



FACILITYSPEC™ • FP • 3 PILLARS • 5 STRESSORS • 6 MODULES

FacilitySpec™

Food Processing Plants

Process fit beats product lists.

Food plants do not fall behind because people stop cleaning. They fall behind when the chemistry does not match the machine, the zone, or the waste stream.

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Program

FacilitySpec™ • Food
Processing Plants
Module code FP • 2026
edition

Emergency

CANUTEC 1-613-996-
6666

Documents

SDS and technical
bulletins are available on
request and are never
gated.

About this guide

FacilitySpec™ is Chem International's facility-type program: a chemistry and operating framework built around the way a particular kind of building actually runs. This edition covers food processing plants.

FacilitySpec™ treats the plant as three pillars that share one soil load. Clean dish lines without a drain program, and the soil simply moves downstream. Strong waste control without food-plant degreasing leaves the source of the loading unchanged. The strongest programs treat dishwash, plant hygiene, and waste infrastructure as one connected operating system — because in a food-processing facility, they are.

The guide is organized in six modules. An overview sets out the three operating pillars, the operating route, and the five stressors that define food-plant soils. Three pillar modules each carry a chemistry cabinet, a task-to-product map sheet, and the decision that matters most in that pillar. An operations module sets the production rhythm. A playbook module closes with a quick selector, a scorecard, first questions for the site, and a rollout checklist.

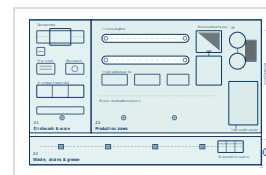
How to read the chemistry cabinets

Each cabinet is shelved by tier. **Daily** is the default route every shift works from. **Escalation** is corrective chemistry, scheduled and supervisor-controlled. **Controlled** is restricted chemistry — acids, line openers, and CIP compounds — kept off the daily cart. Colour dots mark the catalogue section a linked product lives in; underlined names link to the product page on chemintonline.com.

● Food Service ● Commercial Sanitation ● Municipal Wastewater

= catalogue section of a linked product

Use this guide with current SDS, label directions, site procedures, food-safety requirements (HACCP / preventive controls), training, PPE, and applicable regulations. This guide is not a dosing manual.



PROGRAM AT A GLANCE

*3 pillars · 5 stressors ·
6 modules · 35 cabinet
entries*

Executive summary

FP

Food plants do not fall behind because people stop cleaning. They fall behind when the chemistry does not match the machine, the zone, or the waste stream. Food processing facilities do not need a generic chemical shelf. They need a process-matched system: the right chemistry for the machine, the production zone, and the waste stream. Dishwash, plant sanitation, and drains are connected — if one fails, the whole facility feels it.

FacilitySpec™ treats the plant as three pillars that share one soil load. Clean dish lines without a drain program, and the soil simply moves downstream. Strong waste control without food-plant degreasing leaves the source of the loading unchanged. The strongest programs treat dishwash, plant hygiene, and waste infrastructure as one connected operating system — because in a food-processing facility, they are.

Each pillar gets its own chemistry cabinet, a task-to-product map, and the one decision that keeps it stable over time. Behind the pillars sits a production rhythm tuned to runs, shift close, and scheduled maintenance — and troubleshooting chemistry stays in its own category, off the daily cart.

Key highlights

- Three pillars, one connected system: dishwash and ware quality, food-plant surfaces and CIP, and waste, drains, and grease share one soil load and are experienced as one plant.
 - Match chemistry to the machine, zone, and stream: detergent to dish-machine type, foam where cling matters and low-foam where circulation matters, and grease control before line-opening territory.
 - Spotting is a rinse-and-scale problem, not a detergent problem: rinse aid, water hardness, and scheduled descaling solve hazy ware — not more detergent feed.
 - Maintenance and emergency response are two jobs: scheduled biological drain maintenance is a different track from blockage response and diagnostics, and must stay separate in the SOP.
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Why food plants stall – and how operators keep the whole system moving

SECTION 01 • PROGRAM OVERVIEW

Three operating pillars. One connected system.

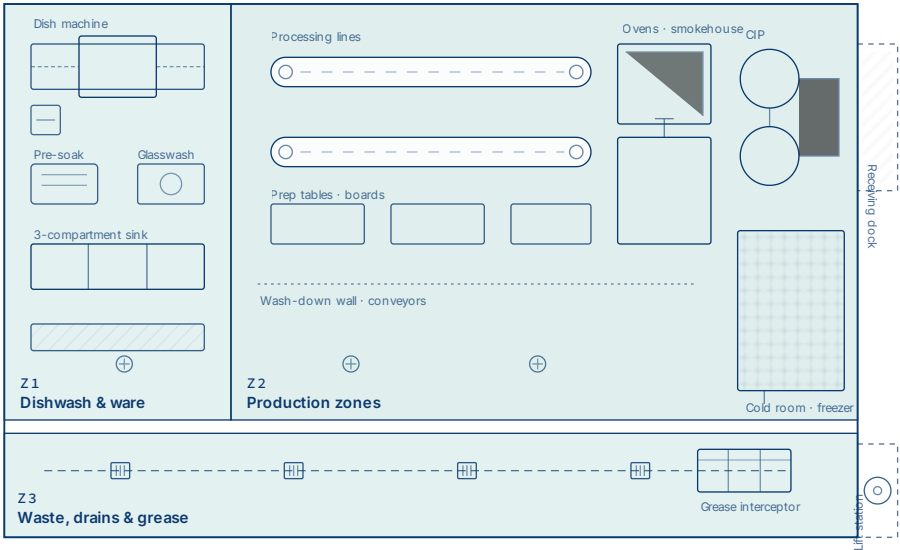
Food processing facilities do not need a generic chemical shelf. They need a process-matched system: the right chemistry for the machine, the production zone, and the waste stream. Dishwash, plant sanitation, and drains are connected – if one fails, the whole facility feels it.

