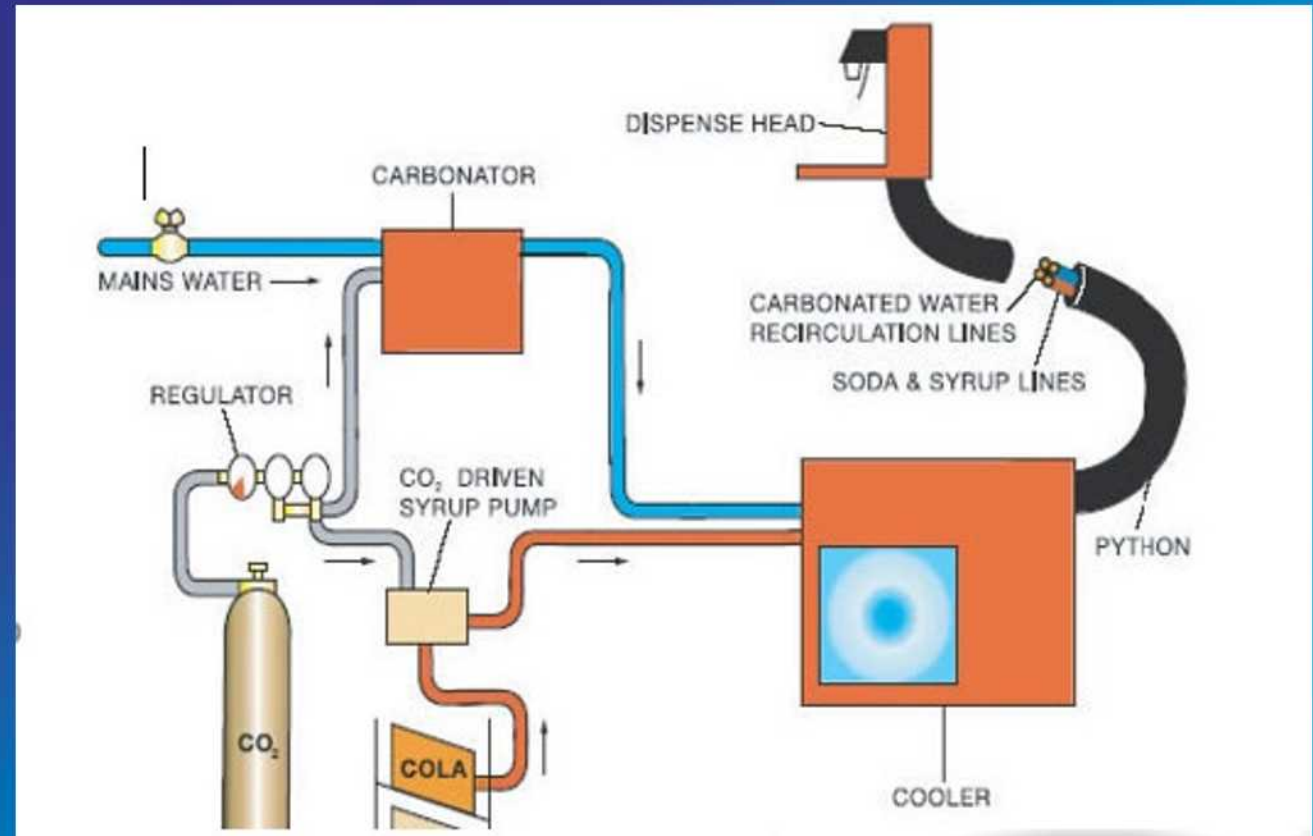


TURNING YOUR POSTMIX MACHINE OFF IF NOT USED FOR MORE THAN 72 HOURS?

