

Juicer Closing Checklist

Everyday Standards – Juicer Cleaning & Closing

Employee Name: _____ Date: _____

CRITICAL SAFETY WARNINGS

- Gloves must be worn during the entire process.
- Non-pasteurized juice presents a bacteria risk if steps are skipped.
- Lower cup blade is extremely sharp – red safety cap required before handling.

Phase 1 – Initial Disassembly (At Station)

- Put on single-use gloves
- Turn machine OFF
- Unplug machine from outlet
- Prepare cart or tray for part transport
- Drain juice reservoir completely
- Remove juice reservoir
- Remove juice nozzle (turn upward first, then counter-clockwise)
- Remove splash shield
- Wipe loose fruit from machine interior
- Loosen components using spanner tool (bottom to top)
- Support and remove upper cup
- Remove upper cup pin
- Remove and contain spanner nuts
- Remove lower cup (hold by outside only)
- Place red safety cap on blade immediately
- Remove spanner screw
- Remove juice manifold
- Remove strainer/orifice assembly
- Transport all parts to Triple Sink

Phase 2 – Wash, Rinse, Sanitize (Triple Sink)

- Ensure triple sink is clean and clear
- Place clean plastic tub on stainless cart/table
- Rinse loose pulp from upper cup
- Rinse loose pulp from lower cup
- Scrub upper cup crevices until clean
- Scrub lower cup crevices until clean
- Place upper cup in HAWK soak (1:9 hot water, max 15 minutes)
- Place lower cup in HAWK soak (1:9 hot water, max 15 minutes)
- Separate orifice tube from strainer tube
- Soak tubes in cold water if stuck
- Scrub strainer tube exterior
- Scrub orifice tube interior
- Wash all parts in Bay 1
- Rinse all parts in Bay 2

- Sanitize all parts in Bay 3 (90 seconds)

Final HAWK Soak (10–15 Minutes)

- Prepare clean tub with hot water and HAWK degreaser
- Place juice manifold in soak
- Place strainer tube in soak
- Place orifice tube in soak
- Place spanner nuts in soak
- Place spanner screw in soak
- Place spanner tool in soak
- Place juice nozzle in soak

Overnight Storage

- Rinse, sanitize, and rack-dry upper cup
- Rinse, sanitize, and rack-dry lower cup
- Place juice reservoir upside down in HAWK soak overnight
- Leave juice manifold soaking overnight
- Leave stirrer handle soaking overnight
- Leave strainer tube soaking overnight
- Leave orifice clean-out rod soaking overnight
- Rinse, sanitize, and dry spanner items after soak

Phase 3 – Machine Cleaning

- Unlock machine wheels
- Move machine to designated cleaning area
- Lock wheels in place
- Remove waste container
- Empty waste container
- Lightly rinse interior (avoid electrical components)
- Scrub interior walls downward
- Spray interior with HAWK solution (1:9)
- Allow machine to soak for 15–20 minutes
- Rinse machine interior
- Detail-clean crevices
- Wipe machine completely dry
- Clean hopper surfaces
- Wash, rinse, sanitize waste container
- Wash, rinse, sanitize inner cabinet

Phase 4 – Final Area Cleanup

- Return juicer to Electrical Storage
- Mop cleaning area floor
- Squeegee water into floor drain
- Clean floor drain trap
- Replace drain trap and cover

Employee Signature: _____ Date: _____