“Process fit beats product lists.”

Exhibit 1

Three operating pillars – one connected system

Z1	Dishwash & ware quality Machines · glasswash · sinks · scale	10
Z2	Food plant & production zones Surfaces · CIP · ovens · cold · lines	13
Z3	Waste, drains & grease control Traps · drains · lift stations · odour	12



Counts = cabinet entries in the module. Hatched strip = exterior, dock, and wet well; dashed line = site boundary.

Schematic plan. Pillar boundaries are illustrative and should be mapped to the actual plant before rollout.

Source: Chem International FacilitySpec™

What the program has to survive

FacilitySpec™ treats the plant as three pillars that share one soil load. Clean dish lines without a drain program, and the soil simply moves downstream. Strong waste control without food-plant degreasing leaves the source of the loading unchanged. The strongest programs treat dishwash, plant hygiene, and waste infrastructure as one connected operating system — because in a food-processing facility, they are.

“Everything cleaned upstream arrives downstream.”

Exhibit 2

The operating route

1 Identify The machine, zone, or waste stream	2 Match Chemistry to soil, temperature, and process	3 Apply By labelled dilution, dwell, and rinse rules	4 Verify Ware quality, surface condition, flow
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Identify, match, apply, verify — the same four moves in every pillar and every shift.

Source: Chem International FacilitySpec™

Exhibit 3

Five stressors that define food-plant soils

STRESSOR 01 Grease & protein load Fat, oil, and protein land on plates, walls, conveyors, and cutting boards every shift, then travel down the drain to the trap and the lift station.	STRESSOR 02 Heat-set & baked-on soils Carbon on grills and ovens, milkstone in dairy circuits, egg protein set by washer heat, tar in smokehouses. Ordinary degreaser does not have the alkalinity.	STRESSOR 03 Water hardness & scale Hard water amplifies spotting and silently scales dish machines, boosters, coffee and ice equipment until pressure and heat transfer drop.	STRESSOR 04 Cling, circulation & cold Walls and conveyors need foam that clings. CIP circuits need low-foam chemistry that circulates. Freezer floors need chemistry that stays liquid sub-zero.	STRESSOR 05 Downstream loading Everything cleaned upstream arrives in floor drains, grease traps, and lift stations. Without a waste program, the soil just moves — it does not leave.
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Each stressor maps to at least one pillar; downstream loading (Stressor 05) is why waste is a pillar, not an afterthought.

Source: Chem International FacilitySpec™

Three pillars, one connected system

“Process fit beats product lists.”

Exhibit 4

The balanced-package rule

THREE PILLARS, ONE SYSTEM

- Dishwash chemistry protects ware quality and machine performance.
- Food-plant chemistry attacks soils at the source.
- Waste chemistry keeps drains, traps, and wet wells from becoming the hidden bottleneck.
- Troubleshooting tools belong in a separate category from routine maintenance chemistry.

PLANNING MISTAKES THIS GUIDE HELPS AVOID

- Using a single universal cleaner for dish, plant, and drain work.
- Treating odour with emergency line-opener chemistry instead of scheduled maintenance.
- Trying to solve spotting by increasing detergent rather than checking rinse aid or scale.
- Overusing aggressive degreaser where a food-contact wipe or CIP-specific cleaner is the better tool.

Do not let one pillar absorb work that belongs to another — that is how shelves grow and results drift.

Source: Chem International FacilitySpec™

SAFETY FLOOR

Follow site SOPs, SDS, product labels, food-safety requirements, and applicable regulations. **Never mix chlorinated cleaners with acid-based products — the combination produces chlorine gas.** Store chlorinated and acid chemistries in separate, clearly labelled areas. Keep dishwash, plant, drain, and diagnostic products in their own lanes.

STRENGTH IS NOT A STRATEGY

Do not solve every issue by increasing strength. Spotting may be rinse aid or scale. Drain odour may be routine bio-maintenance. Greasy walls may need foam dwell. A stronger product is not a substitute for the right route.

Working from a complaint, not a plan?

The Quick Selector starts with the symptom — “plates come out clean but spotty” — and points to the right first move.

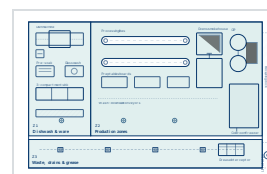
Quick Selector · page 19

Dishwash & Ware Quality

■ SECTION 02 • PILLAR 1 • DISHWASH & WARE QUALITY

Machine warewashing, glasswash, manual sinks, rinse aid, sanitizer support, and scale control.

This zone is about two things: ware quality and machine health. Pre-soak flatware before increasing main-wash aggression. Use stronger pot-and-pan chemistry in the scrub sink instead of over-driving the plate machine. Descale on schedule — visible failure means you waited too long.



RESULT

Consistent wash results, fewer rewashes, less scale downtime

“Match detergent to the machine type before adjusting dose. If ware comes out clean but hazy, look at rinse aid and scale first.”

THE CHEMISTRY CABINET • colour dot = the catalogue section each product lives in • underlined names link to the product page on chemintonline.com

MACHINE WAREWASHING — THE DEFAULT ROUTE

Match the detergent to the machine and its temperature profile before touching the dose.



CI Machine Dishwash L-Type

● High-temp liquid



CI Machine Dishwash P-Type

● Low-temp powder



CI Bar Glass Cleaner

● Low-foam

RINSE AID, SANITIZER & PRE-SOAK

Drying, final-rinse support, and the enzyme step that protects the main wash.



CI Sprinse Rinse Additive

● Rinse aid



CI Sanitrol

● Final rinse



CI WareWash Enzyme PreSoak

● Enzyme

MANUAL SINKS & POT-AND-PAN

Premium, hand-friendly, and heavy-grease options for the scrub sink.