HERE'S A STEP BY STEP ON HOW TO DO THIS SAFELY ON A STANDARD POSTMIX SYSTEM

PLEASE DO NOT TURN ELECTRICITY OFF TO YOUR COOLER / CARBONATOR

1. In line with daily cleaning procedures, clean nozzles/diffusers, wipe down and leave to dry in accordance with BSDA Hygiene Poster (see below)
2. Switching off the electricity supply will result in the carbonated (soda) and still water remaining in the line stagnating; therefore it is advisable the system is left switched on to maintain water and product below 4 °C
3. Leave the Bag In Boxes connected to maintain a sealed system and prevent access of airborne bacteria or yeast
4. Turn the water and CO₂ supply OFF ensuring nothing is dispensed from the system
5. If Juice (Fruit base) products installed these will need the line cleaning to avoid the product spoiling because of yeast growth
6. If the power supply is lost or switched off drain down the carbonated water at the earliest opportunity. Note that the the CO₂ will need to be switched on to do this
7. If you have a water filter fitted this will need replacing before commencing Start Up when re-opening
8. Follow the Start Up Procedure before dispensing any ready to drink product



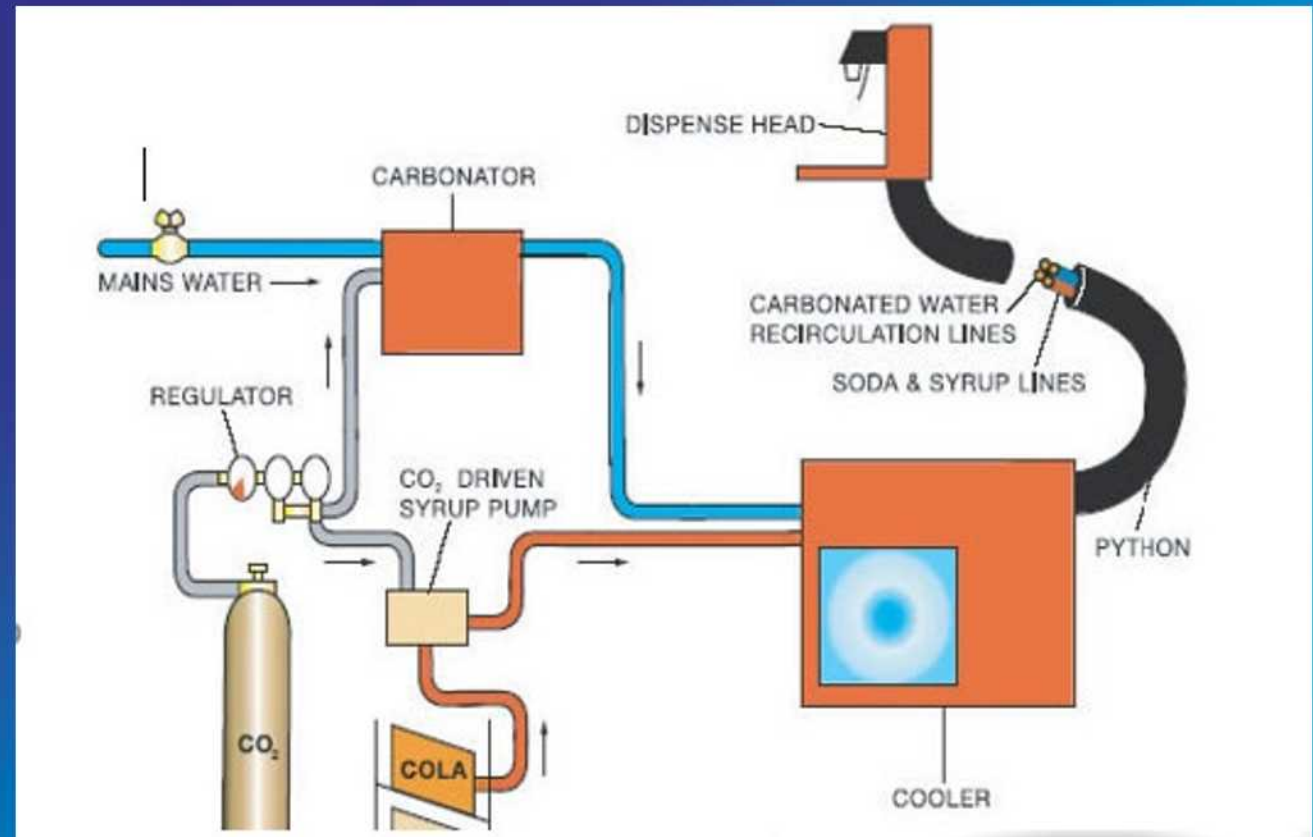
Call: 0800 011 4010
Email: enquiries@vimto.uk

TURNING YOUR POSTMIX MACHINE ON IF NOT USED FOR MORE THAN 72 HOURS?

