



FS-SWP-205.1	DISHMACHINE – Descaling Weekly (HOBART CLPS66E)	
Department / Area: Nutrition & Food Services	Date Created: January 20, 2014	Review / Revised date: March 1, 2018
Approved By: Regional Manager Nutrition and Food Services		

Potential Hazards: Fill in those that apply	Personal protective equipment / devices required / other safety considerations
<p>H M L risk for injury</p> <p><input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Chemical – splashed in eyes</p> <p><input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Chemical – skin exposure</p> <p><input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Chemical – ingestion</p> <p><input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Chemical – inhalation of mist</p> <p><input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Noise – Dishwasher operation</p>	<ul style="list-style-type: none"> • Goggles • Plastic Apron • Rubber Gloves • Face Mask • Non-Slip Footwear (e.g. No Crocs) • Anti-fatigue Mats/Non slip flooring • Hearing protection (at applicable sites)
<p>Training / Reference information</p> <ul style="list-style-type: none"> • Department Orientation / Checklist • WHMIS / training annually • MSDS Binder Location • Job Hazard Analysis • Operator’s manual 	

Note: Signs and symptoms of a musculoskeletal injury (MSI) can include pain, burning, swelling, stiffness, numbness/tingling, and/or loss of movement or strength in a body part. Report these to your supervisor.

Employers must ensure that workers are trained and follow this safe work procedure
Steps to perform this task safely:

Descaling:

1. Switch the soap dispensing unit to off position.

Interior:

2. When measuring descaler, rest the jug on stainless steel counter and pour chemical into a designated measuring cup over the sink to prevent a spill from occurring.
3. Close dishmachine door after descaler is inside to prevent splashing of the chemical.
4. Turn off the conveyor motor and conveyor during de-liming. (During de-liming, machine pumps will be on, but conveyor will be idle).
5. Drain and fill the interior of the dishmachine twice before using again to prevent cross-contamination of or injury from the descaler.

Exterior:

6. Dilute the descaler according to supplier label to wipe the exterior of dishmachine as chemical is very corrosive undiluted.
7. Rinse the exterior thoroughly to remove all traces of descaler. Wipe dry with soft cloth.