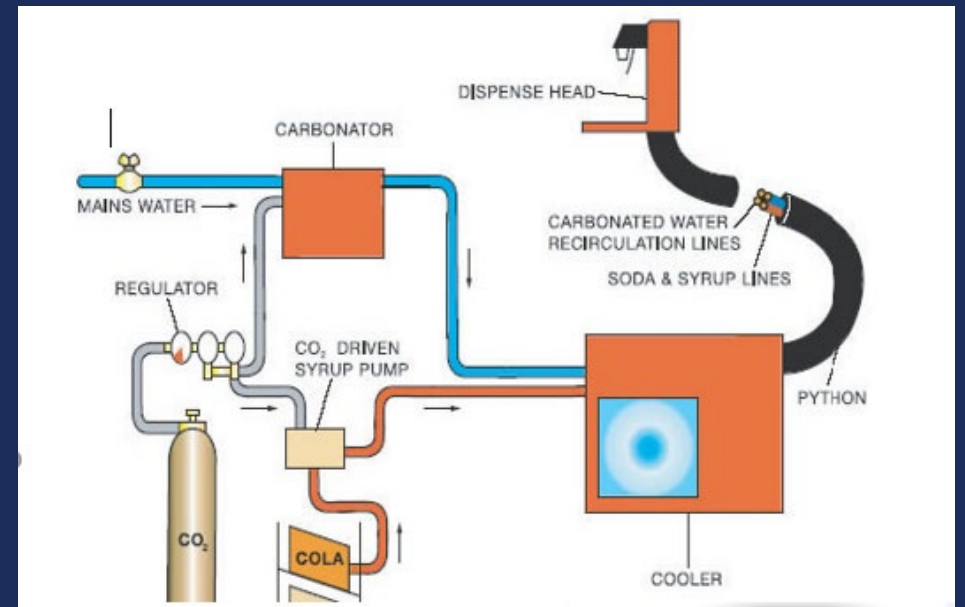


# TURNING YOUR POSTMIX MACHINE **OFF** IF NOT USED FOR MORE THAN 72 HOURS?

HERE'S A STEP BY STEP ON HOW TO DO THIS SAFELY ON A STANDARD POSTMIX SYSTEM

**PLEASE DO NOT TURN ELECTRICITY OFF TO YOUR COOLER / CARBONATOR**

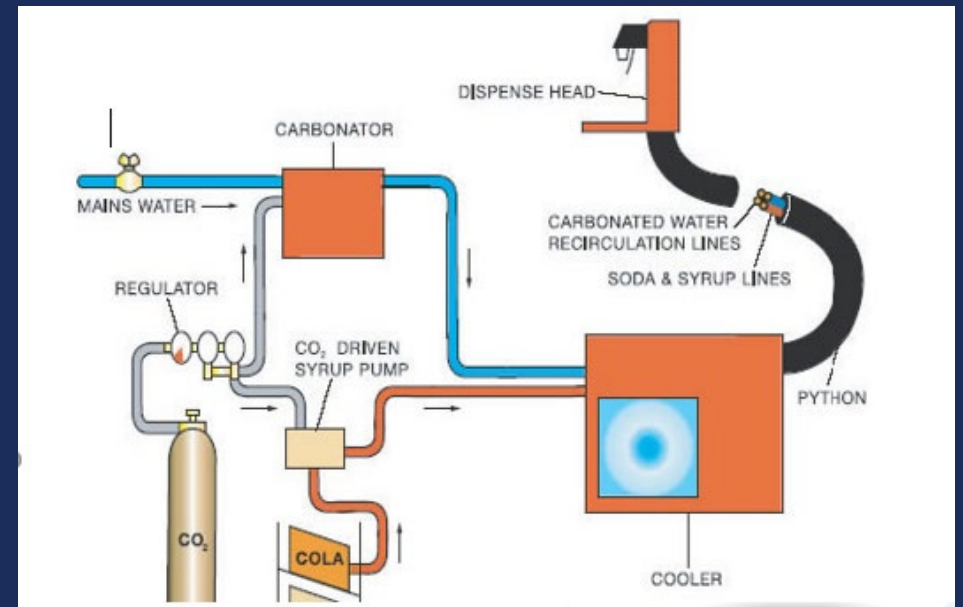
1. •In line with daily cleaning procedures, clean nozzles/diffusers & wipe down leave dry - in accordance to BSDA Hygiene Poster (see below)
2. •Switching off the electricity supply will result in the carbonated (Soda) and still water remaining in the line stagnating; therefore advisable the system is left switch on to maintain water & product below 4 °C
3. •Leave the Bag In Box's connected to maintain a sealed system
4. •Turn the water and CO<sub>2</sub> supply OFF ensuring nothing is dispensed from the system
5. •If Juice (Fruit base) products installed these will need the line cleaning to avoid the product spoiling from yeast growth
6. •If in the event the power supply is lost or switch off drain down the carbonated water at the earliest time but the CO<sub>2</sub> will need to be switched on to do this
7. •If you have a Water Filter fitted this will need replacing before commencing Start Up when re opening
8. •Refer to Start Up Procedure before dispensing any Product for sale



