



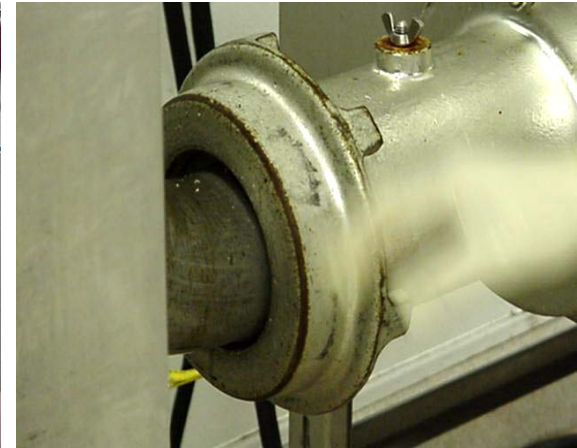
## Sanitation Standard Operating Procedure - Meat Department - Grinder



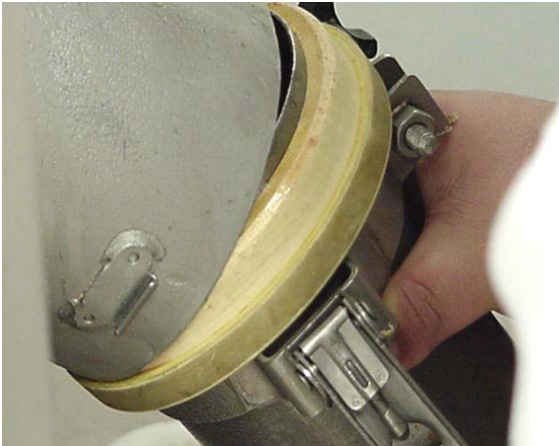
Unplug grinder.



Disconnect foot pedal. Place cap over plug.



Remove connector ring.



Unclip and remove extension tube.



Remove bowl ring.

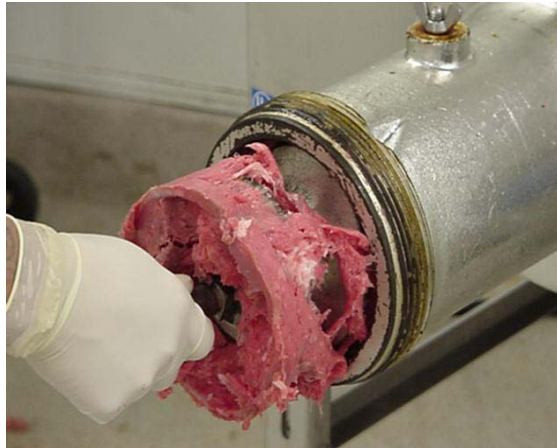


Remove plate.

Sanitation Standard Operating Procedures - Meat Department - Grinder



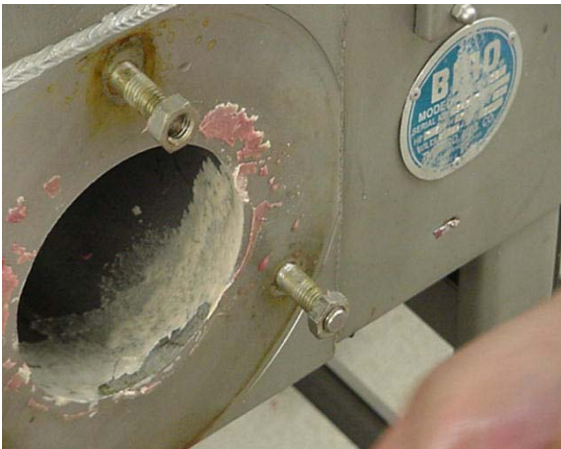
Remove knife.



Remove auger assembly. Remove and discard meat residue.



Remove bowl.



Replace washers and nuts.



Remove paddle lock.



Remove paddle.

Sanitation Standard Operating Procedures - Meat Department - Grinder



Remove extension cover.



Hand wash, rinse and sanitize removed items in sink.



Place parts onto grinder storage and cleaning rack. Place rack in cooler.



Rinse equipment with hot water.



Pay special attention to the paddle's rubber gasket.



Foam with Oasis Enforce.

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Power wash grinder.



Sanitize with Ster-Bac.



Air dry bowl and bowl ring.



Air dry throat of machine.



Leave unassembled overnight.



In the morning, inspect equipment. If not acceptable: clean, reinspect and re-sanitize. Indicate deficiencies on Sanitation Log.

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Apply light coat of mineral oil. Wipe off excess.