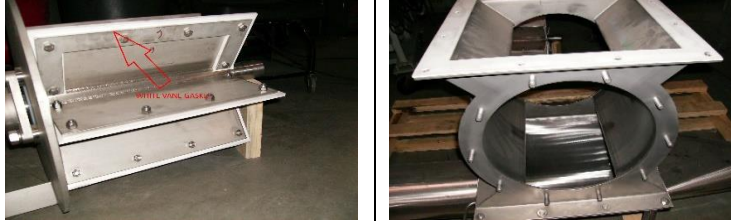
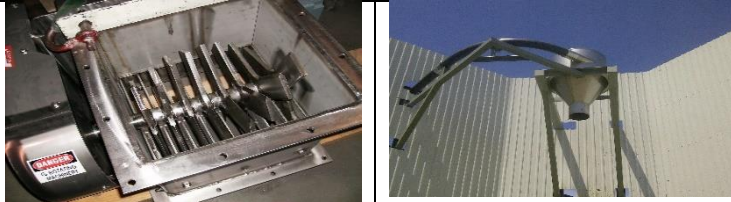

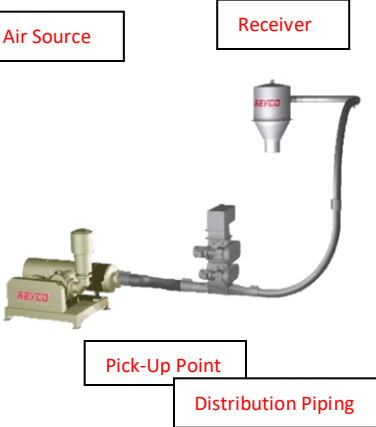

 commercial food sanitation	Sanitation Standard Operating Procedure Guidance Document	Effective Date: November 6, 2020
	Pneumatic Waste Conveyance Routine Cleaning	Revision Date: <...>
Frequency: Daily		
Unless otherwise documented, printed documents are not controlled.		


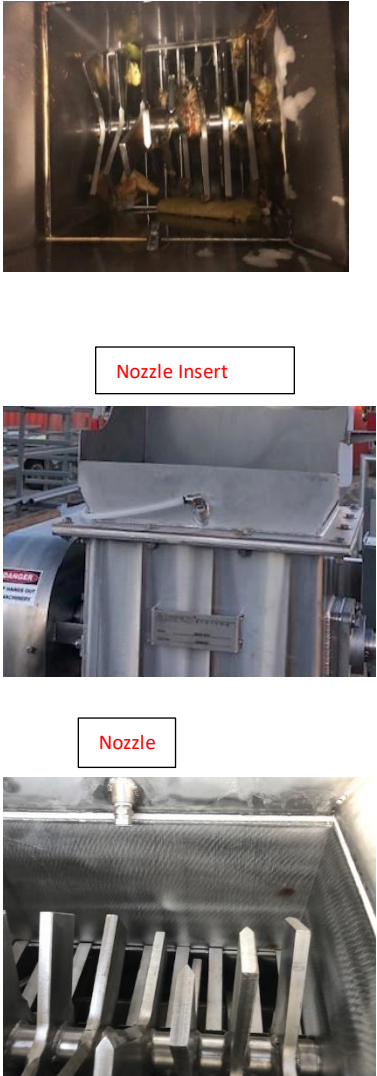
These guidelines have been written by Commercial Food Sanitation and Reyco experts as well as multiple processors for the benefit of industry. This document provides guidance that companies may decide to use part or all of. All final cleaning procedures need to be verified and validated through analytical results by the company utilizing them.




Process Requirements	
Requirements and Qualifications:	Clean dedicated PPE adhering to designated hygiene and safety requirements — Boots, Wet Suits, Gloves, Hairnets, Eye Wear etc. All LOTO and safety precautions are taken. Employees are trained and adhere to Good Manufacturing and Sanitation Practices
Equipment / tools:	Designated Color Coded Brushes, Foamers, Dedicated Tools, Waste Containers etc.
Utilities:	Adequate Supply of Potable Water
Cleaning / sanitizing chemicals:	Detergent (strength per chemical provider recommendations) Sanitizer (strength per chemical provider recommendations)

Points of Interest	
<u>CLEAN DIFFICULT TO ACCESS AREAS:</u> L) Rotary Valves Seals Sandwiched plates R) Flange gaskets	
<u>CLEAN DIFFICULT TO ACCESS AREAS:</u> L) Size Reducer R) Cyclone Receiver	
<u>CLEAN DIFFICULT TO ACCESS AREAS:</u> L) Area between Pick up points (Size Reducer, Valve Housing) and Floor R) Belts leading to Pick up Points (Size Reducer/Valve Housings)	

