

**Central Production Unit Food Safety & Quality Management
Cleaning Card**



Unit Name:

Location:

Equipment	Cleaning products and equipment	Dosage rate	PPE Required	Cleaning method	Supporting image for each cleaning process step
Vacuum Packing Machine Cleaning frequency: Must be cleaned prior to and after each use and at the end of production.	Oasis Pro 20	20 ml via dispenser per 600 ML trigger spray	Nitrile/Latex-free Gloves EN374 for prolonged use	<u>Interior</u> Remove the insert plate. Remove any food debris. Thoroughly clean the lid, the silicon strip, the counter bar and interior base, sides and walls of the vacuum chamber with a clean damp cloth and Oasis Pro 20 solution.	Supporting image 1
				Spray all surfaces with Oasis Pro 20 sanitising solution and leave for one minute. Then rinse and wipe dry with paper towel.	Supporting image 2
				Thoroughly clean all surfaces of the insert plate with a clean damp cloth and Oasis Pro 20 solution.	Supporting image 3
				Spray insert plate surfaces with Oasis Pro 20 sanitising solution and leave for one minute. Then rinse and wipe dry with paper towel. Replace the insert plate in position.	Supporting image 4
				<u>Exterior</u> Thoroughly clean all of the exterior surfaces with a clean damp cloth and Oasis Pro 20 solution. Spray surfaces with Oasis Pro 20 sanitiser and leave for one minute. Then rinse and wipe dry with paper towel.	Supporting image 5

Safety precautions

- Before cleaning electrical machinery ensure it is switched off and isolated from the mains
- Before cleaning gas appliances ensure they are turned off
- Take care when cleaning hot items
- Follow all safety precautions shown in COSHH Product Assessments for the cleaning product being used for each task

**Central Production Unit Food Safety & Quality Management
Cleaning Card**



Unit Name:

Location:

Document control

Document name:	Cleaning card
Document reference:	CPU.FS.G.001.01
Date of 1st Issue:	19 August 2024
Author:	Food Safety
Version number:	1

Revision record	
Date of revision	Details of revision

Safety precautions

- Before cleaning electrical machinery ensure it is switched off and isolated from the mains
- Before cleaning gas appliances ensure they are turned off
- Take care when cleaning hot items
- Follow all safety precautions shown in COSHH Product Assessments for the cleaning product being used for each task

**Central Production Unit Food Safety & Quality Management
Cleaning Card**



Unit Name:

Location:

Safety precautions

- Before cleaning electrical machinery ensure it is switched off and isolated from the mains
- Before cleaning gas appliances ensure they are turned off
- Take care when cleaning hot items
- Follow all safety precautions shown in COSHH Product Assessments for the cleaning product being used for each task