CI Platinum Dish Detergent

● Premium



CI Soft & Gentle

● Hand-friendly



CI ZIP Pot & Pan DishWash

● Heavy grease

SCALE CONTROL — SCHEDULED

Machines, boosters, coffee and ice equipment. Planned, not reactive.



CI Scalzoff

● Acid descaler

Exhibit 5

Sheet FP-02 • Dishwash & ware quality

SHEET FP-02	PILLAR Dishwash & ware quality	STANDARD Clean • clear • dry • no rewashes • no scale downtime	PRODUCTS 10
TASK / AREA • BEST-FIT PRODUCTS		WHY IT BELONGS • OPERATOR NOTE	
①	High-temp machine warewash ● CI Machine Dishwash L-Type	High-concentration liquid detergent for strong grease, starch, and general soil removal through an automatic dispenser program. Best where consistency and dispenser-controlled feeding matter. Pair with CI Sprinse for drying control — the two products solve different problems.	
②	Low-temp / oxygen-assisted powder ● CI Machine Dishwash P-Type	Phosphate-free granular compound with active oxygen for soil and stain removal in lower-temperature warewashing programs. Useful where low-temp operation, stain lift, or powder-handling preference drives the setup.	
③	Bar glass / bottle / glasswasher ● CI Bar Glass Cleaner	Low-foaming cleaner and sanitizer for bar glass and low-temperature glass-wash systems; aimed at sparkling, residue-free glassware. If glasses still haze after switching chemistry, check rinse temperature and aid dose.	
④	Rinse-cycle drying & spot control ● CI Sprinse Rinse Additive	Non-foaming rinse aid that helps dishes and glassware sheet-dry instead of spotting or streaking. Usually the first adjustment when ware comes out clean but not clear.	
⑤	Sanitizing support — final rinse ● CI Sanitrol	Low-foaming cleaner, sanitizer, and rinse aid positioned for final-rinse sanitizing support in commercial warewashing. Particularly important where final-rinse sanitization is a process requirement.	
⑥	Flatware pre-soak ● CI WareWash Enzyme PreSoak	Protease-enzyme presoak designed to break down food residues on flatware before the main wash cycle. Ideal for stubborn proteins and dried-on cutlery loads.	
⑦	Manual sink chemistry ● CI Platinum Dish Detergent ● CI Soft & Gentle ● CI ZIP Pot & Pan DishWash	Premium concentration for grease cutting, a hand-friendly option for frequent contact, and high-sudsing pot-and-pan chemistry for heavy grease loads. Keep ZIP in the scrub sink — do not run it through the plate machine.	
⑧	Scale — machines, coffee, ice equipment ● CI Scalzoff	Removes mineral scale and restores flow, heat transfer, and spray performance in dish machines, glasswashers, boosters, and beverage equipment. Schedule quarterly at minimum; monthly in hard-water regions.	

Callouts on the elevation correspond to the numbered rows. Descale is scheduled; keep pans out of the plate machine.

Source: Chem International FacilitySpec™

Exhibit 6

Clean but hazy is a rinse-and-scale problem, not a detergent problem.

1 Match the machine Detergent to type and temperature	2 Support the rinse Rinse aid and final-rinse sanitizer	3 Pre-soak flatware Enzyme step before more dose	4 Protect the scrub sink Pot-and-pan chemistry, not the plate machine	5 Descale on schedule Quarterly minimum • monthly in hard water
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Set the route before escalation chemistry ever comes off the shelf.

Source: Chem International FacilitySpec™

Exhibit 7

Which route?

THE DETERGENT ROUTE IS ENOUGH WHEN...

- Ware comes out clean and clear on the first cycle.
- Flatware clears without re-polishing.
- Spray pressure and machine temperature hold steady.
- Rewash counts are low and stable.

DETERGENT

RINSE • SCALE

Clean but hazy
spots • film • sluggish machine

LOOK AT RINSE AID AND SCALE WHEN...

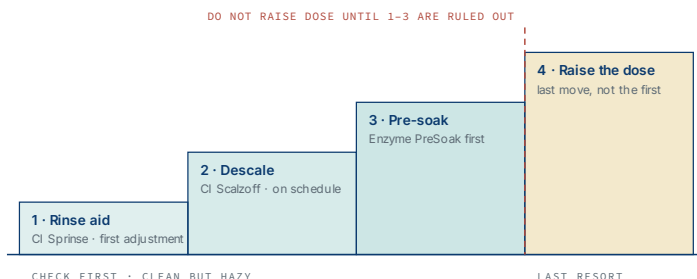
- Water spots or chalky film appear despite enough soap.
- Glassware is hazy or not sparkling.
- Machine performance or pressure drops from hidden mineral scale.
- Operators are solving every issue by increasing detergent feed.

Escalation is scheduled and supervised — not a reason to change the daily route.

Source: Chem International FacilitySpec™

Exhibit 8

Rinse aid → descale → pre-soak → dose.



SIGNS THIS PILLAR IS UNDER-BUILT

Repeated rewashes or silverware re-polishing after every cycle. Water spots or chalky film despite enough soap. Greasy pan results even after hot manual washing. Slow machine performance or pressure loss from hidden mineral scale. Operators trying to solve every issue by increasing detergent feed.

WATER HARDNESS MATTERS

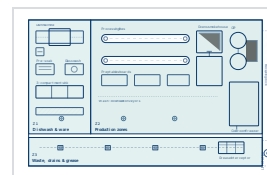
Hard water amplifies spotting and accelerates scale build-up. If rinse-aid adjustments and regular descaling do not resolve the problem, test incoming water hardness before assuming the chemistry is wrong.

Food Plant & Production Zones

SECTION 03 • PILLAR 2 • FOOD PLANT & PRODUCTION ZONES

Production surfaces, CIP, ovens, smokehouses, freezers, and specialty environments.