# TURNING YOUR POSTMIX MACHINE ON IF NOT USED FOR MORE THAN 72 HOURS?

HERE'S A STEP BY STEP ON HOW TO DO THIS SAFELY ON A STANDARD POSTMIX SYSTEM

1. • In line with daily cleaning procedures, clean nozzles/diffusers & wipe down leave dry - in accordance to BSDA Hygiene Poster
2. • Turn the water and CO<sub>2</sub> supply ON ensuring nothing is dispensed from the system
3. • If the electricity supply has been continuous for the time not used pull through 8 pints from each dispenser of carbonated (Soda) and still water, if the electric supply has been switched off - Call Contact Centre
4. • If the Bag In Box's connected are empty or beyond BBD Best Before Date replace them
5. • Even if Juice (Fruit base) products have been cleaned replace with new un-opened bag in box
6. • If you have a Water Filter fitted this will need replacing before commencing Start Up call Contact Centre to arrange a replacement
7. • If no filter fitted and electricity supply maintained pull through 8 pints of ready to drink product of each flavour through the furthest dispenser if more than one fitted
8. • When complete pull 1 pint of each product for all other dispenser(s). The system will be ready for use





# Dispense hygiene is not optional - it is essential

Food Hygiene (England) Regulations 2013 and parallel legislation for Northern Ireland, Scotland and Wales demand that we dispense clean and safe drinks

**We must ensure that the product:**

- Is not contaminated with any foreign materials, chemicals or microorganisms (germs)
- Is of the correct dilution and carbonation
- Tastes perfect
- Is the required temperature

## HYGIENE POSTER

### Essential cleaning routines

- Dispense head - daily**
1. If the dispense head has a separate power source, switch off
  2. Wash hands thoroughly before starting
  3. Remove nozzle and diffuser where fitted
  4. Brush nozzle, dispense head and all "in place parts" of dispensing valve using clean hand-hot soapy water
  5. Rinse all removable parts in cold mains water
  6. Dry all parts with clean disposable paper towels
  7. Re-fit cleaned nozzle and diffuser if previously removed
  8. Wipe clean external surfaces of head and panels, drip tray and grid with clean cloth
  9. Switch power on (if applicable)
- NB: Do not dismantle valve and soak overnight in carbonated water**

- Cooler/syrup supply area - when needed**
- Do keep cooler and syrup area clean and tidy
  - Do check condenser grille is clean - clean using a stiff brush if necessary
  - Don't obstruct air flow through and around the cooler unit
  - Do wash bag-in-box connector in clean, hand-hot water and wipe any surplus syrup from the outside of the lines with a clean cloth before connecting a new bag-in-box
  - Don't allow any connectors from the bag-in-box to come into contact with the floor area whilst they are being cleaned or when they are not connected to the bag

For more information on cleaning routines and frequency contact your supplier

### Essential hygiene standards

- Do wear clean clothing
- Do remove jewellery and tie back or cover hair
- Do wash your hands thoroughly using clean hand-hot water, un-perfumed liquid soap and dry thoroughly with a clean disposable paper towel
- Do cover cuts and abrasions with clean waterproof dressing
- Do ensure external work surfaces and surrounding workstation are kept clean

- Don't clean and change bag-in-box if you are suffering from sickness or diarrhoea
- Don't smoke whilst working with soft drinks
- Don't eat and chew when you are working

You are responsible for your own personal hygiene and for cleaning the dispense system

