CLEANING - STERILIZATION

CUSTOMER CONTACT SURFACES

Cleaning and disinfecting of the customer contact surfaces must conform to state and local codes. However, it is recommended that daily cleaning and disinfecting of the customer contact surfaces be performed.

STERILIZATION OF COMPONENTS AND **PLUMBING**

Purpose

This procedure should be used if a bacterial contamination is suspected in the vending machine. This contamination may occur when poorly treated water containing a coliform count is fed into the machine. Bacteria may also grow in the machine if it is taken out of service and stored without sodium metabisulfite membrane preservative. This growth can sometimes occur in a one to two day period depending upon the conditions. No matter the cause, if you suspect bacterial contamination of a machine, this contamination should be eliminated by filling the plumbing with a Hydrogen Peroxide Solution. Allow to set 2-12 hours in the unit.

Hydrogen Peroxide Sterilization Solution Mixing Instructions

- 1. Fill two (2) five gallon pails with 4 1/2 gallons of potable or Reverse Osmoisis water.
- 2. Add three (3) pints of a 3% hydrogen peroxide solution to the water in each pail.
- 3. Manually open the input feed solenoid and pump solution into the unit with a small separate pump.
- 4. Allow to set 2-12 hours.

Chlorine, as an alternative cleaner may be used on plumbing, but should NEVER BE USED ON THE RO ELEMENT.



- a. The temperature of your hydrogen peroxide sterilization solution should not exceed 75° fahrenheit (24° centigrade) or damage to the membrane may occur.
- b. Use only drinking (reverse osmosis) water to mix the .2% (by volume) sterilization solution.
- c. The maximum concentration of hydrogen peroxide (H₂0₂) that should come in contact with a RO membrane is .25% (by volume).
- d. If a RO membrane has been in operation for several months, it should be cleaned with an acid and/or alkaline cleaner before the sterilization procedures are completed.