



RESOURCE LIBRARY - STEWARDING
Cleaning Meat Slicers 清洁切片机

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Standard:

All meat slicers must be cleaned and sanitized immediately after each use. Take extra care as the blades are very sharp.

Procedures:

1. Unplug slicer, besides the electrical hazard, serious injury could result if motor were to start while working near blade.
2. Immediately after use, take all removable parts to pot-sink for washing and sanitizing according to pot-washing procedures.
3. Prepare solution of hot water with detergent for washing.
4. Prepare solution of sanitize chemical with water and clean, dry rags.
5. Use wash solution and sponge to scrub all stationary parts of slicer, pay particular attention to corners, handless and hard to get at places.
6. Sanitize, using clean sponge dipped in rinse solution and squeezed nearly dry, dip and wring sponge frequently to be sure sanitizer contacts all surfaces.
7. Re-assemble slicer.
8. Replace plug.
9. Return cleaning equipment to proper storage.

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标准:

所有切片机在使用后必须马上清洁和消毒。必须特别注意安全，因为切片机是很锋利的。

程序:

1. 拔掉插头以避免在工作时切片机突然启动造成严重的工伤。
2. 使用后立即清洗，将所有能够拆开的部件按照洗锅的程序进行清洗消毒
3. 准备清洗用的清洁剂和热水溶液。
4. 准备消毒剂和干净、干燥的抹布。
5. 使用海绵和清洁剂水刷洗切片机各处特别注意的是角落和难以清洁到的方。
6. 消毒，使用清洁的海面蘸着消毒剂并将多余的消毒剂挤压掉，然后在切片机的表面来回擦拭，确保所有的地方都被擦到。
7. 重新组装切片机。
8. 连接插头。
9. 将清洁设备放回存放处。

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