

ELECTRIC MEAT SAW

Cleaning & Sanitizing Procedures

Supplies

1. Personal Protective Equipment (PPE): rubber gloves, safety gloves, protective eye glasses, protective apron
2. Foaming sprayer
3. Properly diluted/labeled plastic bucket of chlorinated foaming cleaner & degreaser
4. Properly diluted/labeled sprayer of no rinse sanitizer
5. Properly diluted 3rd sink no rinse sanitizing solution
6. Scrub brush
7. Plastic bucket of fresh, clean rinse water
8. White scrub pad
9. Disposable cloths

Precautions

1. Put on **rubber gloves** and **safety goggles** prior to handling chemicals/solutions
2. Put on **safety gloves** prior to handling/touching saw blades, etc.
3. Turn off saw and disconnect from power source prior to cleaning and sanitizing
4. Disassemble any safety guards according to manufacturer's instructions
5. Handle sharp parts safely during disassembly, moving, and storage
6. When cleaning around sharp parts, use scrub brush only
7. Cover electrical outlets/controls with plastic to protect them from water

Procedures

1. Remove loose food and soil from saw blades, cutting surface, etc.
2. Spray saw with foaming chlorinated cleaner & degreaser
3. Clean sharp areas with scrub brush and remaining areas with scrub pad and/or brush
4. Pay special attention to areas where food may have been lodged or trapped
5. Rinse with fresh clean water
6. Sanitize by spraying with no rinse sanitizer
7. Allow to air dry
8. Clean any disassembled parts in bucket of fresh, properly diluted chlorinated foaming cleaner & degreaser or immerse in dish sink, wearing safety gloves and using scrub brush
10. Rinse in fresh clean water
11. Sanitize by immersing in sanitizing sink or by spraying with no rinse sanitizer
12. Allow to air dry
13. Reassemble according to manufacturer's instructions
14. Check that all surfaces are clean and free of food, grease, etc.
15. Assure that all safety guards are in place before leaving slicer