This pillar is built around soil type and zone. Foaming degreasers where vertical cling matters. Low-foam chemistry where circulation matters. Dedicated products for smokehouse, egg-wash, dairy, beverage-line, and freezer environments. Keep food-contact wipes available at every prep station, and rinse chlorinated products thoroughly.



RESULT

**Cleaner
production zones,
less rework,
stronger food-
contact control**

“Foam where cling matters. Low-foam where circulation matters. Separate cleaning from sanitizing in the way the plant actually works.”

THE CHEMISTRY CABINET • colour dot = the catalogue section each product lives in • underlined names link to the product page on chemintonline.com

PRODUCTION SURFACES & EQUIPMENT

Foam for soil removal, wipes for between-cycle reset, presentation tools after the soil is gone.



**CI Blast
Kitchen
Surface**

● Food-safe
foam



**CI SuperFoam
Plus**

● Chlorinated
foam



**CI Triple Star
Sanitizing
Wipes**



**CI
GleamGuard
Stainless Steel
Wipes**

● Presentation



**CI BrightBoard
Block Whitener**

● Whitener



CI Grill Clean

● Carbon



**CI Oven
Cleaner
Aerosol**

● Carbon ·
clinging gel



**CI
SmokeHouse
Cleaner**

● Heavy tar

SPECIALTY – CIP, LINES, EGG-WASH, COLD

Dedicated chemistry for circulated systems, dispensing lines, washers, and sub-zero zones.



**CI DairyQueen
3000**

● Dairy CIP



CI Brew Line +

● Line cleaner



CI Egg Wash

● Non-
foaming



**CI ColdClear
Degreaser**

● Sub-zero ·
RTU



**CI Release
Food Grade
Lubricant**

● Food-grade ·
6/77 family

Exhibit 9

Sheet FP-03 • Food plant & production zones

SHEET FP-03	PILLAR Food plant & production zones	STANDARD Foam where cling matters • low-foam where circulation matters	PRODUCTS 13
TASK / AREA • BEST-FIT PRODUCTS		WHY IT BELONGS • OPERATOR NOTE	
①	General equipment & surface degreasing ● CI Blast Kitchen Surface	Food-safe foaming cleaner and degreaser for grease, oil, and food soils on production-area surfaces and equipment exteriors. Foam provides contact time without scrubbing. Use where you can spray and wipe rather than circulate.	
②	Heavy vertical foam — meat & processing walls ● CI SuperFoam Plus	Chlorinated alkaline foam for heavy grease and protein in industrial meat-plant and food-processing environments. Best where long cling time is needed on walls, conveyors, and ceiling-area equipment.	
③	Food-contact touch-up between cleans CI Triple Star Sanitizing Wipes	No-rinse sanitizing wipes for food and non-food contact surfaces during production. Keeps staff from overusing heavy degreaser when the job only needs a surface wipe-down.	
④	Stainless finish & cutting boards ● CI GleamGuard Stainless Steel Wipes ● CI BrightBoard Block Whitener	Presentation and audit-visible surface care after soil removal — stainless finish and stained, odour-holding prep blocks. Use after soil is gone. These are appearance and renewal tools, not degreasers.	
⑤	Grills, fryers & baked-on carbon ● CI Grill Clean ● CI Oven Cleaner Aerosol	Purpose-built for fast breakdown of baked-on grease, grime, and carbon on hot or cold cooking equipment. Carbon is polymerized grease — regular degreaser does not have the alkalinity to crack it efficiently.	
⑥	Smokehouses & heavy tar / grease ● CI SmokeHouse Cleaner	Alkaline cleaner for deep grease and foul soil where deposits combine fat, protein, and combustion by-products. Use where normal kitchen degreaser no longer cuts it.	
⑦	Dairy CIP & circulation cleaning ● CI DairyQueen 3000	Low-foaming alkaline cleaner for in-place cleaning of dairy equipment with heavy milkstone, butterfat, and protein soils. Use low-foam CIP chemistry for circulated systems — not a foaming surface degreaser.	
⑧	Beer & wine dispensing lines ● CI Brew Line +	Dedicated line cleaner removing biofilm, yeast residue, and mineral build-up inside dispensing systems. A dedicated line-maintenance product is more reliable than repurposing a general cleaner.	
⑨	Industrial egg washers ● CI Egg Wash	Chlorinated, non-foaming compound for rapid cleaning where protein sets quickly with heat. Designed for the washer environment specifically.	
⑩	Cold rooms / freezers / sub-zero docks ● CI ColdClear Degreaser	Ready-to-use cleaner and deicer for grease and ice removal where ordinary degreaser freezes on contact. ColdClear stays liquid and active at operating temperatures.	
⑪	Food-safe lubrication points ● CI Release Food Grade Lubricant	Food-grade lubricant family (Release / Formula 6/77) for equipment zones where incidental contact with product is possible. Separate plant lubrication from general shop products.	

Exhibit 10

Foam it or circulate it — the zone decides, not the cart.

