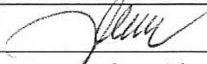
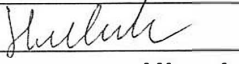
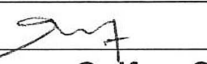


 ROBINSON PHARMA, INC.	Robinson Pharma, Inc., 3330 S. Harbor Blvd., Santa Ana, CA 92704 STANDARD OPERATING PROCEDURE				Procedure No.: SOP 0-048-04	
1 of 3	Cleaning and Sanitizing of General Food Contact Equipment, Utensils, and Tools				Effective Date: 01/07/25	
Author	Date	Approval	Date	Approval	Date	
	12/24/25		12/24/25		12/24/25	
Ivy Nguyen		Hien Le		Gulfam Sheikh		
Production Supervisor, Gummy		Manager, Production		Director, Quality and Compliance		

1.0 PURPOSE:

- 1.1 To provide a step-by-step procedure of production control for the cleaning of general food contact equipment, utensils and tools that can be disassembled and washed with aqueous solutions.

2.0 SCOPE:

- 2.1 This procedure applies to all general food contact equipment, utensils and tools ("tools") at all Robinson Pharma, Inc. (RPI) facilities.

3.0 RESPONSIBILITIES:

- 3.1 It is the responsibility of the operators/technicians to be familiar with and to follow this procedure.
- 3.2 It is the responsibility of the Production Supervisor to enforce adherence to the procedure.

4.0 DEFINITIONS:

- 4.1 Pre-mixed Lightning Degreaser/Domolish HD/SOLV ALL solution – 2% Cleaning solution pre-mixed in large batches (Reference SOP 0-030)

5.0 FREQUENCY:

- 5.1 Tools shall be cleaned and sanitized every time a process has been completed or as needed.

6.0 NECESSARY EQUIPMENT:

- 6.1 Personal Protective Equipment (gloves, goggles, face shield, used as required)
- 6.2 70% Isopropyl Alcohol (IPA)
- 6.3 Pre-Mixed Lightning Degreaser/Domolish HD/SOLV ALL
- 6.4 Purified Water
- 6.5 Filtered Compressed Air
- 6.6 Hot Tap Water (60° – 80°C)
- 6.7 Non-Woven Lint Free Wipes

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NOTE: Knives and cutting instruments used in processing and packaging operations shall be controlled, kept clean, and well maintained. Snap-off blades shall not be used in manufacturing or storage areas.

7.0 **PROCEDURE:**

- 7.1 Place the tools in a bin for cleaning. Ensure that the Equipment Cleaning Status Card (Sign S307) with "STOP! Must be cleaned before next use" box checked is attached to the bin.
- 7.2 Transfer the bin to the washroom in plastic bags, or closed containers, to avoid cross contamination during the transfer.
- 7.3 Rinse the parts inside of the bin using hot tap water.
- 7.4 Soak with pre-mixed Lightning Degreaser/Domolish HD/SOLV ALL solution:
 - 7.4.1 For small tools, fill a 5-gallon bucket with pre-mixed Lightning Degreaser/Domolish HD/SOLV ALL solution, and soak the tools in the solution for 15 minutes.
 - 7.4.2 For large tools, wet all surfaces with a generous amount of pre-mixed Lightning Degreaser/Domolish HD/SOLV ALL solution, and keep the tools wet for 15 minutes.
- 7.5 Scrub the tools using pre-mixed Lightning Degreaser/Domolish HD/SOLV ALL solution, pay attention to joints, inside, and hard-to-reach surfaces.
 - 7.5.1 For new or cleaned Gummy trays, inspect all surfaces for any plastic strings, or loose pieces, and remove them.
- 7.6 Change gloves to avoid contamination.
- 7.7 Rinse each tool with plenty of hot tap water.
- 7.8 Change gloves again.
- 7.9 Rinse each tool with Purified water.
- 7.10 Dry the tools:
 - 7.10.1 If **filtered** compressed air is available, blow-dry each part with filtered compressed air.
 - 7.10.2 If filtered compressed air is not available, use clean non-woven lint-free wipes to dry the tools.
- 7.11 Visually inspect each tool for proper cleanliness. If not clean, repeat Steps 7.4 to 7.10.
- 7.12 Sanitize with a clean non-woven lint free wipe saturated but not dripping with 70% IPA solution.

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7.13 Place tools into plastic bag and attach an Equipment Cleaning Status Card (Sign S307) with "Clean. Must be sanitized before use" box checked.

7.14 Return tools to appropriate area.

8.0 REFERENCES:

8.1 SOP 0-005 Dress Code, Health, and Hygiene Requirements

8.2 SOP 0-051 Halal Material Segregation

8.3 SOP 0-009 Approved Cleaning Compounds, Sanitizing Agents, and Lubricants

8.4 SOP 0-030 Use of Cleaning and Sanitizing Agents

8.5 SOP 0-010 Use of Non-Woven, Polypropylene Lint-Free Wipes

8.6 SOP 0-046 Internal Signage

9.0 ACTION DIAGRAM:

9.1 None

10.0 ATTACHMENTS:

10.1 None