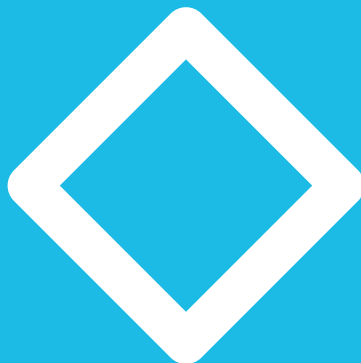
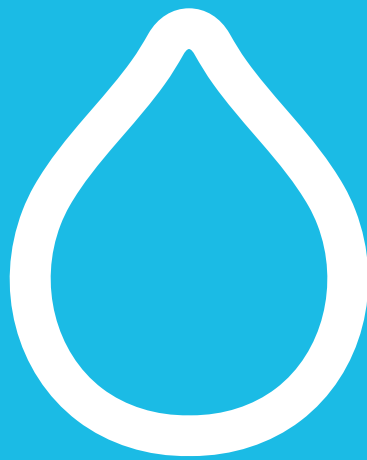




Cleaning & Sanitising Procedures Manual





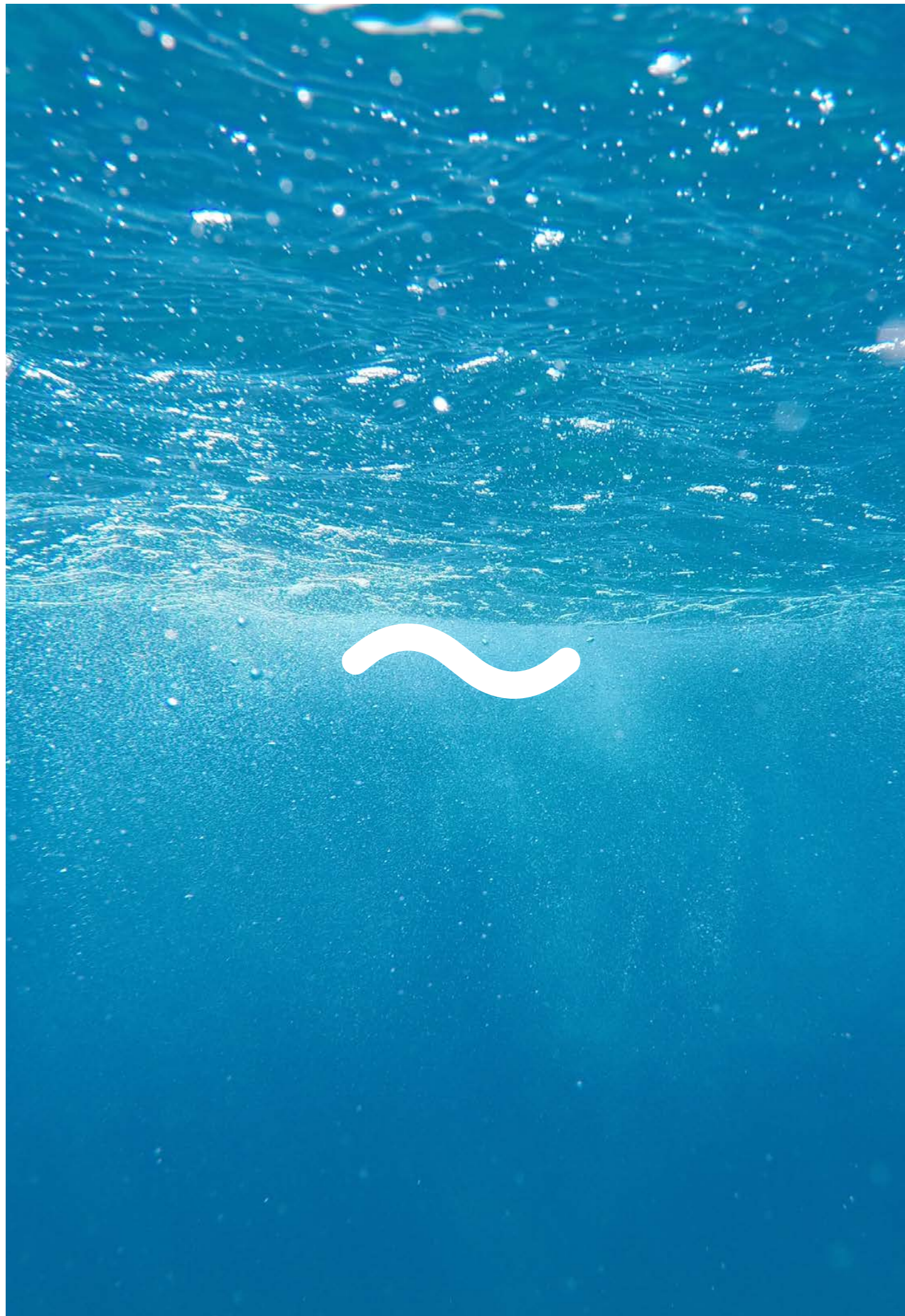
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Introduction to eWater

eWater Systems provide hygiene and environmental health systems that deliver a cleaner, safer environment for food preparation and places of work or leisure.

