Wash Bodega

RESTAURANTS + CAFES

Restaurant laundry: sort by the job

Wash Bodega Team. October 2026. English edition.

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Reference: Restaurants guide, October 2026.
Referencia: Guía de restaurantes, octubre de 2026.

Start with the cloth's job

A napkin, a wiping cloth, a cotton kitchen towel, and a coated apron are different decisions. Before the next load, identify what the item did and which care instructions belong to it. The six checks in this guide give the next shift something specific to follow.

This guide uses the RITZ retail cotton-kitchen-towel FAQ, the FDA Food Code 2022 model, Ulster Weavers' PVC-coated-apron row, and Poison Control's chemical warning. Those sources have different jobs. A maker's care instruction describes its textile. A model-code frequency describes when a cloth is laundered. Neither supplies the other one's missing wash setting. [1] [2] [3] [4]

What may go in a machine

The named RITZ cotton kitchen towels have a machine-wash instruction. The Ulster PVC-coated apron has a damp-wipe instruction. An unlisted apron or chef coat needs its own care instructions; this guide supplies no shared apron cycle. [1] [3]

Make the handoff usable

Use the blank worksheet to record the item, its task, and the question still needing an answer. These are Wash Bodega planning prompts. They are not another maker's directions or a certification. Keep your establishment's food-safety procedures with the person responsible for them.

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1. RITZ cotton kitchen towels

For the cotton kitchen towels in RITZ's retail FAQ, use a cold machine wash with like colors and no fabric softener. The same answer says low tumble drying and prompt removal. It allows non-chlorine bleach when needed. These are that answer's words for those cotton kitchen towels and dish cloths. [1]

This is a useful maker example for a kitchen towel with a matching identity. It is not a care label for a foodservice bar mop, another brand's towel, a chef coat, or an apron. The page separates its retail and foodservice FAQs. Read the instruction that actually belongs to the item in your hand. [1]

At the folding table

Before copying this example onto a shift note, ask: Is this the named cotton kitchen towel? Are the colors alike? Does the care information match? Record the answer or the unresolved question on your own worksheet. Do not fill a missing answer with a temperature from another textile.

The checklist's first line is short enough to use beside a load. This page keeps the scope beside it. If the product is different, stop using this example as its recipe and obtain the product's own instructions.

2. Keep the surface task visible

The FDA Food Code 2022 model separates cloths used on surfaces that contact raw animal foods from cloths used for other purposes. The decision follows what the cloth wipes. It is not a rule that everything called a kitchen towel shares one load. [2]

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The poster uses the phrase raw-animal-food surfaces so the task remains visible. A bar cloth is not automatically one of those cloths, and the word bar is not the code's test. The point of the handoff is to preserve the actual use rather than replace it with a room nickname. [2]

Ask the outgoing shift

Which surface did this cloth wipe? Is its job known? Which existing procedure identifies the cloths used for other purposes? Put the task on the private worksheet if that helps the next person recognize the pile.

This guide does not choose colors for your bins, invent a separate-machine requirement, or supply a wash temperature for this clause. The food authority and your establishment's responsible person decide the procedures that apply locally. FDA 2022 is cited as model guidance here, without a claim that it is Houston's enforced edition.

3. Give soiled linens the right container

The FDA model's soiled-linen storage clause names two options: a clean, nonabsorbent receptacle or a clean, washable laundry bag. Its storage and transport instruction protects food and clean equipment, utensils, and single-service or single-use articles from contamination. [2]

This is a container decision. It does not set the washer's water temperature, a detergent dose, or how many pieces a bag holds. A bag being available does not tell the next person which cloth tasks are inside it.

Before the handoff

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Use the worksheet's container field to describe the receptacle or bag you actually chose. Then record the item identity and cloth task in their own fields. This is a suggested record for the next shift, not a form sent to Wash Bodega.

If the storage decision is still unresolved, write the question plainly. The guide cannot turn a missing establishment procedure into a complete procedure. Keep that question with the person responsible for food safety rather than treating the poster as an approval.

4. Two different wash frequencies

The FDA model calls for laundering cloth napkins between each use and wet wiping cloths daily. Those are two frequency statements. The poster and checklist retain both, rather than turning them into one weekly linen routine. [2]

Neither line prints a wash temperature. Neither line is the RITZ product's care block. A frequency answers when; the textile's own care instructions still answer the care question. This guide does not average the two into a new wash program.

What the next shift needs

For a practical handoff, use the worksheet to note which napkins were used and which wet wiping cloths are due for their daily wash. Do not make the incoming person infer that from the size of a pile. This is a planning prompt, not an added code requirement.

Do not use the RITZ retail FAQ's household frequency to replace these model-code frequency lines. The guide also makes no claim that a laundry service certifies food safety. Your establishment confirms the rules and operating procedures that apply to its work.

