Title	Document #	Location	Rev #	Effective Date
Cleaning the Slushie Machine	STO-001	Westmoreland & Jacktown	0	02/05/2026

Cleaning the Slushie Machine at Westmoreland and Jacktown

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 machines at Westmoreland or Jacktown.

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 **with Nozzle Disassembly**

Procedure /   Process Step / Activity   Responsible
Form   **Function**

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Empty machine of slushie contents   Tasting Room Staff
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Refill bowl with hot water and   Tasting Room Staff
wipe out. Empty and refill/rinse a
few times.
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Empty machine and keep pitcher   Tasting Room Staff
under nozzle to catch any leakage
while disassembling
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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
↓	
Unscrew nut and pull pin out. Slide tube and spring out. You will have 4 parts: handle, top cap, tube, and spring.	Tasting Room Staff
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Soak and clean all parts (handle, top cap, tube, spring)	Tasting Room Staff
↓	
Clean inside spout on the bowl	Tasting Room Staff
↓	
Put spring back in tube, insert into spout. Put top cap and handle on. Handle hooks into spring through tube opening. Slide pin through and secure with nut. (May require maneuvering to line up)	Tasting Room Staff