eWater units electrolyse salt water, splitting it into a cleaning solution and a sanitising solution. The system produces equal amounts of both types and is simple to use and maintain.

eWater benefits a wide variety of industries where cleanliness and hygiene are of critical importance. eWater kills all common pathogenic bacteria, fungi, viruses and spores.

Due to its performance and ease of operation you will find eWater in restaurants, hospitals, stadiums, convention centres, as well as federal government facilities. Millions of people each year benefit from eWater's ability to create healthy environments.

Benefits of eWater

More effective

Numerous studies conclude that electrolysed water is more effective and safer to use than packaged chemicals. The active ingredient in the sanitizing water (hypochlorous acid) disinfects 80 times faster than bleach at the same concentration and is more effective at destroying microbes, as well as the biofilm they live in.

Fast acting

eWater only requires 30 seconds to kill 99.9% of microbes and pathogens. This compares to packaged chemicals which need up to 10 minutes. Less time means it is easier to maintain a hygienic environment and less risk of cross contamination.

Safer for people

Despite its power, it is non-hazardous and non-toxic, therefore, less risk of skin

irritations or allergic reactions.

It won't burn your eyes or skin and when it is used to sanitise food it leaves no taste, smell or colour. Because it is produced on site, there's no need to transport, store, dilute or mix dangerous chemicals.

Easier to use than chemicals

A simple daily pH test replaces the need to mix and dilute dangerous chemicals. Because just one system replaces an array of chemicals, training becomes simpler and no chemical residues means faster cleaning.

Safer for our environment

eWater is completely biodegradable and poses zero threat to the environment because it reverts back to water and salt when disposed of whilst cleaning and sanitising the drainage system it flows through. No packaging also reduces the use of plastic and carbon emissions from chemical production and transportation.



What is eWater?

Cleaning

A non-toxic or hazardous alkaline solution that acts as a cleaning agent and detergent with highly effective degreasing properties.

For best results, leave on surface for 15 seconds.

