

**Department Standard Operating Procedure**

<b>Target Group:</b> Food Service Caregivers	<b>SOP Number:</b> FSS_SOP_570 <b>Version:</b> 1	<b>Date of Issue:</b> 05 May 2015	<b>Date of Review:</b> Date(s)
<b>Approved by:</b> Manaf Afyouni Chief Operations Officer	<b>Date Approved:</b>	<b>Prepared by:</b> Yasir Ghauri Food Services	<b>Date of Revision:</b> Date(s)

**Purpose**

To safely clean and disinfect the counter blast chiller as per manufacturer guidelines, preventing risk of accident during the process.

**Standard Operating Procedure**

1. Warning:
  - 1.1. Cleaning and general maintenance operations must be carried out to ensure the consistent performance of the machine.
  - 1.2. Do not use pointed or abrasive instruments to scrape appliance surfaces.
  - 1.3. Always use the approved neutral detergent solution to guarantee maximum cleanliness without damaging the interior surface and the relative functional parts of the blast chiller.
  - 1.4. Refrigerator unit (condenser) must be cleaned by specialized personnel, only.
  - 1.5. Regularly clean the drain to avoid that the hole becomes blocked; it is of utmost importance that the hole is closed once again with the appropriate plug.
2. Cleaning Procedures:
  - 2.1. Cleaning the Cell:
    - 2.1.1. To guarantee hygiene and ensure the quality of processed foods, clean the interior of the cell frequently, according to the type of food stored.
    - 2.1.2. Weekly cleaning is recommended or as when needed.
    - 2.1.3. The cell interior and components can be cleaned with a soft cloth or sponge.
    - 2.1.4. Clean with water and approved neutral detergents.
    - 2.1.5. Rinse with a damp cloth or sponge.
    - 2.1.6. Apply approved disinfectant solution for 30 seconds.
    - 2.1.7. Dry with paper cloth.

**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