

SANITATION PASSPORT™

SD300OS SPIN DRYER

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™ SD300OS 2017
Issue Date	November, 2017
Revision History	R06
Equipment Description	SD300OS Spin Dryer designed and built by Heinzen Manufacturing in Gilroy, CA.
Intended Use	Moisture removal from fresh-cut lettuces and various cut vegetables post-wash applications using centrifugal mechanical spinning action.
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: http://habonim.com/pdf/engineering/CORROSION_TABLE.pdf
Equipment & Tools Required	<u>Disassembly/Reassembly</u> : •1-1/8" Wrench •Red Loctite® 263 <u>Sanitation & Inspection(Not limited to)</u> : •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	Dry Clean SEE: DAILY & PEC DISASSEMBLY <i>Heinzen focus on equipment disassembly & accessibility for sanitation</i>
2	1st Rinse
3	Soap & Scour
4	Rinse & Inspect
5	Remove & Assemble SEE: DAILY & PEC REASSEMBLY <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 deter-

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.


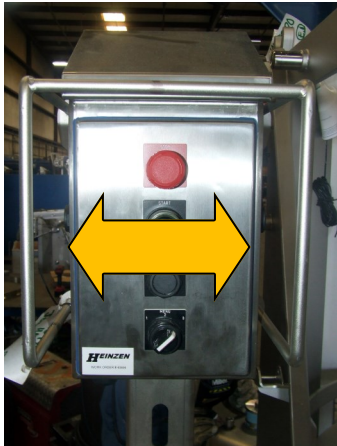
All sanitizer has a dwell time requirement as per the label. Ensure sanitizer has reached proper dwell time and rinse if required with low pressure, high volume water.

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.

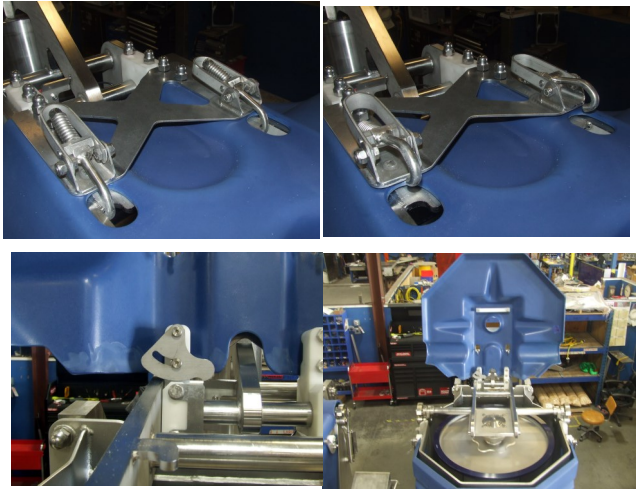
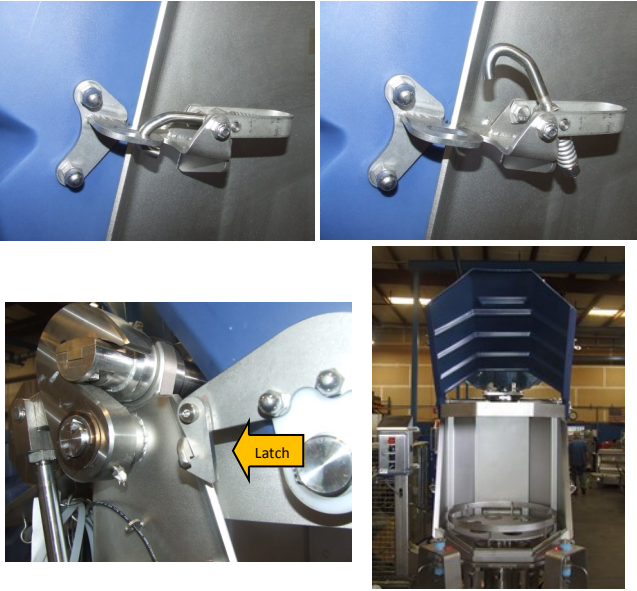
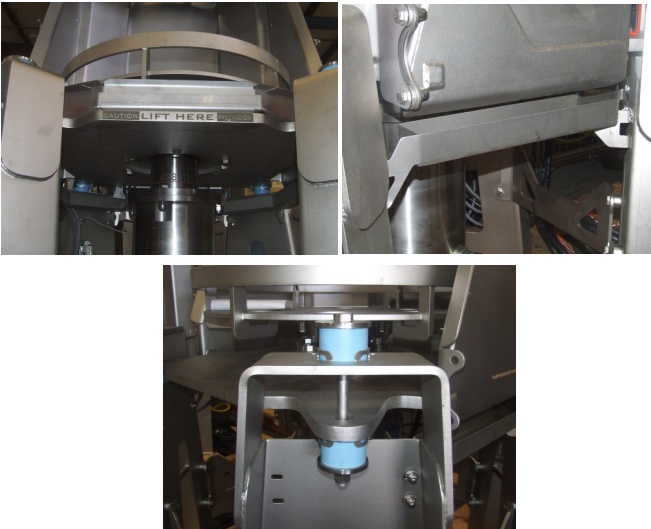
DAILY CLEANING