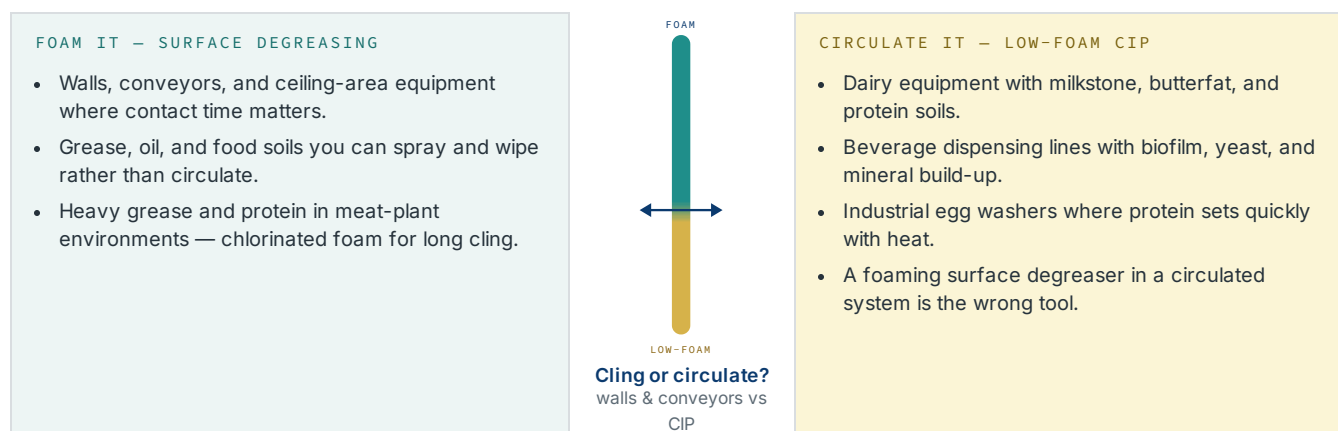
1 Read the soil Grease, protein, carbon, or milkstone	2 Foam for cling Walls, conveyors, ceiling-area equipment	3 Low-foam to circulate CIP, lines, egg washers	4 Touch-up between cleans Food-contact wipes at every station	5 Recover the carbon Ovens, grills, smokehouse · scheduled
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Set the route before escalation chemistry ever comes off the shelf.

Source: Chem International FacilitySpec™

Exhibit 11

Which route?



Escalation is scheduled and supervised — not a reason to change the daily route.

Source: Chem International FacilitySpec™

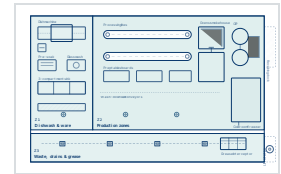
CHEMICAL SEPARATION — CRITICAL SAFETY RULE Never mix chlorinated cleaners with acid-based products. The combination produces chlorine gas. Store chlorinated and acid chemistries in separate, clearly labelled areas.	WHERE THIS PILLAR SAVES LABOUR Less repeated scrubbing on cooked-on and protein-heavy soils. Fewer wrong-chemical workarounds from operators who grab whatever is closest. Better visual finish on stainless and prep areas after soil is gone. Cleaner line-maintenance routines in dairy, beverage, and egg-processing systems.
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Waste, Drains & Grease Control

■ SECTION 04 • PILLAR 3 • WASTE, DRAINS & GREASE CONTROL

Grease traps, floor drains, lift stations, odour control, and blockage response.

A practical waste program does not treat every problem as the same problem. Grease-cap control, bioenzyme maintenance, true blockage response, remote lift-station loading, and sediment flushing are different jobs. Use bioenzyme maintenance on schedule where the loading is mostly organic. Use remote or block formats where the site cannot be serviced constantly. Diagnose route and solids problems instead of dosing them blindly.



RESULT

Better flow, lower odour, fewer emergency drain events

“Control grease before it enters line-opening territory. Keep a separate response path for true blockages versus recurring build-up.”

THE CHEMISTRY CABINET • colour dot = the catalogue section each product lives in • underlined names link to the product page on chemintonline.com

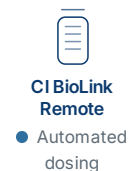
GREASE TRAPS & ROUTINE MAINTENANCE – SCHEDULED

Biological treatment on a rhythm. Strongest before a line is failing, not after.



REMOTE STATIONS

Continuous dosing where nobody can visit often.



BLOCKAGE RESPONSE & DIAGNOSTICS – TRAINED USE

Acute response and troubleshooting tools. Not the maintenance schedule.

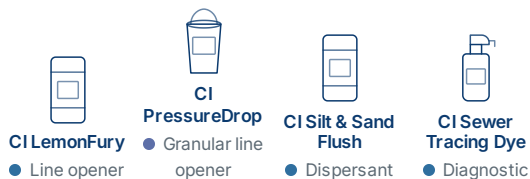
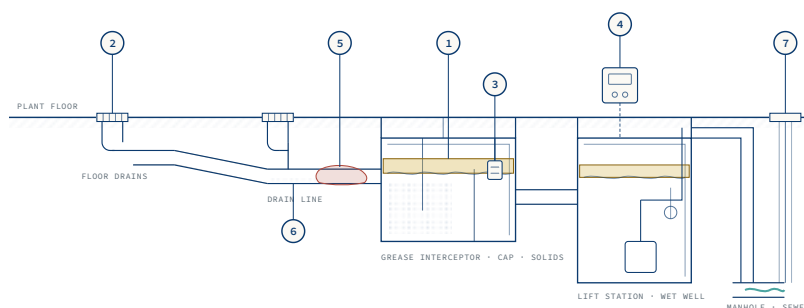