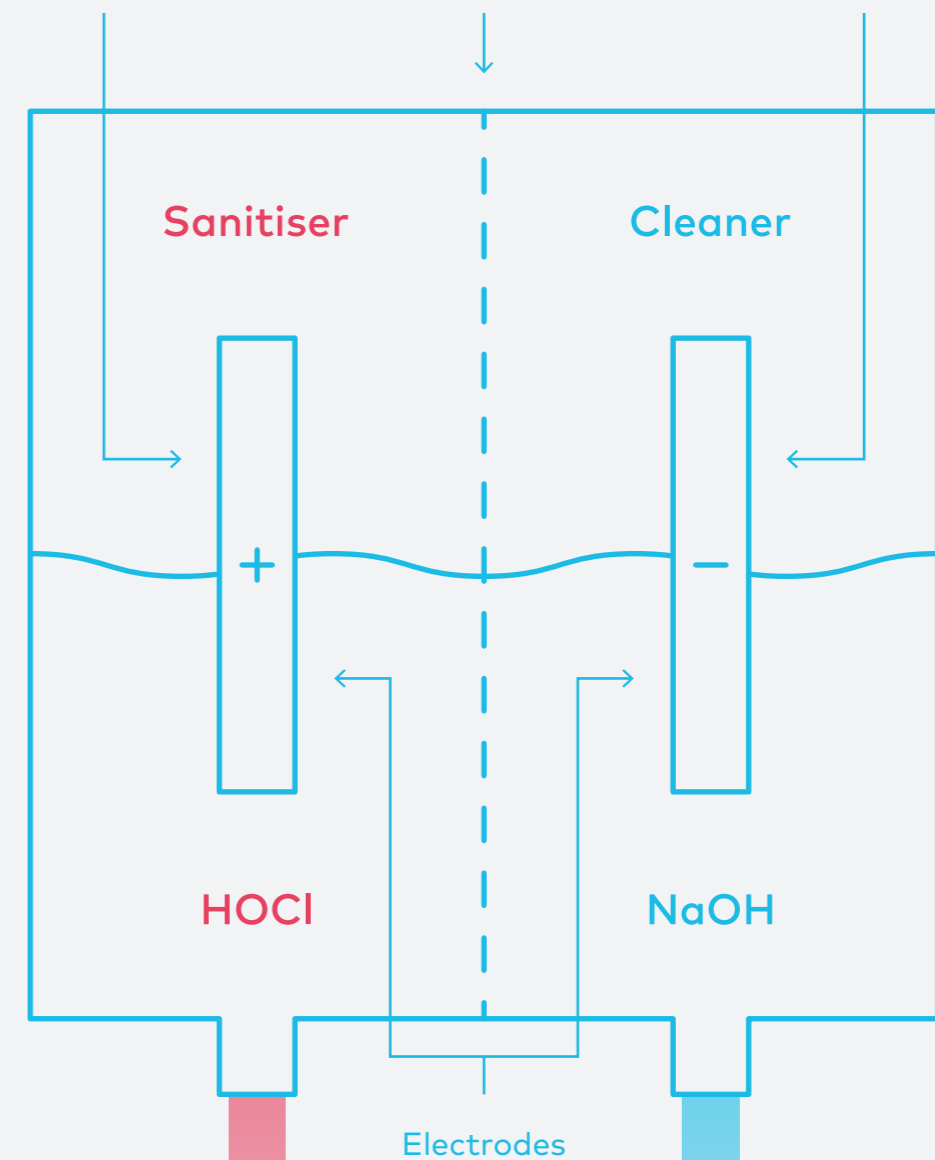
Sanitising

A non-toxic or hazardous acidic solution that is super oxidized to provide an unparalleled level of sanitation and safety.

For best results, leave on surface for 30 seconds.

How it Works

Negative ions are attracted to the anode Membrane Positive ions are attracted to the cathode





Visual Guide



eWater Cleaner



eWater Sanitiser



Hot Water



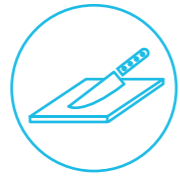
Hand Washing



Fruit & Vegetables



Fish & Meat



Chopping Boards



Work Benches



Kitchen Utensils



Mincers



Can Opener



Mixing Equipment



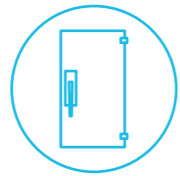
Cooking Kettles



Meat Slicers



Bratt Pans



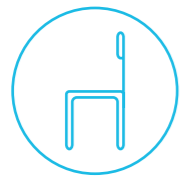
Cool Rooms



Canopies & Hoods



Food Trolleys



Chairs & Tables



Toilets



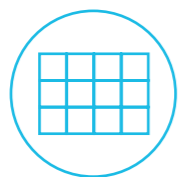
Mop Buckets



Fryers



Drains & Grates



Walls



Glass & Mirrors



Bins



Test Strips

Daily Testing of pH & Chlorine Levels

IMPORTANT: Daily checking of pH and Chlorine is essential to ensure optimum effectiveness of eWater.

Equipment / Materials:

- eWater Test Kit* or
- pH test strips and chlorine test strips or
- pH and Chlorine Meter/s

*The eWater Test Kit contains:

- Test strips for testing the eWater Sanitiser and eWater Cleaner
- Test strips for testing Chlorine



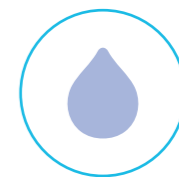
Test Strips

Test that Sanitising Solution is between 3 and 5 pH



Test Strips

Test that Cleaning Solution is approx 10 pH



Chlorine Level

Test that Sanitising Solution Chlorine levels are 20-50ppm

Procedure:

1. Test pH and chlorine daily by taking the testing kit or equipment to the nearest eWater outlet/tap.
2. Run tap for approx 10 seconds.
3. Use pH and chlorine test strips or a pH and Chlorine meter to test the eWater Sanitiser as follows.
 - The pH for eWater Sanitiser should be between 3 and 5 pH
 - The chlorine reading for eWater Sanitiser should be 20-50ppm
 - The pH for eWater Cleaner should be approximately 10
4. Record levels on the eWater Daily Record Sheet (provided by eWater Systems).
5. If the pH and chlorine readings do not meet the required levels, check the readings on the eWater unit, including indicator that salt may need to be added.
6. If after making any required adjustments the pH and chlorine tests are still not within the required range, inform your supervisor and contact your supplier.



Spray Bottles Shelf Life

The cleaning and sanitising solutions can be decanted into spray bottles, eWater Systems supplies blue for the cleaning solution and red for the sanitising solution.

Once decanted, the eWater Sanitising Solution has a shelf life of 7 days, it is recommended the date decanted is recorded on the bottle.

