Deli Slicer Cleaning

Clean Deli Slicers

When: Slicers must be dismantled and cleaned every 4 hours

Resources Required:

- Heavy duty disposable towels
- Regular disposable towels
- Small multipurpose brush
- 8-Inch scrub brush
- Slicer brush (if required by slicer model)
- Cut-resistant glove
- Single-use gloves
- Labeled wash container
- Rinse container

Why: Dirty deli equipment can transfer bacteria to ready-to-eat products that you sell to shoppers. Clean deli slicers can help reduce the spread of *Listeria monocytogenes*, and other potentially deadly foodborne pathogens.

A leading supermarket retailer validated the effectiveness of this procedure using microbial indicator organisms. When routinely and effectively executed, this process should result in less than 100 colony forming units or aerobic bacteria on the equipment surfaces per cm².

1. Wash Your Hands
   - Wash and dry your hands and put on disposable gloves.

2. Prepare Cleaning Solutions
   - Fill wash container with warm water and detergent.
   - Fill rinse container with warm, clean water.
   - Fill sanitizer bottle with the proper concentration of sanitizing solution.
   - Take cleaning solutions to the slicer.

Warm detergent promotes breakdown of soils.
Rinsing is necessary to remove detergent and allow the sanitizer to reduce bacteria.
Sanitizing solution reduces bacteria populations on surfaces.

Change gloves and wash hands as needed to prevent cross-contamination.

Cleaning solutions may be available in your department’s 3-compartment sink.
3. **Disable the Slicer**
   - Close the blade by turning the dial to zero (0).
   - Press the OFF button.
   - Unplug the slicer.

4. **Put on Cut-Resistant and Single-Use Gloves**
   - Remove single-use gloves.
   - Put a cut-resistant glove on the hand that will be cleaning the slicer blade.
   - Put a clean, single-use glove over the opposite hand.
   - Put a clean, single-use glove over the cut-resistant glove.

5. **Disassemble the Slicer**
   - Use the handle to lift the main slicer plate.
   - Remove the blade plate according to slicer model (see images to the right).
   - Remove the guard plate by turning the knob above plate.
   - Set parts aside.

Disabling the slicer ensures the blade cannot be accidently turned on while cleaning, resulting in serious injury.

Cut resistant gloves protect hands from the blade and single-use gloves protect surfaces from contamination.

**Remove Blade Plate According to Slicer Model**

Turn the knob below the slicer or move the lever at the back side of the blade.
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6. Wipe down the Slicer
   • Spray all surfaces of the slicer with sanitizer.
   • Use a regular disposable towel to wipe down the slicer to remove loose food residue.

7. Wash the Slicer
   • Dip the small multipurpose brush into the detergent and vigorously scrub the following (see images to the right):
     - Control knobs.
     - Handles.
     - Seams.
     - Screws.
   • Use a clean, heavy duty disposable towel to clean the area between the blade and the guard.
     - Insert the towel into the groove above the blade so that it is between the blade and the guide.
     - Glide it through the groove to remove food residue.
     - Repeat as necessary.
   • Use the heavy duty disposable towel to apply additional detergent and wash the entire slicer and stand using the hand wearing the cut-resistant glove.
     - Front and back of blade.
     - Control knobs.
     - Handles.
     - Seams.
     - Screws.
     - Control buttons.
     - Drip tray.
     - Slicer stand.

Washing removes food residue which can harbor dangerous pathogens.

Focus on Listeria

Wiping the slicer ensures residual food particles are removed.

Do not use the brush on the sharp edge of the blade. Doing so may cause the bristles to shave off.
8. **Clean Inside the Center Hole at Blade (if applicable to slicer model)**
   - Dip the deli slicer brush into the wash detergent.
   - Insert the brush into the hole at the center of the blade and move it in a back-and-forth motion to thoroughly wash the entire center hole.
   - Wash off residue from slicer.

9. **Rinse the Slicer**
   - Rinse the entire slicer and stand using the clean disposable towel and rinse water.

10. **Sanitize the Slicer**
    - Spray sanitizer on all parts of the slicer.
    - Let sanitizer stay on the slicer for the required amount of time per sanitizer manufacturer’s recommendation.
    - Allow slicer to air dry.

**Note:** Ensure all control knobs, touch points, center blade hole, and food contact surfaces are thoroughly coated.

**Clean Inside the Center Hole at Blade**

Use a small brush to clean the center hole at the slicer blade.

**Why**
- Washing removes food residue which can harbor dangerous pathogens.
- Properly mixed sanitizer needs time to reduce bacteria.
11. **Wash, Rinse, and Sanitize Slicer Parts**
   - Take the disassembled slicer parts to the 3-compartment sink.
   - Wash each part with detergent in the wash compartment of the sink.
   - Rinse each part with clean water in the rinse compartment of the sink.
   - Sanitize each part by submerging it in the sanitizer compartment of the sink for the required amount of time per sanitizer manufacturer's recommendation.

12. **Reassemble the Slicer**
   - Return parts to the slicer.
   - Place the blade plate back on top of the blade. Turn the knob to secure the blade plate.
   - Reattach the guard plate to the guard. Turn the knob to secure the guard plate.
   - Plug the slicer back in.

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