



EVAPORATOR COIL CLEANING

TO: _____

LOCATION: _____

WE HAVE SCHEDULED COIL CLEANING FOR EQUIPMENT IN THE FOLLOWING:

AREA:	DATE:

TO PREVENT PRODUCT DAMAGE, THE FOLLOWING MUST OCCUR:

- D2 ISLAND CASES: REMOVE ALL PRODUCT FROM BOTTOM SHELVES
- D5 ISLAND CASES: REMOVE ALL PRODUCT FROM BOTTOM SHELVES
- POS COOLER: REMOVE PRODUCT BENEATH EVAPORATOR COIL ON BOTH ENDS AND THE FIRST SECTIONS OF STEEL ON BOTH ENDS
- POS FREEZER REMOVE PRODUCT BENEATH EVAPORATOR COIL ON BOTH ENDS AND THE FIRST SECTIONS OF STEEL ON BOTH ENDS
- MEAT COOLER: REMOVE PRODUCT BENEATH EVAPORATOR COILS
- FOOD CT COOLER: REMOVE PRODUCT BENEATH EVAPORATOR COILS
- BAKERY COOLER: REMOVE ALL PRODUCT FROM COOLER
- SHOP IN DAIRY: REMOVE ALL PRODUCT FROM COOLER
- SHOP IN PRODUCE: REMOVE ALL PRODUCT FROM COOLERE

FLOOR SCRUBBERS WILL BE REQUIRED. PLEASE ASSURE THAT THEIR BATTERIES HAVE BEEN FULLY CHARGED SO THAT WE MAY COMPLETE THE CLEANUP IN A TIMELY MANNER

COSTCO MANAGEMENT MAY ELECT TO COVER A PORTION OF THE PRODUCT WITH SHEET PLASTIC, OR TARPS, HOWEVER, SERVICE PROVIDER CANNOT GUARANTEE THAT PRODUCT WILL NOT BE DAMAGED EVEN WITH THE COVER IN PLACE.

SERVICE PROVIDER STRONGLY RECOMMENDS THE REMOVAL OF PRODUCT AS DESCRIBED ABOVE.

PLEASE ENSURE THAT ALL COSTCO PERSONNEL AFFECTED BY THIS PROJECT HAVE BEEN INFORMED AS TO THE TIMING AND REQUIREMENTS NECESSARY FOR ITS SUCCESSFUL COMPLETION.

CC: Warehouse General Manager Merchandise Manager
 Assitant General Managers Reciving Manager
 Administrative Manager