*TOOL-LESS DISASSEMBLY COMPLETED BY THE
SANITATION DEPARTMENT*

DAILY DISASSEMBLY

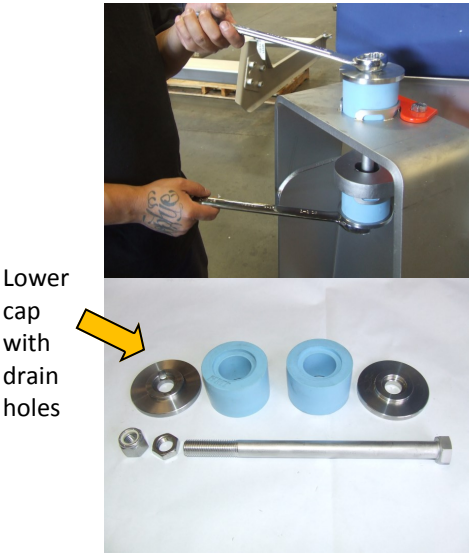
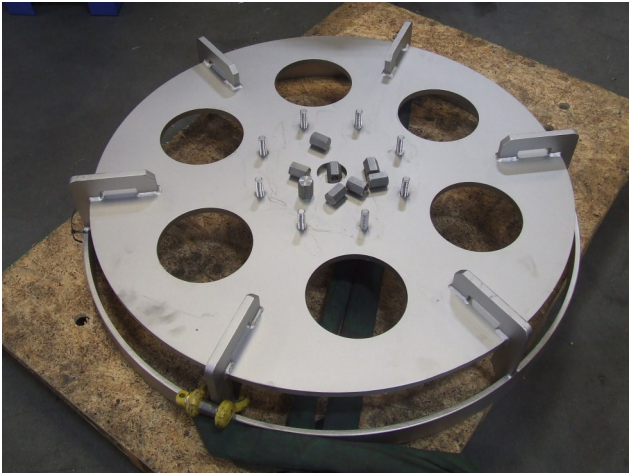
Step	Procedure	Picture
1	<p>Raise the lid by pressing the Open Lid Button on the Push Button Station. The initial rinse of the lid can be conducted when the lid is raised.</p>	
2	<p>The back drain door can be opened for internal access by loosening the wing nut and guiding the door downwards. <i>Note: The dryer will not run with this safety door disengaged.</i> This door must be closed in order to move to Step 3.</p>	
3	<p>Close the lid by pressing the buttons on each side of the Push Button Station.</p>	

DAILY DISASSEMBLY

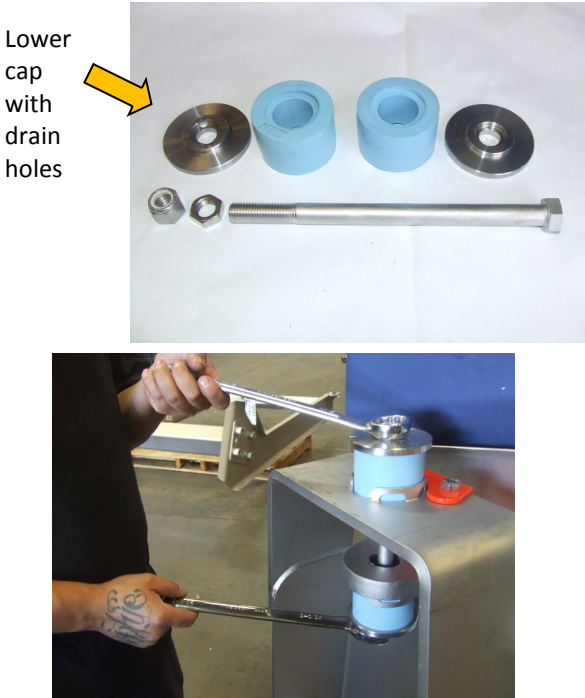

Step	Procedure	Picture
4	Release the two latches that secure the top blue safety cover. Raise the top blue safety cover until the safety clip slips into place. <i>The top blue safety cover must be lifted before the front blue safety cover.</i>	
5	Release the two latches on each side which secures the front blue safety cover of the dryer. Lift the front blue safety cover until the safety clip on the upper left-side of the dryer locks into place.	
6	The dryer is now ready for complete sanitation. Be sure to pay attention to the underside of the base plate, gutters and 4-sets of isolators.	

PERIODIC EQUIPMENT CLEANING (PEC)

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

Step	Procedure	Picture
1	<p>The 4-sets of 8 isolators can be removed for cleaning and sanitizing. Loosen the bolts with a 1-1/8" wrench to remove the isolator caps. Be sure to remove one set at a time to prevent the chassis from falling on the frame.</p>	 <p>Lower cap with drain holes</p>
2	<p>The basket support plate can be removed by lifting the front blue safety cover until the safety clip on the upper left side of the dryer locks into place. Loosen and remove the eight nuts with a 1-1/8" wrench then lift the basket support plate up and out. Red Loctite has been applied, therefore, heat may be required to remove the nuts. Removing the basket support plate should be handled by a minimum of two personnel for safety reasons. Alternatively, a hoist can be utilized to handle and clean this plate.</p>	

PEC REASSEMBLY

Step	Procedure	Picture
1	<p>Isolators: Inspect and sanitize the removable parts with approved sanitizer at verified concentration. To reinstall, place the isolator cap onto the bolt with the blue isolator underneath and slide through the mount. The cap with a hole will be the drain and should be installed on the lower mount. Do the same on the underside and tighten the bolt. Repeat this procedure three additional times until all isolators are reapplied.</p>	 <p>The top image shows the components for the isolator assembly: two metal caps (one with a hole), two blue isolator rings, and a long bolt. A yellow arrow points to the cap with the hole, labeled 'Lower cap with drain holes'. The bottom image shows a person's hands using a wrench to tighten the bolt on a machine, with the blue isolator ring in place.</p>
2	<p>Basket Support Plate: Inspect and sanitize the removable parts with approved sanitizer at verified concentration. With two personnel, reinstall the plate. Apply Red Loctite to the 8 studs used to hold the basket support plate in place. Thread the nuts onto the studs then tighten with a 1-1/8" wrench.</p>	 <p>The image shows a large, circular metal basket support plate with eight holes. Eight metal studs are visible, each with a nut being tightened. The plate is resting on a wooden surface.</p>

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

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