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5. The coated apron has its own instruction

Ulster Weavers' product-care table gives its PVC-coated apron a damp-cloth wipe. The row names cotton coated with PVC. That is the row used on the wall poster. [3]

The table also has other product rows. This guide does not borrow a temperature from a cotton apron or a linen napkin for the PVC-coated apron. It does not print a degree from a cell that leaves its unit unstated. It does not add a machine-wash ban that the PVC row itself does not print.

Identify before copying

On the worksheet, write the apron identity and the care instruction that belongs to it. If the apron is a different product, obtain that product's instructions. A coated surface and an uncoated cloth apron should not receive one invented instruction simply because both hang on the same hook.

The poster places this decision under Other care. That heading keeps the damp-wipe fact visible without making it a source for a broader ban. This guide has no usable Chef Works wash instruction and does not supply one.

6. Keep the bleach warning whole

Poison Control warns against mixing bleach with ammonia or with acid. The wall poster retains that prohibition. This is a chemical warning; it is not a bleach dose for a towel load. [4]

Do not read the poster's bleach heading as permission to bleach every item above it. The RITZ towel answer and the Ulster apron row are product-specific. A chemical mixing warning cannot fill in another product's missing care permission. [1] [3] [4]

A useful question, not a recipe

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If the next person needs a product decision, write the exact unresolved question on the worksheet. Do not put a guessed concentration, contact time, or mixture on the handoff. The worksheet is for keeping the question visible, not approving a chemical procedure.

This guide supplies no surface-degreaser direction, sanitizer dilution, or disinfecting laundry cycle. It makes no statement that a between-use sanitizer is, or is not, a laundry step. Those claims are outside the six opened decisions printed here.

Pass the decision to the next shift

The worksheet has six blank fields: item and care label; cloth task; soiled-linen container; used napkins and wet-cloth wash due; grease or food soil; and the next unresolved question. Complete a copy on your own device or print it. This file is not a website form and is not submitted to Wash Bodega.

A handoff you can check

- Name the textile so a different towel cannot silently inherit the RITZ example.
- Describe a wiping cloth's actual task so the raw-animal-food surface decision stays visible.
- Identify the soiled-linen container instead of leaving the bag's purpose unexplained.
- Keep the two wash frequencies legible to the incoming shift.
- Describe grease and heavy food soil if you are asking Wash Bodega for a quote. Those affect the handling discussion. [5]
- Leave an unanswered care question unanswered until the right instructions are available.

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These are worksheet prompts for organizing the handoff. They do not replace the maker's label, your food authority, or the establishment's responsible person. The checklist follows the same six guide sections, and its printed anchors let you return to the longer explanation.

Optional Wash Bodega service

Aprons, kitchen towels, cloth napkins, and chef coats when agreed are the restaurant items listed for a quote. Tell the team about grease and heavy food soil so the work is not described as a light towel load. [5]

A quote confirms item mix, handling, schedule, and whether pickup fits the account. Wash Bodega does not publish a commercial price, minimum, schedule, or service radius. Store customer access is open 24/7; that does not set commercial production hours. Wash Bodega does not offer dry cleaning, linen rental, or hospital sterilization. [5]

This is not a food-safety certificate or a linen rental program. The service sheet carries the existing restaurant items and handling limits. A textile appearing in this guide does not itself mean that the item has been accepted for service. [5]

Read the restaurant service page or call (832) 834-5689. The store is at 6604 W Bellfort Ave, Houston, TX 77035. [5]

Sources opened for this edition

Checked October 23, 2026. The source numbers stay the same in Spanish. The FDA document is model guidance, not a certification of local compliance. Product examples remain tied to the named textile.

- RITZ retail FAQ: cotton kitchen towels and dish cloths

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- FDA Food Code 2022: sections 3-304.14(C), 4-802.11(C-D), and 4-803.11
- Ulster Weavers product-care table: PVC Coated Apron row
- Poison Control: chlorine gas prevention
- Wash Bodega restaurant commercial service

What this guide does not claim

This guide does not certify food safety, identify the locally enforced Food Code edition, or replace your establishment's procedures. It publishes no universal restaurant wash temperature, no shared apron cycle, and no chemical dose.

The RITZ example is retail cotton kitchen towels, not a foodservice bar mop. The Ulster example is its PVC-coated apron, with no added machine ban. The napkin and wet-cloth statements give frequencies, without a new wash setting. The raw-animal-food wording stays intact. [1] [2] [3]

Chef Works aprons need their own care information; this edition supplies no Chef Works setting. Check the item's care instructions before choosing a cycle. This guide supplies no guessed temperature or bleach permission.

Wash Bodega offers no dry cleaning, linen rental, hospital sterilization, or food-safety certification here. Commercial timing and handling require the account's quote. The poster's QR points to restaurant service, not a reservation or a commercial price list. [5]

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