

# Cleaning the Slushie Machine at the Main Winery

## 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		