

STANDARD PROCEDURE FOR SLUSHIE MACHINE CLEANING

1. Purpose

The purpose of this procedure is to establish requirements for daily sanitizing and deep cleaning of the slushie machine to ensure food safety, product quality, and equipment maintenance.

2. Scope

This procedure is applicable to all tasting room staff responsible for slushie machine operation and maintenance with the machine at the Main Winery.

3. Responsibilities

The responsibilities for the completion of this procedure are defined in Section 5.

4. Definitions

Sanitizing: Quick sanitization procedure performed weekly or between uses.

5. Procedure

Cleaning and Sanitizing

| Procedure / Form | Process Step / Activity | Responsible Function |
|-------------------------|---|-----------------------------|
| | Drain the slushie machine of slushie contents | Tasting Room Staff |
| | ↓ | |
| | Run hot water through the machine | Tasting Room Staff |
| | ↓ | |
| | Put in a sanitizing packet with fresh hot water | Tasting Room Staff |
| | ↓ | |
| | Let sit for 30 minutes | Tasting Room Staff |
| | ↓ | |
| | Drain the sanitizer solution | Tasting Room Staff |
| | ↓ | |
| | Wipe out the interior of the machine | Tasting Room Staff |
| | ↓ | |
| | Put the slushie mix back into the machine | Tasting Room Staff |

REVISION HISTORY

| Date | Revision # | Description of Revisions and reason for the change | Author | ISO Process Owner (Signature and Date) | Management Representative (Signature and Date) |
|------------|------------|--|----------------|--|--|
| 01/21/2026 | 0 | Initial Release | Steve Helinski | | |
| | | | | | |
| | | | | | |