Exhibit 12

Sheet FP-04 • Waste, drains & grease control



SHEET

FP-04

PILLAR

Waste, drains & grease control

STANDARD

Maintenance and emergency response on separate paths

PRODUCTS

12

TASK / AREA • BEST-FIT PRODUCTS

WHY IT BELONGS • OPERATOR NOTE

① Grease traps — cap & odour	● CI BioTrap ● CI Grease D Solve Plus	Trap renovation through ongoing biological treatment, plus floating-grease and odour control in accessible wells. Use trap-renovation chemistry early, before the cap turns into a recurring service call.
② Floor-drain & small-line organic maintenance	● CI EverClear ● CI Formula 27X ● C.I. Digester CI BioClean	Bioenzyme products that break down organic waste and keep drains clear and odour-free through scheduled biological treatment. These are strongest on a routine schedule — not only after a line is already failing.
③ Persistent build-up in traps & wet wells	● CI BioSnake Enzyme Blocks	Ongoing treatment in grease-heavy waste conditions with recurring matting, odour, and heavy organic loading. Block format provides slow, steady enzyme release without daily staff dosing.
④ Remote lift stations & wet wells	● CI BioLink Remote ● CI Grease D Solve Plus	Automated grease control for stations that cannot be manually serviced frequently. Continuous dosing keeps floaters from consolidating into a cap requiring emergency intervention.
⑤ Full or near-full organic blockage	● CI LemonFury ● CI PressureDrop	Professional drain-opening products for stubborn fats, oils, hair, lint, paper, and organic clog loads. Reserve for trained maintenance response and label / SDS-driven procedures.
⑥ Sediment, mud, silt & sand	● CI Silt & Sand Flush	Polymer dispersant that breaks up and moves organic and inorganic deposits in sewer and drain infrastructure. Best where the problem is accumulated solids, not grease.
⑦ Tracing unknown routes & cross-connections	● CI Sewer Tracing Dye	Biodegradable tracing dye for flow studies, leak detection, and troubleshooting drain routing. A diagnostic tool — use it when the question is “where is it going”, not “how do we dissolve it”.

Maintenance and emergency response run on separate paths. Line openers are trained, supervised, and never on the daily cart.

Source: Chem International FacilitySpec™

Exhibit 13

Maintenance and emergency response are two jobs.

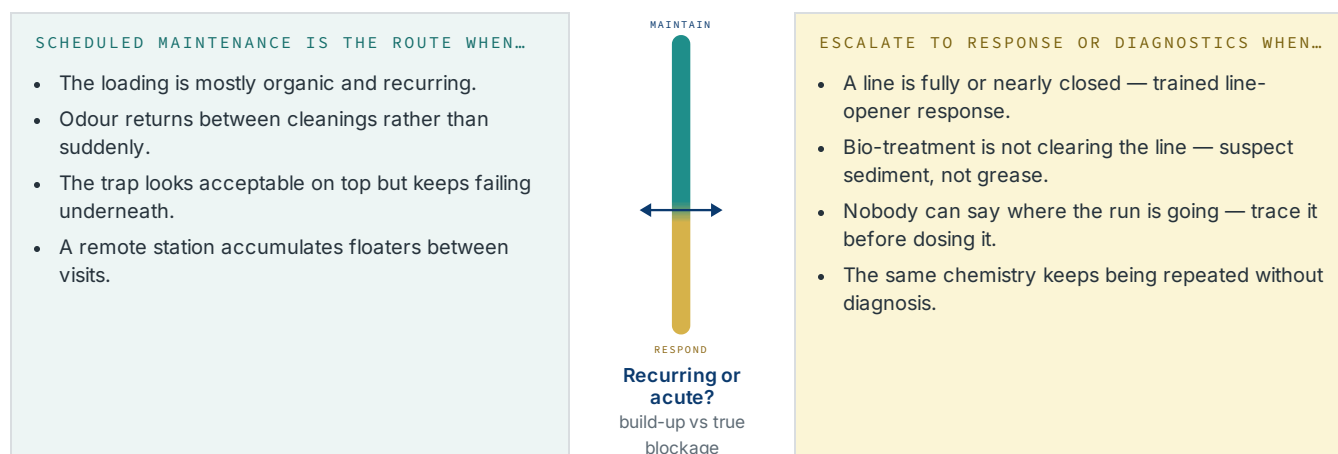
1 Treat the trap Biological renovation on a rhythm	2 Maintain the drains Bioenzyme dosing after clean-down	3 Dose the remote Blocks and automated stations	4 Diagnose, don't guess Trace routes, flush sediment	5 Respond to blockage Trained line-opening · separate path
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Set the route before escalation chemistry ever comes off the shelf.

Source: Chem International FacilitySpec™

Exhibit 14

Which route?



Escalation is scheduled and supervised — not a reason to change the daily route.

Source: Chem International FacilitySpec™

MAINTENANCE ≠ EMERGENCY The most common waste-program failure is treating routine maintenance and emergency blockage response as the same job. Bioenzyme products prevent build-up over time. Line-openers clear acute blockages. Separate the two paths in the site SOP.	SIGNS THE PLANT NEEDS A STRONGER WASTE PROGRAM Drain odour returns shortly after surface cleaning. Grease traps look acceptable on top but repeatedly fail inspection underneath. Lines are opened frequently but never truly stay clear. Remote stations accumulate floaters between service visits. Sediment problems are being treated as grease problems.
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Operations & Production Rhythm

SECTION 05 • OPERATIONS & PRODUCTION RHYTHM

Between runs, shift close, scheduled biological maintenance, and planned descaling and recovery work.

Food plants run on production cycles: between-run touch-ups, end-of-shift clean-downs, scheduled biological drain maintenance, and planned descaling and carbon recovery. A recurring review of ware quality, labour hotspots, odour complaints, and scale and blockage trends keeps the three pillars aligned – and keeps emergency chemistry off the schedule.

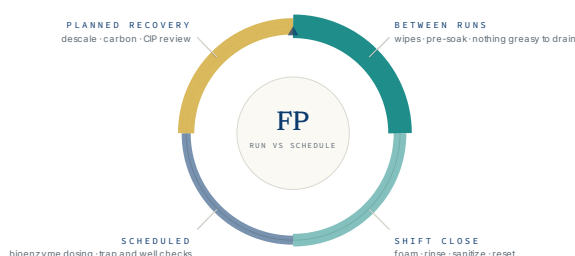
RESULT

Schedule around the production run, not the clock

“Do not schedule sanitation around the clock. Schedule it around the production run.”

Exhibit 15

Run vs. schedule



RHYTHM FOCUS POINTS

- **Between runs:** wipes at every prep station, flatware pre-soak, nothing greasy to drain.
- **Shift close:** foam, rinse, sanitize, and reset — separately and in order.
- **Scheduled:** bioenzyme dosing, enzyme blocks, remote dosing, and line cleaning on the calendar.
- **Planned recovery:** carbon, smokehouse, CIP review, and trap service in dark windows.

