

Department Standard Operating Procedure

Target Group: Food Service Caregivers	SOP Number: FSS_SOP_560 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 safely clean and disinfect the mixer as per manufacturer guidelines, preventing risk of accident during the process.

Standard Operating Procedure

1. Removing and Cleaning Procedures:
 - 1.1. Rotate wire cage to your left until the three carriers align with the carrier escape slots in the circular ridge of the planetary drip cup.
 - 1.2. Lift the wire cage straight up so the carriers escape from the slots on the drip cup. The bowl guard wire cage can now be removed by pulling toward you.
 - 1.3. Wash the bowl guard wire cage in a sink, rinse with clear water, and dry with a clean cloth.
 - 1.4. The splash guard can be wiped off and/or washed with a cloth or sponge using designed detergent solution in warm water.
 - 1.5. Rinse with clear water and dry with a clean cloth.
 - 1.6. Disinfect and let air dry.
2. The motor unit should be cleaned daily to remove eventual deposits with a clean cloth and designed detergent solution if necessary.
3. Reinstall the bowl when the machine is to be use only. Apply operating procedure from Production Kitchen FSS_SOP_508 Mixer Hobart.

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. Kitchen cleaning schedule