The eWater Cleaning Solution has no expiry date once decanted.





Step 1

Step 2

Cleaning & Sanitising Hands

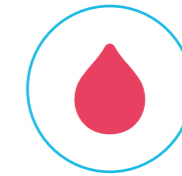
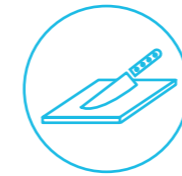
IMPORTANT: Correct and thorough hand washing is vital in preventing contamination of food by food handlers. Harmful bacteria such as E. coli, Salmonella and Staphylococcus aureus and viruses (e.g. norovirus) on the hands of food workers are removed by proper hand washing techniques.

Equipment / Materials:

- eWater Handwash Dispenser
- Paper toweling

Procedure:

1. Locate nearest eWater Handwash Dispenser.
2. Swipe hands across a sensor located on either side of the eWater Handwash Dispenser.
3. The dispenser is programmed to release the 2 eWater solutions, for a set cycle time, as required by your site.
4. eWater Cleaner (indicated by blue light) will be released, automatically followed by eWater Sanitiser (indicated by red light).
5. Leave hands under running outlet for a full cycle of both solutions.
6. Rub hands throughout the cycle to remove dirt and grease using eWater Cleaner (under blue light) then rinse hands to remove germs and bacteria using eWater Sanitiser (under red light).
7. Thoroughly dry hands with paper towel.



Step 1

Step 2

Cleaning & Sanitising Chopping Boards

Equipment / Materials:

- eWater Cleaner
- eWater Sanitiser
- Cleaning & drying cloths
- Paper toweling

For hard to clean surfaces, add hot water to eWater Cleaner

Procedure:

1. Take chopping board to the correct cleaning area.
2. Remove excess food waste and debris.
3. Place chopping board/s in clean sink and wash with eWater Cleaner.
4. Spray sanitise chopping boards using eWater Sanitiser or soak in eWater Sanitiser for 30 seconds.
5. Rinse away eWater Sanitiser from any non stainless steel metal surfaces with tap water.
6. Allow to air dry or dry with paper toweling or a clean drying cloth.



Cleaning & Sanitising Fish & Meat

IMPORTANT: Correct and thorough hand washing is vital in preventing contamination of food by food handlers. Harmful bacteria such as E. coli, Salmonella and Staphylococcus aureus and viruses (e.g. norovirus) on the hands of food workers are removed by proper hand washing techniques.

Equipment / Materials:

- eWater Cleaner
- eWater Sanitiser

Rinse fresh fish in eWater Sanitiser to effectively remove slimy matter

Procedure:

1. Fill clean sink with either tap water or eWater Cleaner.
2. Submerge and wash fish or meat, being sure to agitate to thoroughly remove dirt particles and any other debris.
3. Remove then hold and thoroughly rinse under running eWater Sanitiser for 30 seconds.
4. Rinse with tap water (optional) then dry.



Cleaning & Sanitising Fruit & Vegetables

Equipment / Materials:

- eWater Cleaner
- eWater Sanitiser

Procedure:

1. Brush off excess dirt and debris from fresh produce.
2. Fill clean sink with either tap water or eWater Cleaner.
3. Submerge and wash fruit and vegetables, being sure to agitate to thoroughly remove dirt particles and any other debris.
4. Sanitise fresh produce by submerging and agitating in a clean sink filled with eWater Sanitiser.
5. Allow produce to soak in eWater Sanitiser for 30 seconds.
6. Rinse with tap water (optional) and allow to dry.





Step 1

Step 2

Cleaning & Sanitising Kitchen Utensils

Equipment / Materials:

- eWater Cleaner
- eWater Sanitiser
- Cleaning & drying cloths
- Paper towelling

Procedure:

1. Take utensils to the correct cleaning area.
2. Remove excess foodstuffs and debris.
3. Place in sink and wash with eWater Cleaner.
4. Sanitise in sink filled with eWater Sanitiser and allow to soak for 30 seconds.
5. Allow to air dry or dry with paper towelling or a clean drying cloth.



Step 1

Step 2

Cleaning & Sanitising Work Benches

Equipment / Materials:

- eWater Cleaner
- eWater Sanitiser
- Cleaning & drying cloths
- Paper toweling

For hard to clean surfaces, add hot water to eWater Cleaner

Procedure:

1. Take chopping board to the correct cleaning area.
2. Remove excess food waste and debris.
3. Place chopping board/s in clean sink and wash with eWater Cleaner.
4. Spray sanitise chopping boards using eWater Sanitiser or soak in eWater Sanitiser for 30 seconds.
5. Rinse away eWater Sanitiser from any non stainless steel metal surfaces with tap water.
6. Allow to air dry or dry with paper toweling or a clean drying cloth.



