



Process Overview

Process Description:

This SOP provides a detailed guide for the safe and efficient operation of the PICO Hot merchandiser, ensuring high food quality and safety standards in an unattended environment.

Purpose & Scope:

To ensure safe and efficient operation of the PICO Hot merchandiser, maintaining food quality and safety standards. This applies to all individuals involved with the operation of a PICO Hot merchandiser.

Materials and Supplies

1. MinusForty Hot Food Cabinet with External Timer and 365 POS
2. Food items for display
3. Food thermometer
4. Sanitizing solution
5. Clean cloths or towels
6. Temperature log

Setup Procedure

1. Preparation:

- Wash hands thoroughly with soap and water.
- Remove any and all food from previous service using the key. (See Picture A)



Picture A:



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2. Clean and Sanitize:

- Clean and sanitize the entire cabinet, preparing it for service.

3. Turn on the Merchandiser:

- The digital timer will start the cabinet 30 minutes before you arrive to stock food.
- The cabinet will remain on for a set amount of time and then turn itself off. (See Picture B)



Picture B:

4. Pre-heat the Merchandiser:

- The desired temperature for the merchandiser is set according to food safety guidelines.
- The temperatures are 145°F Minimum to 160°F Maximum.
- The merchandiser will be pre-heated in 12 to 15 minutes.
- This is displayed on the unit screen located just below the door. (See Picture C)



Picture C:



5. Load Food Items:

- Unlock the door with the key and immediately depress the plunger three (3) times. This will start the restocking delay for 2 hours. (See Picture D)



Picture D:

- Use the recommended food container to ensure quality food product. Do not stack products too high to avoid diminishing quality.
- ## 6. Temperature Check:
- Use a food thermometer to check the internal temperature of each food item.
 - Ensure that all food items reach and maintain the required temperature for safe consumption.
 - Record time and temperatures in the temperature log.
 - Once the correct temperature is reached, the cabinet will be ready for service.
- ## 7. Monitor Merchandiser:
- Regularly check the thermometer inside the cabinet to ensure proper heating.
 - Contact your manager to adjust settings if necessary to maintain proper temperature.
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Daily/Weekly Cleaning Procedure

- 1. Cool Down Merchandiser:**
 - Turn off the hot food merchandiser and unplug the timer from the wall receptacle.
 - Allow the merchandiser to cool down before proceeding with cleaning.
- 2. Remove Food Items:**
 - Carefully remove all food items from the merchandiser.
 - Dispose of any remaining food waste properly.
- 3. Clean the Merchandiser:**

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- Wipe down all surfaces of the merchandiser with a clean cloth or towel dampened with sanitizing solution.
 - Pay special attention to areas where food debris may accumulate.
 - Ensure all food trays and shelves are thoroughly cleaned and sanitized.
4. **Temperature Log:**
- Double-check the log and note any discrepancies or issues for follow-up.
5. **Final Cleanup:**
- Clean and sanitize any utensils or equipment used during the breakdown process.
 - Ensure all lights and indicators are off before leaving.

Notes

- Adhere to all food safety regulations and guidelines throughout the setup and breakdown process.
- Regularly train staff on proper procedures to ensure consistency and compliance.
- Keep all equipment properly maintained to ensure optimal performance and safety.

Review & Signatures

Name/Title:

Date:

Revision History:

Revision	Date	Changes	Requested By