COMMON SCHEDULING FAILURES

- Using a single universal cleaner for dish, plant, and drain work.
- Treating odour with emergency line-opener chemistry instead of scheduled maintenance.
- Solving spotting by increasing detergent rather than checking rinse aid or scale.
- Waiting for visible scale or a blocked line before the scheduled maintenance ever runs.

The dial reads clockwise from between-run touch-ups. Arc weight indicates relative intensity across the production day.

Source: Chem International FacilitySpec™

THE SCHEDULING PRINCIPLE

Production runs trigger touch-ups. Shift close triggers clean-down. Trends trigger the review. Emergency chemistry should never be the schedule — if it is, the maintenance path is missing.

The operating cadence

The three pillars read down; the production rhythm reads across — between runs, shift close, weekly focus, scheduled maintenance, planned recovery, and the review rhythm that keeps the pillars aligned.

“Emergency chemistry should never be the schedule.”

Exhibit 16

The operating cadence — pillars by the production rhythm

PILLAR ↓ · CADENCE →	BETWEEN RUNS / DURING PRODUCTION Touch-ups, pre-soak, keeping soil off the drain	SHIFT CLOSE / CLEAN-DOWN Foam, rinse, sanitize, machine and sink reset	WEEKLY FOCUS Ware-quality check, carbon, scheduled biological dosing	SCHEDULED MAINTENANCE Descaling, blocks, remote dosing, line cleaning	PLANNED RECOVERY / DARK WINDOWS Deep carbon, CIP review, trap and well service	REVIEW RHYTHM What management checks each cycle
Z1 · Dishwash & ware	Flatware pre-soaked as it arrives · rinse-aid dispensing running CI WareWash Enzyme PreSoak	Machine and sinks reset · pans through the scrub sink, not the plate machine CI ZIP	Ware-quality check: spots, haze, rewash count CI Sprinse	Descalc on schedule — quarterly minimum, monthly in hard water CI Scalzoff	Water-hardness test if rinse aid and descaling do not resolve spotting	Ware quality, rewash trend, machine pressure and temperature
Z2 · Production zones	Food-contact touch-up at every prep station CI Triple Star Sanitizing Wipes	Foam clean-down of surfaces, walls and conveyors · rinse chlorinated products · sanitize separately CI Blast CI SuperFoam Plus	Carbon and smokehouse recovery · stainless and board presentation CI Grill Clean CI SmokeHouse Cleaner CI GleamGuard CI BrightBoard	Beverage lines on the line-maintenance schedule · food-grade lube points CI Brew Line + CI Release	CIP program review for dairy and egg-wash circuits · freezer and dock floors CI DairyQueen 3000 CI Egg Wash CI ColdClear	Labour hotspots, touch-up gaps, wrong-chemical workarounds
Z3 · Waste & drains	Solids kept out of floor drains · sediment not treated as grease	Drains flushed after clean-down · nothing greasy poured to drain	Scheduled bioenzyme dosing · trap cap check CI EverClear CI Formula 27X CI.I. Digester CI BioTrap CI BioClean	Enzyme blocks replaced · remote dosing verified · wet wells CI BioSnake CI BioLink Remote CI Grease D Solve Plus	Trap and well service cycle · tracing-dye study where routes are unknown CI Sewer Tracing Dye	Odour complaint type, blockage trend, floater accumulation between visits
Operator note	<i>Keep soil off the drain and off the plate machine. The cheapest waste program starts upstream.</i>	<i>Shift close is where tomorrow's run gets easier or harder. That is the decision point.</i>	<i>Weekly work should reduce recurrence, not just create a second version of the daily route.</i>	<i>If the same issue keeps coming back, the cadence is wrong or the daily route is under-built.</i>	<i>Planned recovery belongs in dark windows — not in the middle of a production run.</i>	<i>Review the trend, not the incident. Repeating chemistry without diagnosis wastes labour.</i>

□ Daily route — trained to every operator

□ Scheduled & recovery — supervisor-controlled

Review the trend, not the incident; repeating chemistry without diagnosis wastes labour.

Source: Chem International FacilitySpec™

Playbooks & QA

■ SECTION 06 • PLAYBOOKS, QUICK SELECTOR & QA

Start with the symptom, verify the standard, then choose the right route.

This section is deliberately plain-English. When a site describes a problem rather than requesting a product, this crosswalk identifies the pillar and the starting chemistry.

“Start with the symptom, verify the standard, then choose the route.”

Exhibit 17

Quick selector — start with the complaint · 1 of 2

IF THE SITE SAYS...	IT'S PROBABLY A...	START WITH...
<i>Dishwash symptoms</i>		
<i>“Plates come out clean but spotty.”</i>	Rinse aid / scale issue — not detergent	● CI Sprinse Rinse Additive ● CI Scalzoff Check rinse aid and scale before touching the detergent dose.
<i>“Flatware is still dirty after the machine cycle.”</i>	Pre-soak or dried-protein issue	● CI WareWash Enzyme PreSoak Pre-soak before increasing main-wash aggression.
<i>“Pots and pans still feel greasy after the sink wash.”</i>	Manual sink chemistry too light	● CI ZIP Pot & Pan DishWash ● CI Platinum Dish Detergent Keep the heavy-grease product in the scrub sink, not the plate machine.
<i>“Glassware is hazy or not sparkling.”</i>	Wrong chemistry for glasswasher or low-foam need	● CI Bar Glass Cleaner If haze persists, check rinse temperature and water hardness.
<i>“Machine seems sluggish — pressure is down.”</i>	Scale reducing heat transfer and spray pressure	● CI Scalzoff Then put descaling on the calendar.

Dishwash symptoms. Food-plant and waste symptoms continue overleaf.

