



Cleaning Procedure for Next Robot Cooking Machine

This document outlines the standard operating procedures (SOPs) for cleaning and sanitizing the robot cooker to comply with general health and safety standards. It is intended to ensure the cleanliness and maintenance of the equipment in a commercial kitchen environment.

Daily Cleaning Procedure

1. Ensure the machine is powered off and cooled down to a safe temperature before cleaning.
2. Remove and clean the strainer basket in the 3-compartment sink and clean out any large food debris that is left on the bottom of the machine.
 - paying careful attention to electrical components and waterproofing.
3. Clean the inside liner with a bucket of warm water and detergent using a soft brush or cloth.
 - DO NOT USE A METAL SPATULA OR HARD CLEANING TOOLS LIKE STEEL WOOL on Non-stick surface.
4. Rinse the inside liner with clean, warm water.
5. Using a soft cloth dipped in sanitizer (pH must be checked and recorded prior to use), wipe the inside of the liner and allow it to air dry.
6. Clean and sanitize any areas outside the inside liner that may have splashes or residue from cooking.
7. Reassembling the machine ensuring all parts are securely in place.

Best Practices for Cleaning During Service

1. Auto clean after every batch cooked
2. Ensure nothing is sticking to the drum after cleaning (this will cause food to taste burnt)
3. Quick season the pot before opening, after lunch rush, after dinner rush, and during closing procedures
4. Deep season pot at least once per week

Periodic Maintenance

1. Perform a deep clean to address areas that are difficult to reach in daily cleaning. This would include:
 - Every two weeks:
 - Remove and empty all liquids and dry seasoning boxes to clean and sanitize appropriately.
 - Clean tubes used for liquid dispensing using the “tube cleaning” setting on the machine.
 - Reassembling the machine ensuring all parts are securely in place.
2. Inspect the machine for wear and tears, especially electrical components and connections.
3. Lubricate moving parts as recommended by the manufacturer to ensure smooth operation.
4. If the machine is not to be used for a long period of time (i.e. over summer break), follow the following procedures:
 - Clean and sanitize the inside liner as stated above.
 - Clean and sanitize the strainer basket and the outside parts of the machine.



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- Reassembling the machine ensuring all parts are securely in place.

Record Keeping

1. Keep a log of all daily and bi-weekly cleaning and maintenance activities, including the date, time, and initial of the person responsible for the cleaning.

Safety and Compliance

1. Always follow manufacturer's guidelines for cleaning and maintenance. Use only approved detergents and sanitizers to ensure compliance with health department standards. Keep a log of cleaning and maintenance activities for health inspections.