



Pictures and additional
information:
Corresponding Chapter of
Equipment Manual

When
Quarterly

Tools:
(1) Packet of McD Sanitizer
Detergent (HCS), Bucket,
nylon pot brush, empty
syrup Bag-in-Box (Diet or
Sprite)

Beverage Systems

Bag-in-Box (BIB) - Sanitising Procedure

All Bag-in-Box Syrup Systems

Precaution

Hazard Communication Standard (HCS) – The procedures on this card include the use of chemical products. These chemical products will be highlighted with bold face letters followed by the abbreviation (HCS) in the tools portion of the procedure. See the Hazard Communication Standard (HCS) Manual for the appropriate Material Safety Data Sheet(s) (MSDS).

Clean and Sanitize all Syrup Lines, and Break Syrup Cycle

Note : This procedure will break the yeast and mold chain which may develop in the lines.

1. Mix a solution of 2.5 gallons / 9.5 liters of LUKEWARM water and 1 packet of McD Sanitizer in a clean bucket.
2. Remove the syrup lines from each syrup Bag-in-Box (BIB).
3. Remove the valve from the empty BIB (Diet or Sprite) to be used as a sanitizer valve.
4. Attach sanitizer BIB valve to the first BIB connector. Place into sanitizer solution immediately.
5. After turning off the water side of the valve, activate the valve connected to this BIB.
6. Purge approximately ½ gallon (2 L) of sanitizer through the valve nozzle, or until the line appears clear.
7. Repeat steps 5. and 6. for each valve connected to that syrup BIB.
8. Remove the syrup line BIB connector from the sanitizer BIB valve.
9. Repeat steps 4-8 until all syrup lines have been sanitized.
10. Using the remaining sanitizer solution and a nylon pot brush, clean the BIB connectors and rinse thoroughly.
11. Allow sanitizer to remain in the lines for 10-15 minutes.
12. Securely re-attach all syrup BIB connectors to the appropriate syrup BIB.
13. Activate a valve connected to each syrup BIB.
14. Purge the sanitizer from the syrup line until syrup flows from the valve nozzle.
15. Repeat for each valve and turn on the water side of the valve.
16. Sanitizing and breaking the syrup cycle is now completed. Taste a sample from each valve to verify quality and assure all valves are operational.

Note : See beverage Systems MRC for additional information and sanitizing requirements.