Cleaning & Sanitising Mixing Equipment

IMPORTANT: Take extra care when cleaning blades as they are sharp and take care not to wet electrical components. Ensure power has been disconnected before commencing cleaning.

Equipment / Materials:

- eWater Cleaner (in spray bottle)
- eWater Sanitiser (in spray bottle)
- Cleaning & drying cloths
- Paper toweling

For hard to clean surfaces, add hot water to eWater Cleaner.

Procedure:

1. Turn off mixer and remove power plug from socket.
2. Disassemble mixer and place components in sink. Wash with eWater Cleaner (take care not to wet electrical components).
3. Sanitise with eWater Sanitiser.
4. Rinse with tap water and dry.
5. Spray eWater Cleaner onto a clean cleaning cloth and clean the exposed surfaces of the main unit of the mixer, then sanitise with eWater Sanitiser taking care not to spray or wet electrical components.
6. Using a cleaning cloth wipe over all metal surfaces with tap water then wipe dry with clean drying cloth or paper towel.
7. Reassemble mixer.



Cleaning & Sanitising Mincers

IMPORTANT: Take extra care when cleaning blades as they are sharp and take care not to wet electrical components. Ensure power has been disconnected before commencing cleaning.

Equipment / Materials:

- eWater Cleaner (in spray bottle)
- eWater Sanitiser (in spray bottle)
- Cleaning & drying cloths
- Paper toweling

For hard to clean surfaces, add hot water to eWater Cleaner.

Procedure:

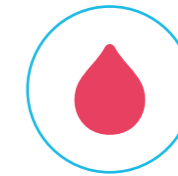
1. Turn off mincer and disconnect power.
2. Strip mincer and place components in sink. Wash with eWater Cleaner.
3. Sanitise using eWater Sanitiser.
4. Rinse with tap water then wipe dry (take care not to wet electrical components).
5. Clean the surfaces of the main /base unit with eWater Cleaner, then sanitise with eWater Sanitiser. Rinse any metal surfaces with tap water, then dry.
6. Reassemble mincer.





Step 1

Step 2



Step 1

Step 2

Cleaning & Sanitising Can Openers

IMPORTANT: Take extra care when cleaning blades as they are sharp and take care not to wet electrical components. Ensure power has been disconnected before commencing cleaning.

Equipment / Materials:

- eWater Cleaner (in spray bottle)
- eWater Sanitiser (in spray bottle)
- Cleaning & drying cloths
- Paper toweling

Procedure:

1. Turn off can opener if electric and remove plug from socket.
2. Strip and place loose components in clean sink and wash with eWater Cleaner (take care not to wet any electrical components).
3. Sanitise using eWater Sanitiser.
4. Rinse with tap water and wipe dry.
5. Clean non removable components with eWater Cleaner then sanitise with eWater Sanitiser, leaving for 30 seconds.
6. Rinse with tap water then dry.
7. Reassemble can opener and place back in to position.

Cleaning & Sanitising Bratt Pans

Equipment / Materials:

- eWater Cleaner (in spray bottle)
- eWater Sanitiser (in spray bottle)
- Cleaning & drying cloths
- Paper toweling

For hard to clean surfaces, add hot water to eWater Cleaner.

Procedure:

1. Turn off bratt pan and remove plug from socket.
2. Remove excess food / debris
3. Wash out the internal and external areas using eWater Cleaner (take care not to wet electrical components).
4. Sanitise surfaces using eWater Sanitiser.
5. Dry.



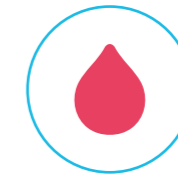
Cleaning Fryers

Equipment / Materials:

- eWater Cleaner

Procedure:

1. Fill fryer with eWater Cleaner.
2. Bring to boil and leave for 5 minutes or until visibly clean.
3. Drain.
4. Repeat as necessary.



Step 1

Step 2

Cleaning & Sanitising Meat Slicers

IMPORTANT: Take extra care when cleaning the blade as it is sharp and take care not to wet electrical components. Ensure power has been disconnected.

Equipment / Materials:

- eWater Cleaner (in spray bottle)
- eWater Sanitiser (in spray bottle)
- Cleaning & drying cloths
- Paper toweling

For especially dirty or greasy surfaces, add hot water to eWater Cleaner.

