



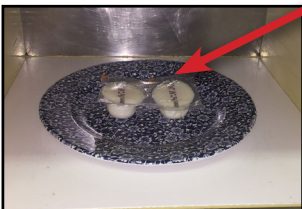




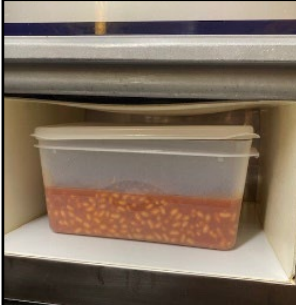




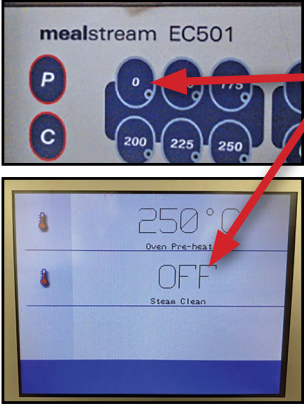


Cloth	Yellow
PPE	N/A
Chemicals	• Sanitiser
Reference	<ul style="list-style-type: none"> • Safety policies • COSHH manual • Risk assessment manual • DMLB • Microwave spec book • Microwave quick spec guide • SOP K0006 - How to use a temperature probe • SOP K0015 - Hot holding procedures • SOP K0031 - Cleaning the Merrychef microwave • SOP K0062 - Handling and carrying hot food & hot liquid • SOP K0133 - Cleaning the microwave - side opening door model
Equipment	<ul style="list-style-type: none"> • Microwave cavity liner (for each microwave) • Plastic plate cover • Service utensils • Microwavable plate • Blue Roll • Scissors
VideoSOP	To be used together with this written SOP. Tap here to play 

Step 1		<ul style="list-style-type: none"> • Follow the end of night cleaning procedures as detailed in SOP K0031 - Cleaning the Merrychef microwave. • Ensure the door is replaced on the correct microwave after cleaning. • Ensure the door remains open overnight to allow to air dry. • Do not store any equipment in the microwave when not in use.
Step 2		<ul style="list-style-type: none"> • The following morning, check the internal surfaces of the microwave are clean. Pay particular attention to the roof and corners. • If any residual food debris is noted, remove this using sanitiser and a yellow cloth. • Allow to air dry. • Insert a clean cavity liner into the microwave prior to use.
Step 3	 	<ul style="list-style-type: none"> • All food items not in packaging must be placed on a microwavable plate and be covered prior to heating. Use a designated plastic plate cover. • The plastic plate covers must be washed through the dishwasher if any food splatter is noted on the surfaces of the cover. • The plate must be changed at regular intervals and if any food splatter is noted. • Poached eggs must always be heated on a microwavable plate and not directly on the base of the microwave. • For sauce sachets, use clean scissors to cut a small hole near the top of the sachets. Do not cut all the way through. Stand the sachet upright in a microwavable jug before heating. • Refer to spec book for correct cook times.
Step 4		<ul style="list-style-type: none"> • For food items supplied in a lidded container, loosen the lid prior to heating.

Step 5		<ul style="list-style-type: none"> For food items supplied with a plastic film lid, using a clean fork, pierce the plastic at least 4 times prior to heating.
Step 6		<ul style="list-style-type: none"> Shake or stir the contents halfway through the cook cycle as required. Allow 15 seconds to rest prior to temperature probing the food. Refer to SOP K0006 - How to use a temperature probe. If items have not reached the required core temperature of 82°C, return to the microwave for further heating.
Step 7		<ul style="list-style-type: none"> Do not overload the microwave. When heating rice, a maximum of 6 bags can be heated at a time. Space the bags out evenly to avoid overlap. Shake the bags prior to decanting. When heating curries and main meals, a maximum of 4 items can be heated at a time. When heating lasagne, a maximum of 3 items can be heated at a time.
Step 8		<ul style="list-style-type: none"> When bulk cooking beans or peas in the microwave, place the product in a clean, lidded microwavable container. Ensure that the lid is loosely placed onto the container. Do not use an ice cream tub or coleslaw tub for this task. Refer to the dish spec for the correct cook times. Ensure the product is stirred part way through cooking. When removing from the microwave, use a heat resistant glove/oven cloth and ensure the container is kept level to avoid spillages. Carefully, transfer to a pre-warmed metal lidded container for storage in the hot hold unit. Always ensure a timer is applied when holding food products in a hot hold unit. Refer to SOP K0015 – Hot holding procedures.
Step 9		<ul style="list-style-type: none"> At the end of the heating process, shake or stir the contents prior to serving. Always use clean scissors to cut the vacuum packaging prior to decanting. Take care not to fully detach any packaging. Use a clean spoon or spatula to remove items from plastic containers. Take care to avoid steam or hot food burning your hands.
Step 10		<ul style="list-style-type: none"> Using blue roll or a damp yellow cloth, clean all spillage and food debris from the inside of the microwave and the cavity liner between cook cycles. Use the correct cook time and power level which have been specified for the food product. Refer to the microwave spec book and/or the microwave quick spec guide. Alternate the use of the microwaves where possible.
Step 11		<ul style="list-style-type: none"> Do not cook foods from frozen in the microwave unless permitted. Refer to dish spec cards for guidance. A maximum of 2 “cook from frozen” items can be heated at a time, unless otherwise stated.

Step 12		<ul style="list-style-type: none">• Never operate the microwave oven when empty.• Keep the microwave door open when not in use.• Never place metal items in the microwave.• Do not heat small portions in the microwave, eg less than 50 grams.• Ensure that hand contact points are sanitised at regular intervals during service and at the end of the day.• On a daily basis, visually inspect the microwave and report any maintenance issues immediately, eg cracked door or damaged roof, via the property maintenance system.• Where possible, ensure there is at least 50mm space around all sides of the microwave and 100mm space between microwaves.
Step 13		<ul style="list-style-type: none">• If there is a microwave breakdown, the mealstream can operate as a microwave.• When switching on, set the temperature to '0' or 'OFF', depending on the model.• To cook an item, place it onto the oven tray, enter the cook time and '100%' power, as required. Ensure all items are probed to ensure they have reached sufficient core temperature.• Note: If the Mealstream is already switched on and hot, allow it to fully cool prior to operating as a microwave.