


Why	The Helix unit requires weekly cleaning and sanitation to maintain a healthy environment.	
Time required	5 minutes to prepare	60 minutes to complete
Time of day	Early morning or late evening	For 24-hour restaurants: at beginning or end of shift
Hazard icons		






Tools and supplies












Important Information – Before you start!

- Always wash your hands prior to starting the cleaning processes.
- Keep all supplies clean – Store in a clean and dedicated area.
- Wash / Sanitize all cleaning supplies prior to use.
- Do NOT use any of the cleaning supplies for any other purposes than Helix cleaning.
- Keep the spider away from the floor. Store inside a cleaning bucket or sanitized ice tray.






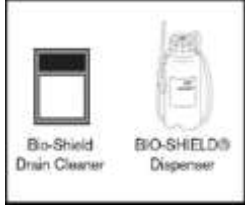



Procedure- Press MENU Button: Then press Sanitize Icon. Then Press Weekly Product to begin.

	<p>Prepare to Clean & Sanitize -Press the PLAY button</p> <p>Clean and Sanitize all cleaning accessories before you begin.</p>		<p>3</p>	<p>Supplies Handling Step 3 of 4 -Remove ice collection tray. -Place cup targeting tray under dispense nozzle. -Press PLAY to continue.</p>	
<p>1</p>	<p>Purge Ice Bin Step 1 of 4 -Press the PLAY button to start the process.</p>		<p>4</p>	<p>Ice Purge Completed Step 4 of 4 -Press PLAY to continue.</p>	
<p>2</p>	<p>Empty Ice Hopper Step 2 of 4 -Remove targeting tray. Place ice collecting tray under dispense nozzle. -Press the PLAY button to continue. -Press PAUSE as needed to discard ice.</p>		<p>5</p>	<p>Weekly Clean and Sanitize Step 1 of 25: -Press the PLAY button to start the process.</p>	

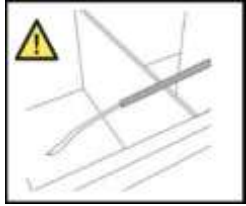



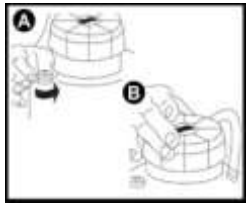





Cleaning and Sanitizing Process (continued)

<p>6</p>	<p>Dispenser Area Cleaning and Sanitizing Step 2 of 25: -Prepare cleaning system. Qty three 5Gal/19L buckets: -Fill Bucket #1 with McDonald's approved cleaning solution. Fill to top. -Fill Bucket #3 with McDonald's approved sanitizer solution. Fill to top. -Fill Bucket #2 with clean rinse water. Fill to top.</p>		<p>11</p> <p>Install Spider Connector Step 7 of 25: -Attach clean sanitization spider to BIB connectors.</p>	
<p>7</p>	<p>Prepare for Cleaning Step 3 of 25: -Remove cup targeting rack -Place sanitation funnel below the dispense nozzles.</p>		<p>12</p> <p>Clean Product Lines Step 8 of 25: -Place the spider end cap into the cleaning solution bucket #1. -The end cap should be touching the bottom of the bucket. -Press PLAY to continue.</p> <p>NOTE: Do not allow spider to touch floor.</p>	
<p>8</p>	<p>Remove Product & Clean Interior Step 4 of 25: -Remove product trays from the cabinet and place them in the walk-in refrigerator. -Remove the product racks, and product trays from the cabinet. Scrub, rinse and sanitize both the trays and the racks in 3 compartment sink. -Press PLAY to purge the product from the lines.</p>		<p>13</p> <p>Rinse Product Lines Step 9 of 25: -Remove the spider end cap from the cleaning solution bucket #1. -Place the spider end cap into the rinse water bucket #2. -The end cap should be touching the bottom of the bucket. -Press PLAY to continue.</p> <p>NOTE: Do not allow spider to touch floor.</p>	
<p>9</p>	<p>Clean Connectors Step 5 of 25: -Spray and wipe each BIB connector with McDonald's approved cleaning solution. -Spray and wipe down the inside of the cabinet with a sanitized cloth and cleaning solution.</p>		<p>14</p> <p>Sanitize Product Lines Step 10 of 25: -Remove the spider end cap from the rinse water bucket # 2. -Place the spider end cap into the sanitizer bucket #3. -The end cap should be touching the bottom of the bucket. -Press PLAY to continue.</p> <p>NOTE: Do not allow spider to touch floor.</p>	
<p>10</p>	<p>Clean Connectors Step 6 of 25: -Spray each BIB connector with McDonald's approved sanitizer solution. -Allow to air dry.</p>			





Cleaning and Sanitizing Process (continued)