Procedure:

1. Turn off meat slicer and remove power plug from socket.
2. Carefully wipe away excess soiling / food scraps with paper towel.
3. Disassemble meat slicer and place components in sink filled with eWater Cleaner.
4. Wash components, taking care not to wet any electrical components.
5. Spray well with eWater Sanitiser, leave for 30 seconds, and wipe clean.
6. Slide meat slicer to one side and spray and clean bench with eWater Cleaner.
7. Spray well with eWater Sanitiser, leave for 30 seconds, and wipe clean.
8. Spray eWater Cleaner onto a clean cleaning cloth and clean the exposed surfaces of the main unit of the meat slicer, then sanitise with eWater Sanitiser taking care not to spray or wet electrical components.
9. Using a cleaning cloth wipe over all metal surfaces with tap water then wipe dry with clean drying cloth or paper towel.
10. Reassemble meat slicer and slide back in to position.



Cleaning & Sanitising Cooking Kettles

Equipment / Materials:

- eWater Cleaner
- eWater Sanitiser
- Cleaning & drying cloths
- Paper toweling

Procedure:

1. Turn off kettle and remove plug from socket.
2. Remove excess food/debris.
3. Wash out the internal and external areas using eWater Cleaner (take care not to wet electrical components).
4. Sanitise surfaces using eWater Sanitiser.



Cleaning Canopies and Hoods

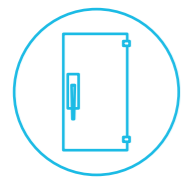
Equipment / Materials:

- eWater Cleaner (1 / 2)
- Hot Water (1 / 2)
- Cleaning & drying cloths
- Paper toweling

Procedure:

1. Half fill a bowl or plastic container with eWater Cleaner.
2. Immerse cloth in eWater Cleaner and squeeze out. Or use spray bottle to spray canopy/hood direct with eWater Cleaner and wipe.
3. Dry to satisfaction with a cloth or paper toweling or simply allow to air dry.

For especially dirty or greasy surfaces, add hot water for initial clean and then, if necessary, repeat until visibly clean.



Step 1

Step 2

Cleaning & Sanitising Cool Rooms

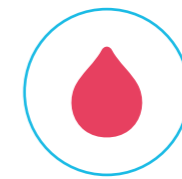
IMPORTANT: Upper wall areas and cool room ceilings may require specific Occupational Health and Safety procedures to be followed (depending on height) and special safety practices for working in a cool room.

Equipment / Materials:

- In Spray Bottle
 - eWater Cleaner
 - eWater Sanitiser
- Cleaning & drying cloths
- Paper toweling
- Broom
- Dustpan and brush
- Hard scouring pad
- Mop and bucket
 - eWater Cleaner (1 / 4)
 - eWater Sanitiser (1 / 4)
 - Hot Water (1 / 2)
- Safety warning sign/s
- Trolley

Procedure:

1. Take all the equipment to the cool room and display safety warning signs.
2. Remove all food items from shelves to a food trolley to be placed into an alternate refrigerator.
3. Using the broom, dustpan and brush clean up any items on the floor.
4. Wash down all walls and surfaces, working downwards from the top with eWater Cleaner taking particular care to clean or remove mould build up in the corners.
5. When clean wipe down or spray surfaces, including seals with eWater Sanitiser.
6. Rinse/wipe away residual eWater Sanitiser from metal surfaces with tap water.
7. Wash down all shelving with eWater Cleaner, spray with or submerge in eWater Sanitiser, rinse with tap water, then wipe dry and replace.
8. Return all food items back onto shelves.
9. For mopping floors in cool rooms, please refer to 'Cleaning Floors/Wet Mopping' Section (page 25).
10. Allow to dry.



Step 1

Step 2

Cleaning & Sanitising Food Trolleys

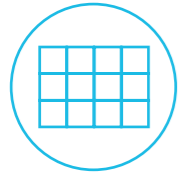
Equipment / Materials:

- eWater Cleaner (in spray bottle)
- eWater Sanitiser (in spray bottle)
- Cleaning & drying cloths
- Paper toweling

Procedure:

1. Place empty trolley into trolley wash area.
2. Strip down trolley and wash internal and external surfaces of the trolley with eWater Cleaner.
3. Sanitise surfaces with eWater Sanitiser.
4. Rinse metal surfaces with tap water, then dry.





Cleaning Walls

IMPORTANT: Always adopt correct manual handling postures. Upper wall areas and ceilings require specific Occupational Health and Safety procedures to be followed and are often cleaned by a qualified cleaner or contractor.

