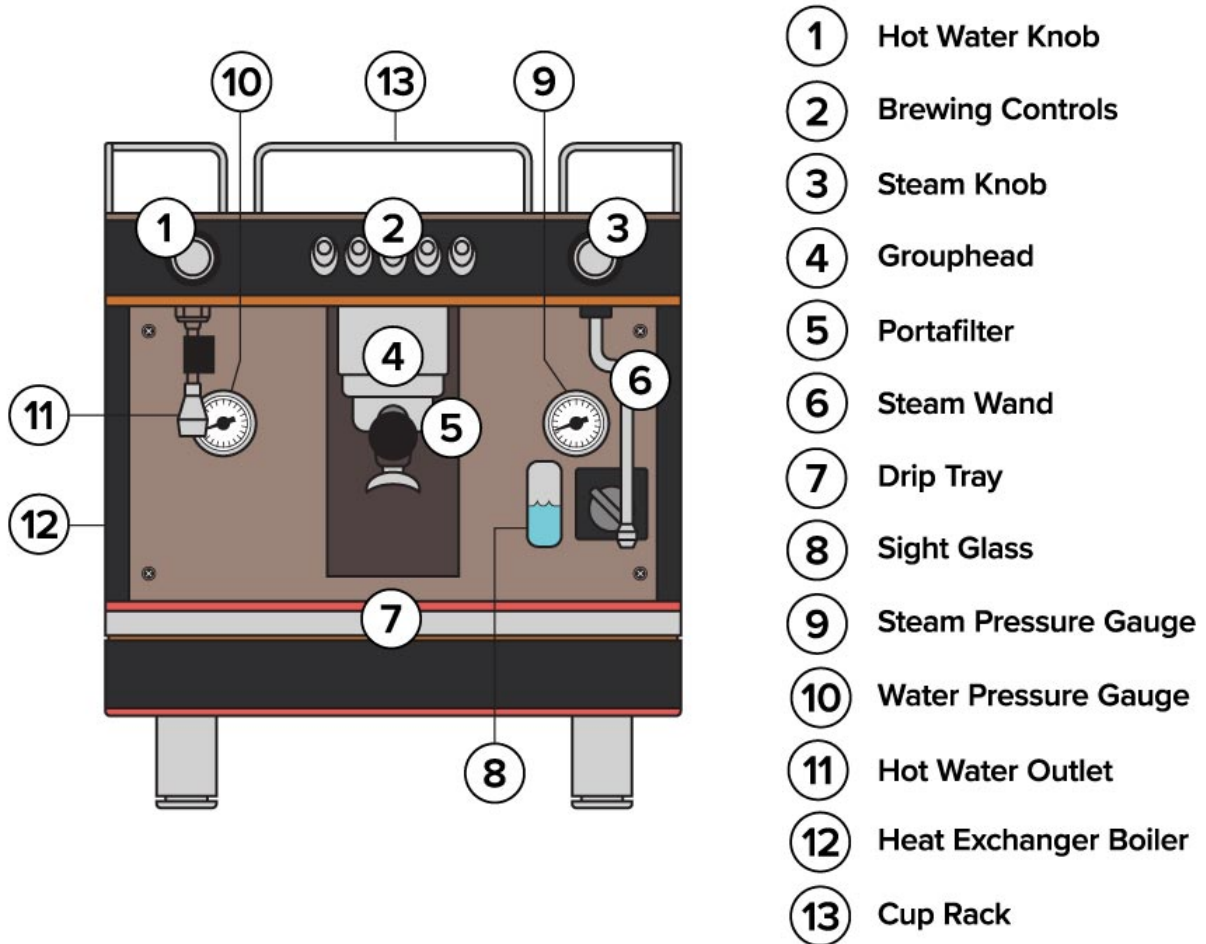
1. For each grouphead:
  1. Remove the portafilter from the filter holder.
  2. Replace with the blank filter (on shelf below).
  3. Add a spoonfull of the cleaning product (on shelf below).

4. Lock the filter holder into the group head.
5. Pull water until the sound changes to be more muffled (~ 5 seconds).
6. Remove the filter and rinse it out.
7. Pull water through the group head, with no filter, for five seconds.
2. Rinse all portafilters and milk jugs and run them through the sterilizer.
3. Wipe both steam wands with a wet cloth and purge them for a couple seconds.
4. Remove the drip tray cover and rinse it.
5. Remove the drip tray (careful not to spill water through the hole), and rinse it.
6. Replace both.
7. Wipe the machine with a wet cloth, particularly on hidden surfaces around the steam wands and groupheads.
8. Empty the bucket beneath the machine into the kitchen sink and rinse it. Make sure the plastic tubing is dangling inside the bucket when you put it back.
9. Put cloths in the dirty basket in the kitchen.
10. Purge leftover grounds from the grinder.
11. Brush coffee grounds from all surfaces.
12. Rinse the grinder tray, rubber mat, and tamper.

## Daily Setup

1. Get two clean cloths from the kitchen and tuck them under the machine under each steam wand.
2. For each grouphead, pull a shot as you would normally, but dispose of the result. This is to remove any extra cleaning product trapped in the grouphead. *Not sure if this is needed, but the cleaning product instructions say to.*
3. Done! Dial in and start serving coffee :)

# PARTS OF AN ESPRESSO MACHINE



Revision #1

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