

# SANITATION PASSPORT™ ELECTRIC DUAL CRADLE BIN DUMPER

*This document serves as a guide for the end-user to create their plant/equipment specific sanitation procedures by referencing the disassembly and accessibility steps of this particular equipment. This is not intended to be an all-inclusive Sanitation Standard Operating Procedure.*

***Prior to initiating cleaning, the equipment manual is to be read and understood by all individuals involved in working with this piece of equipment.***

SOP Document Number	Sanitation Passport™ Electric Dual Cradle Bin Dumper
Issue Date	December, 2017
Revision History	R00
Equipment Description	Bin Dumper designed and built by Heinzen Manufacturing in Gilroy, CA.
Intended Use	Bulk raw product dumping from field bins for further processing.
Cleaning Responsibility	Cleaning responsibility lies on the properly trained Sanitation and/or Operations team.
Cleaning Chemicals Required	Common cleaning detergents: Chlorine-based, Chlorinated alkaline, Alkaline-based Common equipment sanitizers: Quaternary Ammonia, PAA, Isopropyl Alcohol, Hydrogen Peroxide For chemical compatibility see: Habonim Chemical Compatibility Guide Available online: <a href="http://habonim.com/pdf/engineering/CORROSION_TABLE.pdf">http://habonim.com/pdf/engineering/CORROSION_TABLE.pdf</a>
Equipment & Tools Required	<u>Sanitation &amp; Inspection</u> (Not limited to): •Scrub Pad •Scrub Brush •Hose •Flashlight
Personal Protective Equipment Needed	It is good practice to refer to the SDS sheets and chemical labels for proper PPE requirements when utilizing that particular chemical. The following are ONLY recommendations: •Eye Protection •Rubber Boots •Respirator or Face-mask •Waterproof Suit •Clean Nitrile Gloves

# 7 STEPS OF EFFECTIVE WET SANITATION

*These steps guide to best practices in regards to sanitation procedures, verification and validation. Equipment and processes are to be evaluated to ensure cleanability and effectiveness in the overall Food Safety & Quality Plan.*

*Heinzen Manufacturing focuses on the equipment disassembly and reassembly for purposes of sanitation with and without maintenance involvement. These steps are encouraged to be included as an accompaniment to a Master Sanitation Program although plant risk assessments may determine more or less.*

Step	Description
1	<b>Dry Clean</b> <b>SEE: DAILY &amp; PEC DISASSEMBLY</b> <i>Heinzen focus on equipment disassembly &amp; accessibility for sanitation</i>
2	1st Rinse
3	Soap & Scour
4	Rinse & Inspect
5	<b>Remove &amp; Assemble</b> <b>SEE: DAILY &amp; PEC REASSEMBLY</b> <i>Heinzen focus on equipment reassembly post-sanitation</i>
6	Pre-Op
7	Disinfect & Sanitize

## **STEP 1: DRY CLEAN**

*HEINZEN RECOMMENDATIONS INCLUDED IN SANITATION PASSPORT™*

Prior to initiating cleaning, remove all production tools/supplies and trash in proximity to this piece of equipment.

Be sure to use properly color coded brushes and other utensils that are dedicated for food contact use only. Using utensils designated for non-food contact surfaces could pose a cross-contamination risk.

## **STEP 2: 1ST RINSE**

*TO BE COMPLETED BY THE CUSTOMER*

The goal is to remove remaining visible solids with low pressure, high volume water. If gross solids are not removed, cleaning will not be as effective as desired.

## **STEP 3: SOAP & SCOUR**

*TO BE COMPLETED BY THE CUSTOMER*

When ready to clean, ensure hands are washed and sanitized prior to starting cleaning steps.

Starting from the bottom working your way towards the top, apply detergent to equipment and scour to remove any biofilms. It is important to verify that chemical is at proper concentration prior to application and allow adequate contact time as determined by chemical data sheets/labels.

It is important to use utensils designed to clean your particular equipment materials. For example, use a scrub pad or brush that is acceptable for its purpose and will not damage the equipment or equipment surfaces.

## **STEP 4: RINSE & INSPECT**

*TO BE COMPLETED BY THE CUSTOMER*

Rinse the equipment in the order that detergent was applied, avoiding overspray of neighboring equipment and floor below. Do not allow detergent to dry on equipment, as this causes undesired surface textures.

Using a flashlight, visually inspect the cleanliness of equipment as a verification of cleaning.

## **STEP 5: REMOVE & ASSEMBLE**

*HEINZEN RECOMMENDATIONS INCLUDED IN SANITATION PASSPORT™*

After equipment has been verified cleaned, adorn clean outerwear, wash and sanitize hands.

Verify all chemical has been removed. Remove all standing water and any condensation or incidental overspray.

## **STEP 6: PRE-OP**

*TO BE COMPLETED BY THE CUSTOMER*

Using a flashlight, visually inspect the cleanliness of equipment and record all findings on the Pre-Op Inspection Form. Look for no visual debris and acceptable condition of equipment (clean welds, no loose or missing hardware, etc.).

Inspect to ensure the area is free of chemicals, tools, and cleaning supplies before starting the equipment. Run the equipment prior to inspection with proper guarding in place.

Complete the Pre-Op Inspection Form. Correct all deficiencies and provide feedback to responsible sanitor/cleaner.

## **STEP 7: DISINFECT & SANITIZE**

*TO BE COMPLETED BY THE CUSTOMER*

Both on the equipment and in the surrounding areas, make sure there is no standing water around the equipment before starting the final sanitation step.

