

Department Standard Operating Procedure

Target Group: Food Service Caregivers	SOP Number: FSS_SOP_590 Version: 1	Date of Issue: 05 May 2015	Date of Review: Date(s)
Approved by: Manaf Afyouni Chief Operations Officer	Date Approved:	Prepared by: Yasir Ghauri Food Services	Date of Revision: Date(s)

Purpose

To ensure the proper cleaning and disinfection of the Vita-Mix blender as per manufacturer guidelines, preventing risk of accident and breakages during the process.

Standard Operating Procedure

1. Safety Precautions:
 - 1.1. Do not attempt to wash any machine components in a dishwasher.
 - 1.2. Use only warm water with approved detergent solution to clean the exterior of the motor. Do not use solvents or other cleaning agents
 - 1.3. Unplug unit before servicing or cleaning to avoid incidents and electric shock hazards
2. Daily Cleaning Operation procedures:
 - 2.1. To Clean:
 - 2.1.1. Wash all container parts in warm soapy water.
 - 2.1.2. Rinse thoroughly and drain.
 - 2.1.3. Do not soak the blade agitator assembly.
 - 2.1.4. Clean the motor surface with a humid cloth and approved mild detergent
 - 2.2. To Disinfect:
 - 2.2.1. After all solid residue is removed, fill container 3/4 full with a approved disinctant solution
 - 2.2.2. Return container to motor base and firmly position the two-piece lid.
 - 2.2.3. Run machine on a high speed for 30 seconds.
 - 2.2.4. Turn machine off and allow mixture to stand in the container for an additional 1 1/2 minutes.
 - 2.2.5. Pour out the disinfectant mixture.
 - 2.2.6. Return container to motor base and run machine empty for an additional 5 seconds.
 - 2.2.7. Do not rinse after disinfecting and allow container to air dry.

Oversight and Responsibility

1. Food Service provider's General Manager, Executive Chef, Chief Steward, Service Delivery Manager and HSEQ Manager to ensure all caregivers are trained and followed this SOP as per the FSMS standards.
2. Hygiene Quality Specialist, Production Quality Manager, Operations Quality Manager and Director Food Services to ensure the policy is regularly updated and communicated to the food service provider.

Definitions

1. FSC (PD) Food Service Caregiver Production
2. FSC (STW) Food Service Caregiver Stewarding
3. SDS Safety data sheet, specification of each chemical used

References

1. FSC (STW) Job Descriptions
2. Manufacturer Operating Manual
3. SDS for chemical use

Institute / Department / Committee Involved in SOP Development / Revision

1. Food Services Department

Contact for Questions / Clarifications

1. Hygiene Quality Specialist, Food Services
2. Quality Production Manager, Food Services
3. Director, Food Services

Related or Supporting Documents

1. PPE guidelines