



## KW Commercial Kitchen – Blender Compliance & Cleaning Checklist

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Company: KW Commercial Kitchen

Website: <https://www.kwcommercial.com.au>

Contact: <https://www.kwcommercial.com.au/contact-us/>

Warranty Support: <https://www.kwcommercial.com.au/warranty-claim/>

### Section 1: FSANZ & Electrical Compliance Summary

Standard	Requirement	What You Must Do
FSANZ 3.2.2	Food safety practices & general hygiene	Daily cleaning, sanitising, staff training
FSANZ 3.2.3	Food premises and equipment standards	Ensure blenders are cleanable, non-porous, compliant materials
FSANZ 3.2.2A	New food safety management tools (from Dec 2023)	Food safety supervisor, training records, cleaning logs
AS/NZS 3760	Test & Tag of electrical equipment	Blenders must be tested every 6–12 months
AS 4674	Fit-out & installation compliance	Ensure washable walls, sealed surfaces, correct outlet placement

### Section 2: FSANZ-Compliant Cleaning Routine (Daily)

Follow these 6 steps to stay compliant and hygienic:

- 1. Pre-clean: Rinse jug and blade immediately after use.
- 2. Wash: Use warm water + detergent; scrub jug, lid, blade, tamper.
- 3. Rinse: Remove all detergent with clean potable water.
- 4. Sanitise: Apply food-grade sanitiser or >77°C hot water (30 sec+).
- 5. Final Rinse (if needed): Some sanitisers require this step.
- 6. Air Dry: Invert on rack. Do not towel dry. Never immerse motor base.

### Section 3: Daily Inspection Checklist

Use this checklist before opening or during close-down:

- ☒ Blender jug shows no cracks or clouding
- ☒ Blades spin freely and are not blunt or chipped
- ☒ Seals and gaskets are intact (no leaks)
- ☒ Cord and plug have no visible damage
- ☒ Jug is properly seated on motor base
- ☒ Sound enclosure (if present) operates smoothly
- ☒ Power outlet is clean, dry, and accessible
- ☒ Cleaning log updated (if using FSANZ 3.2.2A)
- ☒ Test tag date still valid (< 6–12 months old)

### Section 4: Recommended Blender Models by KW Commercial

Model	Power (HP)	Jug Size (L)	Noise Level	Best Use
Hamilton Eclipse	3.0	2.0	~66 dB	Front-of-house cafes, consistent output
Apuro DR825-A	2.25	2.5	~75–80 dB	Budget smoothie stations, enclosed models
Vitamix VM10011	2.3	1.4	~75 dB	High-speed beverage bars
Waring Xtreme	3.5	1.4+	High	Heavy-duty kitchens, back-of-house