

# SEVEN STEPS OF DRY SANITATION

## IMPORTANT SAFETY TIPS

- Follow your site's policy on locking out equipment.
- Never place hands or tools inside a conveyor belt while it is running.

## PERSONAL PROTECTIVE EQUIPMENT



## ASSISTED CLEANING SYSTEM



These guidelines have been developed by sanitation experts from Commercial Food Sanitation, an Intralox company.

### 1. PRE-SANITATION PREPARATION

- Remove all unnecessary items (such as ingredients, packaging, trash, socks/filters, etc.) from the area.
- Gather appropriate tools: lockout/tagout, personal protective equipment (PPE), cleaning tools, and chemicals.

### 2. DISASSEMBLE EQUIPMENT

- Lockout/tagout equipment.
- To enable effective cleaning, lift the belt. Belt lifters are ideal for larger or longer belts because they prevent edge damage from lever-action prying.
- To access equipment, remove catch pans, scrapers, and transition supports.

### 3. DRY CLEAN

- For safety purposes, ensure you are wearing and using correct PPE.
- Working from the top down, use appropriate tools to remove piles of food residue. Methods for achieving this can include brushing, scraping, wiping, or vacuuming.
- Limit use of compressed air to prevent the spread of allergens and airborne bacteria.
- Collect and dispose of debris.
- Remove as much coarse soil as possible.

### 4. DETAIL CLEANING

- Working from the top down, use appropriate tools to detail clean the belt and surrounding equipment. Methods for achieving this can include brushing, scraping, wiping, dry steaming, or vacuuming.
- Safely cycle equipment throughout.
- Pick up and discard debris from floor.
- Continue or repeat this step until 100% visible cleanliness is achieved.

### 5. SELF-INSPECTION

- Use a flashlight to inspect equipment and surrounding area.
- Reclean areas as needed.
- Inspect belt path for catch points or foreign objects, such as tools and hoses.

### 6. POST-SANITATION PRE-OP INSPECTION

- Safely inspect equipment with flashlight for any remaining food residue, grease, rust, or damage, and reclean if necessary. Ensure equipment is accessible for inspection purposes.
- Complete swabbing as appropriate.

### 7. REASSEMBLE AND SANITIZE

- Sanitize all surfaces and reassemble equipment.
- Ensure that all components (belt containment blocks, carryways, position limiters, scrapers, etc.) are secured in place.
- Verify that sprockets are properly positioned and engaged with belt.
- Clean, inspect, and sanitize all tools.
- Ensure the area is dry prior to startup.

## SEVEN STEPS OF WET SANITATION

### IMPORTANT SAFETY TIPS

- Follow your site's policy on locking out equipment.
- Never place hands or tools inside a conveyor belt while it is running.

### \*WHEN APPLYING DETERGENT, CONSIDER THE FOUR FACTORS OF CLEANING DETERGENT EFFECTIVENESS:

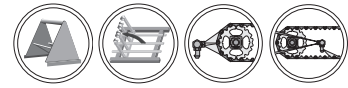
- Time
- Mechanical action
- Temperature
- Proper chemistry

Contact Intralox for questions regarding chemical compatibility with belt materials.

### PERSONAL PROTECTIVE EQUIPMENT



### ASSISTED CLEANING SYSTEM



These guidelines have been developed by sanitation experts from Commercial Food Sanitation, an Intralox company.

### 1. SECURE, DISASSEMBLE, DRY CLEAN

- Lockout/tagout equipment.
- To enable effective cleaning, lift the belt. Belt lifters are ideal for larger or longer belts because they prevent edge damage from lever-action prying.
- To access equipment, remove catch pans, scrapers, and transition supports.
- Use appropriate tools to remove piles of food residue.
- Remove as much coarse soil as possible.

### 2. PRE-RINSE

- Rinse equipment in sync from the top down. Use appropriate water temperature for application and soil type.
- Pick up and discard debris from floor.
- After picking up debris, rinse floors surrounding equipment.
- Continue or repeat this step until 95% visible cleanliness is achieved.

### 3. APPLY DETERGENT AND SCRUB\*

- For safety purposes, ensure you are wearing and using correct personal protective equipment (PPE).
- Soaking belts is not recommended for belt life and integrity.
- Working from the bottom up, apply detergent to equipment until all parts are covered.
- Scrub surfaces to remove product buildup. Use appropriate tools to prevent damage to belt. Soft, non-abrasive materials are best for cleaning ThermoDrive belts.
- Allow for detergent dwell time according to the usage instructions.

### 4. POST-RINSE AND SELF-INSPECTION

- Working from the top down, rinse all equipment surfaces. Use flood rinse, rather than high pressure, to prevent aerosolizing of food debris. Water pressure should not be greater than 150 psi (10 bar).
- Safely cycle equipment while rinsing (belt cannot be cycled while lifted).
- Self-inspect equipment while rinsing; reclean areas as needed.
- Continue or repeat this step until 100% visible cleanliness is achieved.

### 5. PREPARE FOR FORMAL INSPECTION

- Remove condensation and pooling water from ceiling, walls, conveyor system, and floor.
- Remove, clean, and inspect all tools.
- Purge and lubricate bearings where appropriate.
- Inspect belt path for catch points or foreign objects, such as tools and hoses.

### 6. POST-SANITATION PRE-OP INSPECTION

- Safely inspect equipment with flashlight for any remaining food residue, grease, rust, or damage; reclean if necessary. Ensure equipment is accessible for inspection purposes.
- Complete swabbing as appropriate.

### 7. REASSEMBLE AND SANITIZE

- Sanitize all surfaces, including tools, and reassemble equipment.
- Ensure that all components (belt containment blocks, carryways, position limiters, scrapers, etc.) are secured in place.
- Allow sanitizer dwell time according to the usage instructions.
- Verify that sprockets are properly positioned and engaged with belt.
- Rinse sanitizer if required by law or label instructions.