## Glassware Care & Handling



Elegant dinnerware, shining cutlery, fresh linens and sparkling glassware make an impression on your customers that is almost as important as what is on your menu. As such, high-quality tableware is a big investment — protecting and maintaining this investment is essential to the success of your operation.

Thermal shock (sudden temperature change causing stress and often resulting in breakage) and mechanical shock (impact causing chipping, cracking, or breakage) are the primary factors affecting the life cycle of glassware.

Food service glassware absorbs thermal and mechanical shocks on a daily basis. Eventually, it will give in to the buildup of these shocks, and breakage will occur. If your glassware shows the wear and tear of rigorous use, it should be retired — before it can break in-service or otherwise affect your customers' opinion of your operation.

## **GLASSWARE DO'S**

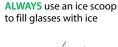




**ALWAYS** preheat glasses used for warm drinks with warm water.



**ALWAYS** remove ice and beverage before placing glass in bus tub to allow the glass to return to room temperature before dishwashing (to avoid thermal shock).



or cracked glassware from service for safety reasons.





**ALWAYS** remove chipped



**ALWAYS** stack items specially marked as stackable

**ALWAYS** load glassware into a plastic storage rack.



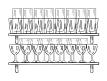
**ALWAYS** keep the proper amount of par levels for the operation.

**ALWAYS** allow freshly washed glasses to return to room temperature before going back into service



ALWAYS use the proper racks for each glass.





## **GLASSWARE DONT'S**

**NEVER** mix glassware, dinnerware and flatware in the same bus tub.



**NEVER** have glass to glass contact-avoid picking more than 1 glass up at once.



**NEVER** scoop ice with glasses.



**NEVER** put flatware into glasses.



**NEVER** allow the glass to make contact with the beer tap.



**NEVER** use dishwasher warm glass for serving cold beverages

**NEVER** allow glassware to remain soiled overnight or for long periods (max 2 hours).

Because no two restaurants are the same, daily usage, handling practices and results will vary. For more information on care and handling, please contact your Arc Cardinal representative or call our customer service department at 973-628-0900.