



**ORIGINAL**

<b>SOP #</b>	VC-NPR-019	<b>TITLE:</b>	<b>Effective:</b>	12/05/18
<b>Revision #</b>	02	<b>Cleaning of V-Blenders</b>	<b>Status:</b>	<b>APPROVED</b>
<b>Superseded By:</b>	N/A		<b>Total Pages:</b>	03

<b>WRITTEN BY/DATE:</b>	<b>QA APPROVAL/DATE:</b>
<i>PPatel</i> · 10/14/21	<i>signature</i> = 10/14/21

**1. Purpose:**

To describe a written procedure for cleaning of the V-Blenders

**2. Scope:** N/A

**3. Responsibility:** Machine Operator, Production Supervisor/Manager, Quality Assurance

**4. Reference:** Operating Manual

**5. Procedure:**

a. This SOP applies to two types of cleaning procedures.

- **Partial Cleaning:** This procedure is applicable for cleaning the V-Blender when consecutive batches of the same products are planned or lower to higher strength of the same product.
- **Full Cleaning:** This procedure is applicable for cleaning the V-Blender between product changes and also between the higher strength of the product to the lower strength of the same product. However it is left to the discretion of the QA personnel or designee to determine the necessity of performing this procedure at any other time. Full cleaning must be done after blending a batch containing food allergens (e.g. milk, eggs, soybeans, etc.) before proceeding to non-allergen batch.

**b. Partial Cleaning:**

- i. Remove all labels of the previous batch from the blender.
- ii. Turn off the power supply and unplug the blender. Follow lock-out and tag-out safety procedure.
- iii. Open the top lids and bottom valve of V-blender.
- iv. Remove the gaskets from the lids.
- v. Use vacuum cleaner, then use compressed air to clean the blender from inside to remove the residue of the material from previous batch by keeping central FARR de-duster Collecting system ON.
- vi. Wipe the blender from outside using a lint free clean cloth.
- vii. The floor must be vacuumed and/or mopped.
- viii. Document the type of cleaning and cleaning time in the room-equipment usage log book.
- ix. Take clearance from Quality assurance prior to starting the next batch.

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**c. Full Cleaning:**

- i. Remove all items, including labels, stationeries of the previous batch from the blending room.
- ii. Turn off the power supply and unplug the blender. Follow lock-out and tag-out safety procedure.
- iii. Open the Lids & bottom valve for V-blender.
- iv. Those v-blenders, which are on castor wheels, are to be taken to the washing area.
- v. Remove the powder residues using a brush with a long attachment and scrub the inner walls of the blender from top to down. Use the compressed air for removing the traces of the powder from the blender.
- vi. With the hose and a pressure gun, spray hot water on the inner surface of the blender.
- vii. Wash the gasket and the lids of the blender with hot water.
- viii. Turn on the power supply.
- ix. Close the bottom valve of the blender.
- x. Add about 1/3 the volume of hot water to V-blender.
- xi. Close the lids & bottom valve and run the blender for 10 minutes. Drain the water.
- xii. Use Alconox® as detergent in 1% dilution by adding,

50 Cu. Ft V-Blender: 150 gm Alconox in 15 liters of water  
 10 Cu. Ft V-Blender: 50 gm Alconox in 5 liters of water  
 150 Cu. Ft V-Blender: 250 gm Alconox in 25 liters of water

- xiii. Rinse the blender with this solution by rotating it for 5 minutes. Clean the blender with warm water until no foam is observed visually.
- xiv. Add about 1/3 the volume of warm tap water or purified water to V-blender as final rinse.
- xv. Close the lids & bottom valve and run the blender for 10 minutes. Drain the water.
- xvi. Spray 70% solution of Isopropyl alcohol covering all inner surface of V- blender.
- xvii. Keep the blender in a vertical up-right position & let it dry or use the compressed air until dry.
- xviii. Affix the status label showing **“CLEANED-QA APPROVAL REQUIRED”**.
- xix. If the cleaned blender is not utilized for more than 72 working hours after the completion of the cleaning process, the blender needs to be re-cleaned with water and affix the status label Re-cleaned.
- xx. Document the Type of cleaning and cleaning time details in the room-equipment usage log book.
- xxi. Take clearance from the Quality Assurance prior to starting the next batch.
- xxii. A “Full” cleaning must be performed after Nine (9) partial cleaning, regardless product type.

**SAFETY NOTE: Use safety glasses, gloves, washing booties while cleaning the V-Blenders.**



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**6. Archiving SOP:**

All original documents are to be archived by QA & controlled copies are to be submitted to concerned departments.

**7. Revision History:**

<b>Rev. No.</b>	<b>Revision Details</b>	<b>Reference/CCF No.</b>	<b>Effective Date:</b>
00	New Procedure	N/A	11/20/12
01	Cleaning time added for the logbook. Amount of Alconox used for blenders added. Warm tap water or purified water for final rinse added.	16/QA/020	05/09/16
02	Use of Alconox added for 150 Cu. V-Blender	CCF # 18/QA/134	12/05/18
02	Periodic Review.	SOP # VC-GEN-001	10/14/21