



<b>FS-SWP-205.5</b>	<b>DISHMACHINE – Pass Through Door Style (HOBART AM14) Descaling Weekly</b>	
Department / Area: <b>Nutrition &amp; Food Services</b>	Date Created: January 31, 2018	Review / Revised date:
Approved By: <b>Regional Manager Nutrition and Food Services</b>		

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

**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:**

**Interior:**

1. Switch the soap dispensing unit to off position.
2. Drain Machine
3. Rinse machine with hose to get rid of any chemical in machine
4. Put plug back in and fill machine with water
5. Switch to Manual wash
6. Add descaler as per chemical instructions. (Suma Calc – 4 cups). 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.
7. Wash for 5 min
8. Drain machine
9. Switch control back to Automatic
10. Drain and fill the interior of the dishmachine twice before using again to prevent cross-contamination of or injury from the descaler.
11. Turn soap dispensing unit to On position
12. Run once before using

**Exterior:**

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