HERE'S A STEP BY STEP ON HOW TO DO THIS SAFELY ON A STANDARD POSTMIX SYSTEM

PLEASE DO NOT TURN ELECTRICITY OFF TO YOUR COOLER / CARBONATOR

- 1 • In line with daily cleaning procedures, clean nozzles/diffusers, wipe down and leave to dry in accordance with BSDA Hygiene Poster (see below)
- 2 • Turn the water and CO₂ supply ON ensuring nothing is dispensed from the system
- 3 • If the electricity supply has been continuous for the time not in use pull through 8 pints from each dispenser of carbonated (soda) and still water. If the electricity supply has been off, the system will need to be sanitised - Call Contact Centre
- 4 • If the Bag In Boxes connected are empty or beyond BBD Best Before Date replace them
- 5 • If Juice (Fruit base) product lines have been cleaned replace Bag in Box
- 6 • If you have a water filter fitted this will need replacing before commencing Start Up. Call Contact Centre to arrange a replacement
- 7 • If no filter fitted and electricity supply maintained pull through 8 pints of ready to drink product of each flavour through the furthest dispenser if more than one fitted
- 8 • When complete pull 1 pint of each ready to drink product through all other dispenser(s). The system is ready for use



Call: 0800 011 4010
Email: enquiries@vimto.uk



Dispense hygiene is not optional - it is essential

Food Hygiene (England) Regulations 2013 and parallel legislation for Northern Ireland, Scotland and Wales demand that we dispense clean and safe drinks

We must ensure that the product:



Is not contaminated with any foreign materials, chemicals or microorganisms (germs)



Is of the correct dilution and carbonation



Tastes perfect



Is the required temperature

Essential cleaning routines



Dispense head - daily

1. If the dispense head has a separate power source, switch off
2. Wash hands thoroughly before starting
3. Remove nozzle and diffuser where fitted
4. Brush nozzle, dispense head and all "in place parts" of dispensing valve using clean hand-hot soapy water
5. Rinse all removable parts in cold mains water
6. Dry all parts with clean disposable paper towels
7. Re-fit cleaned nozzle and diffuser if previously removed
8. Wipe clean external surfaces of head and panels, drip tray and grid with clean cloth
9. Switch power on (if applicable)



NB: Do not dismantle valve and soak overnight in carbonated water



Cooler/syrup supply area - when needed

- Do keep cooler and syrup area clean and tidy
- Do check condenser grille is clean - clean using a stiff brush if necessary
- Don't obstruct air flow through and around the cooler unit
- Do wash bag-in-box connector in clean, hand-hot water and wipe any surplus syrup from the outside of the lines with a clean cloth before connecting a new bag-in-box
- Don't allow any connectors from the bag-in-box to come into contact with the floor area whilst they are being cleaned or when they are not connected to the bag



For more information on cleaning routines and frequency contact your supplier

Essential hygiene standards



- Do wear clean clothing
- Do remove jewellery and tie back or cover hair
- Do wash your hands thoroughly using clean hand-hot water, un-perfumed liquid soap and dry thoroughly with a clean disposable paper towel



- Do cover cuts and abrasions with clean waterproof dressing
- Do ensure external work surfaces and surrounding workstation are kept clean



- Don't clean and change bag-in-box if you are suffering from sickness or diarrhoea
- Don't smoke whilst working with soft drinks
- Don't eat and chew when you are working

You are responsible for your own personal hygiene and for cleaning the dispense system