<p>15 Sanitizer Hold Step 11 of 25: -Sanitizer must be held in the lines for 5 minutes. -Press PLAY to continue. -Wait until timer runs out.</p>		<p>20 Clean Nozzle Step 16 of 25: -Remove sanitization funnel. -Clean underside of dispense nozzle, by spraying with cleaning solution and wiping with sanitizer soaked cloth. -Press PLAY when finished.</p>	
<p>16 Finishing Rinse of Product Lines Step 12 of 25: -Fill bucket #2 with clean rinse water. Fill to top. -Place the spider end cap into the rinse water bucket #2. -The end cap should be touching the bottom of the bucket. -Press PLAY to continue. NOTE: Do not allow spider to touch floor.</p>		<p>21 Sanitize Nozzle Step 17 of 25: -Spray the underside of the dispense nozzle with sanitizer solution. -Allow to air dry. -Press PLAY when finished.</p>	
<p>17 Cleaning Hose Removal Step 13 of 25: -Remove hoses from each BIB connector. -Be sure careful to hold the hoses up to avoid dripping. -Press PLAY to continue.</p>		<p>22 Drain Cleaning Procedure Step 18 of 25: -Collect the drain cleaning chemicals and equipment and place them in the middle of the back room sinks. -Fill the BIO-SHIELD dispenser with 4 liters of hot water. -Ensure pump-up handle of sprayer is pressed down and in lock position. Remove remaining pressure by twisting pressure relief knob.</p>	
<p>18 Wipe and Clean Step 14 of 25: -Wipe and clean the inside of the cabinet with clean, sanitized soaked cloth. -Press PLAY to continue.</p>		<p>23 Drain Cleaning Procedure Step 19 of 25: -Quickly pour one packet of BIO-SHIELD beverage tower drain cleaner into the dispenser. Immediately replace and tighten the cap. -Close the pressure relief knob on the top of the dispenser by turning the knob clockwise. -Invert the dispenser to dissolve cleaner.</p>	
<p>19 Prime Products Step 15 of 25: -Retrieve the product racks and install them into the cabinet. -Replace the product/product trays and close the door. -Press PLAY to prime the product lines.</p>			

Cleaning and Sanitizing Process (continued)

<p>24</p>	<p>Drain Cleaning Procedure Step 20 of 25: -Carefully purge a small amount of solution from the dispenser into the back sink. This helps prevent “splattering” of solution and possible splashing back onto clothing or eyes.</p>		<p>1 Clean and Sanitize Preparation Step 1 of 10: -Prepare cleaning system. Qty three 5-Gal/19L buckets: -Fill bucket#1 with Mix McDonald’s approved cleaning solution. Fill to top. -Fill bucket#3 with McDonald’s approved sanitizer solution. Fill to top. -Fill bucket #2 with clean rinse water. Fill to top.</p>	
<p>25</p>	<p>Drain Cleaning Procedure Step 21 of 25: -Carefully spray 1/3 of the solution down the dispensing area drain hole and then 1/3 into each of the 2 blending stations. -Wipe any residual chemical away with sanitized soaked cloth.</p>		<p>2 Clean and Sanitize Preparation Step 2 of 10: -Pull out the cleaning hose from underneath the work surface. -Pull the hose over the refrigeration door and close the door. -Press PLAY to continue.</p>	
<p>26</p>	<p>Drain Cleaning Procedure Step 22 of 25: -Open the pressure relief knob on top of the BIO-SHIELD dispenser by turning the knob counterclockwise. -Remove the cap from the BIO-SHIELD dispenser.</p>		<p>3 Clean and Sanitize Preparation Step 3 of 10: -Locate the quick disconnect hose and connect it to the cleaning hose. -Press PLAY to continue.</p> <p>NOTE: Do not allow spider to touch floor.</p>	
<p>27</p>	<p>Drain Cleaning Procedure Step 23 of 25: -Rinse the BIO-SHIELD dispenser with warm water and return it to the proper storage area.</p>		<p>4 Blender Cleaning Step 4 of 10: -Place the cleaning spider hose into the cleaning bucket #1. -Press PLAY to continue.</p> <p>NOTE: Do not allow spider to touch floor.</p>	
<p>28</p>	<p>Cup Holder Rack Step 24 of 25: -Replace cup holder rack. -Press PLAY to continue.</p>		<p>5 Blender Rinse Step 5 of 10: -Remove the spider hose from the cleaning bucket #1. -Place the spider hose into the rinse water bucket #2. -Press PLAY to continue.</p> <p>NOTE: Do not allow spider to touch floor.</p>	
	<p>Blender Cleaning Procedure</p>			

Cleaning and Sanitizing Process (continued)

<p>6</p>	<p>Blender Sanitize Step 6 of 10: -Remove the spider hose from the rinse bucket #2. -Place the spider hose into the sanitizing bucket #3. -Press PLAY to continue.</p> <p>NOTE: Do not allow spider to touch floor.</p>	
<p>7</p>	<p>Finishing Blender Rinse Step 7 of 10: -Prepare the rinse water bucket #2. -Remove the spider hose from the sanitizing bucket # 3. -Place spider hose in to the rinse water bucket #2. -Press PLAY to continue.</p>	
<p>8</p>	<p>Hose Disconnection Step 8 of 10: -Disconnect the cleaning hose from the spider system. -Return the cleaning hose to its place underneath the work surface. - Move buckets to the back room. -Press PLAY to continue.</p>	
<p>9</p>	<p>Supply Handling Step 9 of 10: -Put the cleaning supplies away. -Press PLAY to continue.</p>	
<p>10</p>	<p>Process Complete Step 10 of 10: -Sanitization Completed</p>	