

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
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	Put in a sanitizing packet with fresh hot water	Tasting Room Staff
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	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		