Equipment / Materials:

- eWater Cleaner (in spray bottle)
- Cleaning cloths & brushes
- Safety warning signs

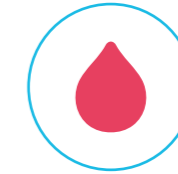
Procedure:

1. Place out safety wet floor warning signs.
2. Remove tables and equipment away from wall areas to be cleaned.
3. Remove all food products from area to be cleaned.
4. Using cleaning cloths and brushes, wash walls including wall tiles and lower doors from top downwards using eWater Cleaner.
5. If applicable, mop up any excess water that may have dripped onto floor.
6. All equipment and other items to be returned to the areas after wall washing has been completed.



1 / 4

+



1 / 4

+



1 / 2

Cleaning & Sanitising Floors / Wet Mopping

NOTE: These procedures are for cleaning floors with a mop. eWater Cleaner can also be used with floor scrubbing machines.

Equipment / Materials:

- eWater Cleaner (1 / 4)
- eWater Sanitiser (1 / 4)
- Hot Water (1 / 2)
- Cleaning cloths & brushes
- Safety warning signs

For hard to clean surfaces, add hot water to eWater Cleaner.

Procedure:

1. Display wet floor safety warning signs prior to commencing.
2. Ensure that a correct posture is adopted during mopping.
3. Mop in 2 metre wide sections.
4. Mop to be swirled around in bucket containing eWater Cleaner solution*.
5. Mop floor as per normal procedures.
6. Rinse the mop frequently; solution and mop should not be allowed to become too dirty.

For especially dirty or greasy surfaces, add hot water to eWater Cleaner for initial clean and then, if necessary, repeat until visibly clean.



Cleaning & Sanitising Tables, Chairs & Furniture

Equipment / Materials:

- eWater Cleaner (in spray bottle)
- eWater Sanitiser (in spray bottle)
- Cleaning & drying cloths
- Paper toweling

Spray area with eWater Sanitiser will help get rid of smoky cigarette smells

Procedure:

1. Clear surfaces of utensils, debris and any food scraps.
2. Spray a cleaning cloth with eWater Cleaner.
3. Wipe down all surfaces.
4. If necessary to sanitise surfaces, repeat process with eWater Sanitiser.
5. Wipe dry with paper toweling or allow to air dry.

*If in doubt about potential surface damage test eWater on fabric or material in discrete location first.



Cleaning Glass & Mirrors

Equipment / Materials:

- eWater Cleaner (in spray bottle)
- Dry lint free cloths

Always use good quality cloths/paper towels when cleaning and sanitising surfaces

Procedure:

1. For best results, first spray mirrors and glass surfaces (eg. glass display cabinets, glass refrigerator doors) with eWater Cleaner and wipe dry.
2. Wipe dry with a clean dry lint free cloth.
3. Repeat if necessary.





Cleaning & Sanitising Drains / Grates

Equipment / Materials:

- eWater Cleaner
- eWater Sanitiser
- Cleaning cloths and brushes
- Safety warning signs

eWater Sanitiser can be used as a deodoriser to remove bad odours.

Procedure:

1. Remove the drain grate.
2. Wash out drain with eWater Cleaner.
3. Sanitise area with eWater Sanitiser.
4. Rinse with tap water.
5. Repeat steps for cleaning the drain grate.



Cleaning & Sanitising Toilets & Urinals

Equipment / Materials:

- eWater Cleaner
- eWater Sanitiser
- Cleaning cloths and toilet brushes

If badly soiled, first use eWater Sanitiser in and around bowl or surface and allow to soak in.

Procedure:

1. Brush the inside surfaces of toilet bowls and urinals with eWater Cleaner.
2. Clean other surfaces of toilets, including toilet seat and under rim with eWater Cleaner.
3. Flush away eWater solutions.
4. Repeat if necessary.
5. Repeat process using eWater Sanitiser.
6. Buff toilet seat dry with a clean cloth.