7-Step Sanitation Process

Step	Sanitation Process Details	Photos
Sanitation Preparation	<p>Ensure clean dedicated PPE and tools are available.</p> <p>Employees must wear designated (separate) PPE when cleaning pneumatic waste systems (like drains)</p> <p>Take necessary LOTO precautions before sanitation efforts are initiated</p> <p>Install divert valve and discharge at outlet (when available and necessary) to separate cleaning solutions from materials that may be destined for animal feed</p> <p>Maintain positive pressure in distribution piping</p> <p>Coordinate scheduling to complete Pneumatic waste system cleaning before process equipment sanitation in order to avoid subsequent cross-contamination</p> <p>Identify and report abnormal conditions prior to cleaning and follow-up as necessary</p>	 <p>A schematic diagram of a pneumatic waste system. It shows an 'Air Source' on the left connected to a 'Pick-Up Point' (a yellow hopper). This is connected to 'Distribution Piping' that leads to a 'Receiver' (a grey hopper) on the right. The receiver is mounted on a vertical support structure.</p>  <p>A photograph showing a large industrial structure with a 'Pant Leg Discharge' at the bottom. The structure is made of metal and has a large hopper-like component. The discharge is a vertical pipe leading down from the structure.</p>

<p>Step 1</p> <p>Removal of Gross Soils</p>	<ul style="list-style-type: none"> a) Remove product, supplies and waste from area. b) Remove gross soils from conveyers, safety hood, size reducer, rotary valve, and surrounding area; place into waste containers c) Allow system to run dry (approximately 5 minutes) to remove remaining waste before initiating a rinse step d) Remove remaining debris from surfaces with crushed ice if necessary (deep or periodic clean or special circumstance) 	
<p>Step 2</p> <p>Pre-rinse; Remove Visible Soils (~ 100% particulates)</p>	<ul style="list-style-type: none"> a) Spray exterior housings, conveyers and surrounding area to remove majority of remaining visible debris. b) Spray pick up points (hood, size reducer, rotary valve...). c) Add water into each rotary air lock in order to remove majority of soils and debris. Introduce gradually through buckets or low-pressure hose to avoid slugging the system. Add water at 1-2 gallons/minute for 10 minutes depending on size of system. d) Alternatively activate receiver wash system including rinse nozzles and spray ball fittings (c & d). e) Clean out discharge cyclone to remove particles not reached by rinse (spray ball or hose) f) Take precautions to avoid cross-contamination from high-pressure water sprays (max 80 psi) 	

<p>Step 3 Detergent Application: Enable Removal of Remaining Soils</p>	<ul style="list-style-type: none"> a) Prepare cleaning solution to manufacturer's recommendations. b) Add foam cleaning solutions into rotary valves and spray system connections. Allow foam to remain in accordance with cleaning company recommendations (typically ~10 minutes). c) Alternatively activate receiver wash system including rinse nozzles and spray ball fittings. d) Complete prior to process equipment cleaning 	<p>Receiver</p>  <p>Receiver Spray Fittings</p> 
<p>Step 4 Post Rinse: Removal of Detergents and Remaining Soils</p>	<ul style="list-style-type: none"> a) Rinse equipment exterior, valves and distribution piping with water. Be sure to rinse undersides of valves and equipment frames. b) Alternatively activate receiver wash system including rinse nozzles and spray ball fittings. c) Avoid spraying on ground and splashing solutions onto adjacent equipment and process areas d) Divert cleaning solution from waste stream if necessary e) Reclean soiled areas as necessary f) Complete prior to final process equipment cleaning 	<p>Divert Valve</p> 

Step 5 Inspection and Release	<ul style="list-style-type: none"> a) Prior to putting cleaning materials away, operator or lead should self-inspect equipment (conveyers, pick-up points, cyclone receiver...) b) Remove visible soils, re-clean with detergent and rinse as necessary c) Allow system to run dry (approximately 15 minutes). d) Store cleaning equipment and supplies in designated location. e) Complete prior to final process equipment cleaning 	
Step 6 Pre-operational Inspection and Approval	<ul style="list-style-type: none"> a) Reference GMP/PPE requirements b) Visually inspect equipment in accordance with pre-op procedures c) Reclean soiled areas if identified. d) Identify any damage or items that may need further maintenance for leadership follow-up e) Document deficiencies and corrective actions including recleaning and follow-up inspection results f) If any items represent a food safety risk, equipment shall not be placed back into service until corrected g) Release equipment for sanitizing when visual results and equipment conditions are acceptable 	
Step 7 Sanitize:	<ul style="list-style-type: none"> a) Verify strength of solution in accordance with environmental sanitation levels. b) Thoroughly sanitize exterior surfaces and introduce gradually into each rotary valve 	

	<ul style="list-style-type: none"> c) Alternatively activate receiver wash system including rinse nozzles and spray ball fittings. d) Upon completion, place cleaning tools and supplies in assigned locations e) Complete remaining sanitation documentation f) Release equipment 	
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Associated Documents:

Periodic Cleaning Guidance

Preventative Maintenance Program

DOCUMENT CONTROL (not to be printed)

Revision History			
Date	Version	Description	Authors
November 6, 2020	1		Rick Katz