



Safe Operating Procedure

APPLIANCE CLEANING

**ALL SURFACES WHICH COME INTO CONTACT WITH FOOD & BEVERAGES
MUST BE KEPT CLEAN AND STERILE**

Personal Protective Equipment

1. PPE equipment must be worn as specified by the Safety Data Sheet for the cleaning agent being used.

Possible Injuries

1. Asphyxiation
2. Scalding
3. Dermatitis

How to avoid injury

1. Wear PPE appropriate to the task. Keep hair confined.
2. Adopt an evenly balanced and comfortable working position.
3. For repetitive tasks, take breaks or rotate jobs with co-workers.
4. Be familiar with the recommendations of the MSDS for the product to be used.
5. Select the appropriate cleaning/sterilising method.
6. Mix cleaning agent according to the product label.
7. Thoroughly wet and clean all surfaces which will contact food and beverages – this may require you to dismantling some equipment.
8. If caustic solution is used, rinse thoroughly with water after cleaning and neutralise with a solution of mild acid. Thoroughly rinse again on completion.
9. If hydroxide compounds are used, rinse thoroughly after cleaning and allow to dry before use.
10. If hot water is used to sterilise, allow hot water to run until all of the equipment has come up to the temperature of the water heater and allow to stand at this temperature for a minimum of 5 minutes.
11. Turn all hoses off when not in use.
12. On completion, store equipment and cleaning agents out of the way in a safe location.

Trainee: I have completed this SOP: Signature: _____ Date: _____	Trainer: Signature: _____ Date: _____
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