Verify accurate sanitizer concentration via titration or quick method such as a test strip and record on the appropriate Pre-Op Inspection Form.


Working from the bottom towards the top, sanitize all surfaces of the equipment and support equipment to ensure adequate coverage.

All sanitizer has a dwell time requirement as per the label. Ensure sanitizer has reached proper dwell time and rinse if required with low pressure, high volume water.

Microbial results are to be tracked and trended with appropriate corrective action in place. This will aid in determining if the environment is under control or modifications are necessary in facility and/or equipment design.


# DAILY CLEANING

*TOOL-LESS DISASSEMBLY COMPLETED BY THE  
SANITATION DEPARTMENT*

Step	Procedure	Picture
1	<p>Raise the bin dumper to any desired position by raising the joystick control on the right-hand side until appropriate angle is reached. The bin dumper can be lowered by lowering the joystick. <i>Safety is of utmost importance. Ensure proper safety protocols are executed when operating this unit.</i></p> <p>Be sure to pay attention to the underside of the cradle, control panel, and forklift pick points.</p>	 

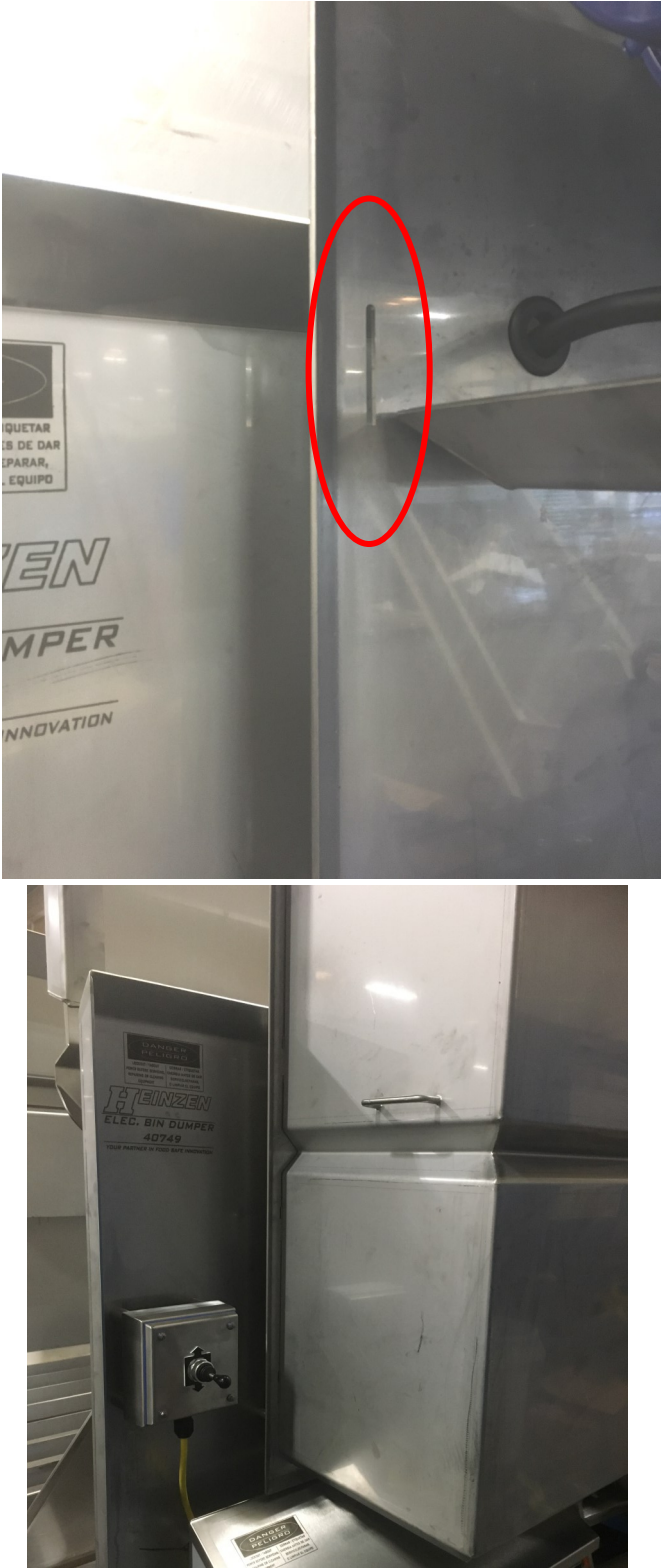
# PERIODIC EQUIPMENT CLEANING (PEC)

*INCLUDES EXTENSIVE DISASSEMBLY,  
REQUIRING ASSISTANCE FROM THE  
MAINTENANCE DEPARTMENT*

Step	Procedure	Picture
1	<p>With two personnel, one on each side, grab the handle for the motor and drive cover. At the same time, lift up and out and place in an approved area for cleaning and sanitizing. <i>It is recommended to wipe down the motors and gearboxes versus an application of direct water and sanitizer.</i></p>	 <p>The photograph shows a stainless steel cabinet, likely a motor and drive cover, with a handle on the top edge. A red circle highlights the handle. The cabinet is labeled 'HEINZEN ELEC. BIN DUMPER 40749'. A control panel with a switch is visible on the left side of the cabinet.</p>



# PEC REASSEMBLY

Step	Procedure	Picture
1	<p>After the cover and interior has been cleaned and sanitized, with two personnel grab the handles on each side of the cover. Line up the tabs in the slots on the side of the dumper to drop back in place.</p>	

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Sales contact with any ques-  
tions or comments regarding  
this Sanitation Passport™.**

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