





Cleaning Procedure

Drain Cleaning - Filling and Packing Areas

<u>Application:</u> Drain cleaning	<u>Typical residues:</u> Mixture of fats, protein, food residues.
<u>Specific application area:</u> Drain cleaning	<u>General information:</u> Clean out of production hours using low pressure foaming equipment. Care should be taken not to contaminate equipment with spray when cleaning the drains.

Cleaning frequency: Weekly

Cleaning Procedure & Chemicals	%	°C	min.	Notes
 Cleaning Preparation				Remove products from the production area. Remove pallets, trays and packaging. Lift off drain covers and lay next to drain.
 Remove coarse soil				Gather waste with a squeegee or broom and deposit in waste bin.
 Pre-rinsing - Water		40 - 60		Rinse with low pressure in the direction of the drain.
 Collect residues				Collect waste with a squeegee. Deposit any waste in a bin. Remove waste bins.



Safety Boots or Wellington Boots must be worn








Safety gloves must be worn



Goggles must be worn

Cleaning Procedure

	Alkaline Cleaning	2 - 4	40 - 60	20 - 30	<p>Foam from bottom to top. A minimum contact time of 20 minutes is needed to loosen deposits.</p> <p>Scrub drain covers and drain channel after foaming with 4% Solution of foam using scrubbing broom</p>
	Intermittent rinse Water		40 - 60		<p>Remove deposits by rinsing with low pressure from top to bottom.</p>
	Cleanliness check				<p>Check all areas. Re-clean if necessary.</p>
	Neutral Disinfection	1 - 3	40 - 60	20 - 30	<p>Disinfect from top to bottom. Treat <u>all</u> surfaces completely with the disinfectant.</p>
	Store cleaning tools				<p>To prevent cross-contamination, rinse all cleaning tools and hang on the correct rack.</p>