Step 1



Step 2

Cleaning & Sanitising Bins

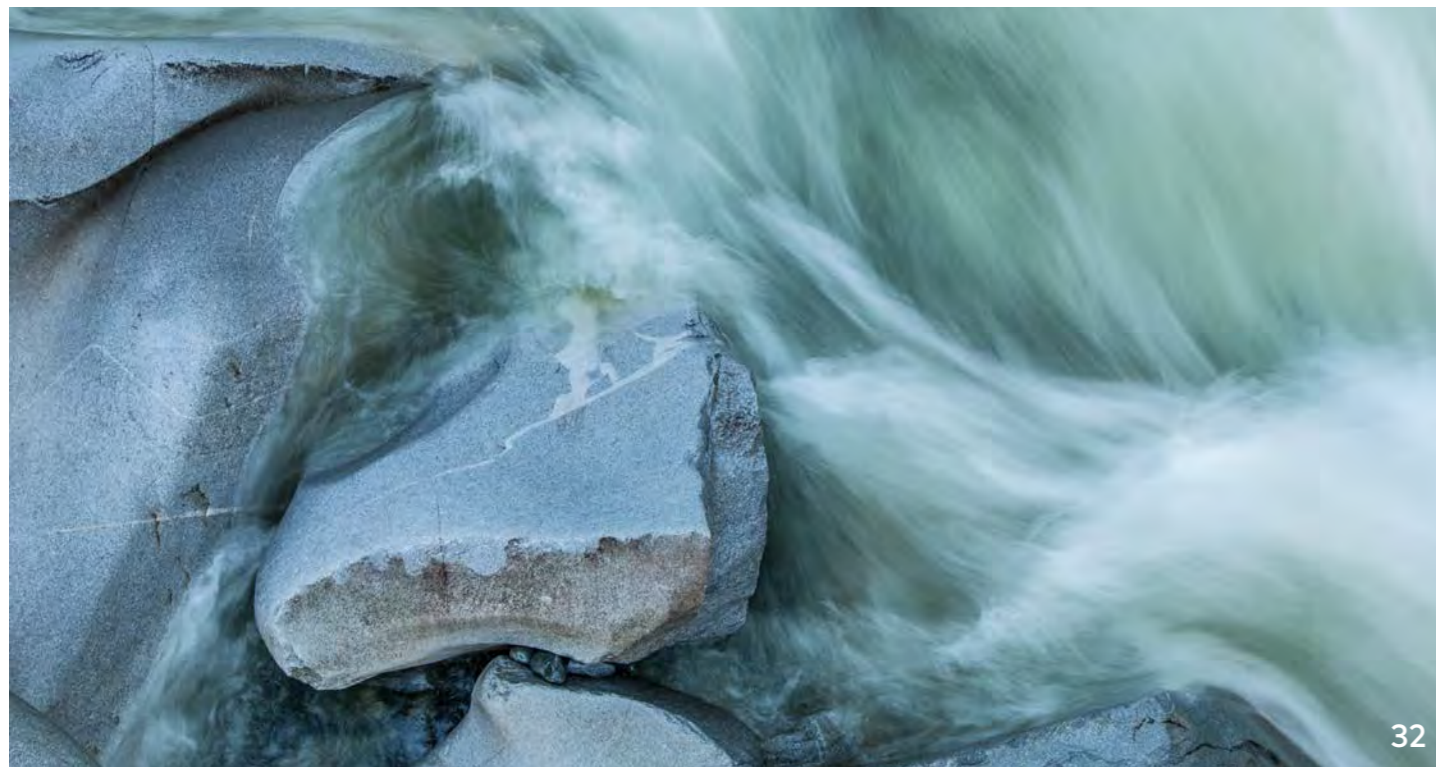
Equipment / Materials:

- eWater Cleaner
- eWater Sanitiser
- Cleaning brushes
- Safety warning signs

For especially dirty or greasy surfaces, add hot water to eWater Cleaner for initial clean and then, if necessary, repeat until visibly clean.

Procedure:

1. Wash out inside of bins with eWater Cleaner.
2. Sanitise bins with eWater Sanitiser.
3. Repeat steps for cleaning the lids and outer surfaces of the bins.



eWater Daily Inspection Record Sheet

Mon Tue Wed Thu Fri Sat Sun Mon Tue Wed Thu Fri Sat Sun

Date															
Time															
pH	Sanitising														
	Cleaning														
Available Chlorine Concentration*															
Brine Tank Level															
Water leaks around unit															
Checked by															

Date															
Time															
pH	Sanitising														
	Cleaning														
Available Chlorine Concentration*															
Brine Tank Level															
Water leaks around unit															
Checked by															

Date															
Time															
pH	Sanitising														
	Cleaning														
Available Chlorine Concentration*															
Brine Tank Level															
Water leaks around unit															
Checked by															

Date															
Time															
pH	Sanitising														
	Cleaning														
Available Chlorine Concentration*															
Brine Tank Level															
Water leaks around unit															
Checked by															

*Sanitising Water only

If pH or Chlorine readings do not fall within indicated levels:

- Standalone Units: replace salt water in brine tank and repeat testing
- Reticulated Units: check salt level and add salt if required, repeat test

If readings are still outside of recommended levels, switch off unit and contact 1300 EWATER

Testing Ranges	Sanitiser	Cleaner
Required pH range	3 - 5	10 - 12
Free Chlorine PPM	20 - 50	n/a

Notes / Dealer Information