



## **PROTOCOL**

### **High pressure cleaning**

#### **Purpose**

To describe the principles of high pressure cleaning in a food manufacturing environment

#### **Scope**

Applicable to production and adjacent areas such as wash bays

#### **Equipment**

Inedible waste bags  
Blue plastic scrapers  
Green dustpan  
Cardboard cartons

#### **PPE**

Safety Shoes  
Rubber Gloves  
Rubber Apron  
Face Shield  
Green Dustcoat

#### **Product**

Shureclean	1:100
Delladet sanitizer	1:100 ready to use in spray bottle

#### **Instructions**

- The use of high pressure cleaners in a manufacturing area should be avoided and only used when there is no other reasonable option

#### **Cleaning of High pressure machine**

- It is acceptable that equipment is cleaned in the wash bay under certain conditions:
  - ✓ Close all doors leading to production areas
  - ✓ Place the equipment on a stand or rack off the floor
  - ✓ Remove excess product from the equipment by using a scraper
  - ✓ Store the waste in an inedible waste bag and remove to the waste yard when cleaning is complete
  - ✓ Start the high pressure cleaning, which may make use of cold water, or with the addition of hot water, steam or detergents
  - ✓ If all residue has not been removed, manually clean off the remainder by using Shureclean
  - ✓ Sanitize using Delladet
  - ✓ Dry using a dry cloth

Do not use high pressure cleaners to unblock drains or clean floors in manufacturing areas