Source: Chem International FacilitySpec™

Exhibit 18

Quick selector — start with the complaint · 2 of 2

IF THE SITE SAYS...	IT'S PROBABLY A...	START WITH...
<i>Food plant symptoms</i>		
<i>"Walls and conveyors need cling, not just spray-and-rinse."</i>	Vertical foam and longer dwell on greasy surfaces	● CI Blast Kitchen Surface ● CI SuperFoam Plus
<i>"Oven or grill soil is black, baked, and stubborn."</i>	Carbon / baked-on grease	● CI Grill Clean ● CI Oven Cleaner Aerosol
<i>"Cutting boards look stained and tired."</i>	Embedded discoloration beyond standard detergent	● CI BrightBoard Block Whitener
<i>"Dairy equipment needs circulated cleaning."</i>	Low-foam CIP job	● CI DairyQueen 3000
<i>"Beer or wine lines are degrading drink quality."</i>	Biofilm / yeast build-up inside dispensing lines	● CI Brew Line +
<i>"Smokehouse is impossible to clean between runs."</i>	Tar + protein + combustion residue	● CI SmokeHouse Cleaner
<i>"Cold room floors are greasy and icy at the same time."</i>	Standard degreaser freezes before it can work	● CI ColdClear Degreaser
<i>Waste disposal symptoms</i>		
<i>"Grease trap smells and keeps loading up."</i>	Trap-renovation / grease-cap control	● CI BioTrap ● CI Grease D Solve Plus
<i>"Floor drains keep smelling after cleaning."</i>	Organic build-up inside the drain body	● CI EverClear ● CI Formula 27X ● C.I. Digester
<i>"Trap looks fine on top but fails inspection underneath."</i>	Matting and persistent organic loading below the cap	● CI BioSnake Enzyme Blocks
<i>"Remote station accumulates floaters between visits."</i>	Needs continuous automated treatment	● CI BioLink Remote ● CI Grease D Solve Plus
<i>"Line is badly blocked."</i>	True blockage response	● CI LemonFury ● CI PressureDrop Trained maintenance response only, label and SDS-driven.
<i>"Not sure where the drain run is going."</i>	Diagnostic question	● CI Sewer Tracing Dye Trace it before dosing it.
<i>"Bio-treatment isn't clearing the line."</i>	Possible sediment / inorganic issue	● CI Silt & Sand Flush Suspect solids, not grease.

Food-plant and waste symptoms. The line-opener and CIP rows are supervised, not part of the daily route.

Source: Chem International FacilitySpec™

Exhibit 19

Food-plant scorecard

CATEGORY	WHAT TO CHECK	PASS STANDARD
SAFETY		
Chemical separation	Walk the chemical store and every station	Chlorinated and acid products in separate, clearly labelled areas. Nothing decanted into unlabelled bottles.
Food-contact readiness	Prep stations and food-contact wipes	No-rinse sanitizer available where touch-up is needed; heavy degreaser is not the default on food-contact surfaces.
WARE QUALITY		
Wash results	Pull a rack — plates and glasses in daylight	Clean, clear, dry on the first cycle. No spots, film, or haze; low rewash count.
Flatware	Cutlery after the cycle	Protein cleared, no re-polishing. Pre-soak running where dried-on loads arrive.
Machine health	Pressure, temperature, spray arms	Steady pressure and temperature. Descaling on the calendar, not waiting for failure.
PRODUCTION ZONES		
Surfaces & walls	Vertical soil after clean-down	Foam dwell doing the work, not repeated scrubbing. Chlorinated products rinsed thoroughly.
Specialty circuits	Dairy, beverage, egg-wash, cold	Low-foam CIP chemistry on circulated systems; dedicated line and freezer products in place.
Presentation	Stainless and boards after soil removal	Stain and finish tools used after soil is gone — not as the degreaser.
WASTE		
Grease traps	Cap and underneath, not just the top	Biological renovation on a rhythm; the cap is not turning into a recurring emergency.
Drains & odour	Odour walk between cleanings	Scheduled bioenzyme dosing holding odour; surface cleaning is not the only intervention.
Response path	Separate SOP for blockages	Maintenance and emergency chemistry on different tracks. Diagnostics used before blind dosing.

Walk the plant against the pass standard, not against yesterday's effort.

Source: Chem International FacilitySpec™

Exhibit 20

Good first questions for the site

? Labour hotspots Where do operators spend the most extra scrub time? That is usually where chemistry or route is wrong.	? Touch-up gaps Which zones need food-contact touch-up between deep cleans?	? Drain complaint type Are drain complaints mostly odour, grease loading, solids, or true blockages?	? Specialty environments Which systems are specialty — dairy, beverage, smokehouse, egg-wash, freezer, or cold dock?
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Four answers reveal the labour hotspot, the touch-up gaps, the drain trend, and the specialty environments.

Source: Chem International FacilitySpec™

Exhibit 21

Starter rollout checklist

1 Confirm the equipment mix Map machine types, sink count, and manual-versus-automatic dish mix before selecting dishwash chemistry.	2 Map the production zones Identify which zones need degreasing, food-contact touch-up, line cleaning, and specialty chemistry.	3 Separate waste paths in the SOP Divide routine drain maintenance, grease-cap control, and emergency blockage response into distinct tracks.
4 Set the chemical lanes Chlorinated and acid chemistries stored apart. Cleaning, sanitizing, drain, and diagnostic products in their own lanes.	5 Test incoming water hardness Hard water drives spotting and scale. Know the number before assuming the chemistry is wrong.	6 Set a review rhythm Schedule recurring checks on ware quality, labour hotspots, odour complaints, and scale and blockage trends.

Work the six items in order; standardize the core platforms before issuing any escalation chemistry.

Source: Chem International FacilitySpec™

Exhibit 22

Program warning lights

Ware is clean but spotty Likely rinse aid, water hardness, or machine scale. Check CI Sprinse and CI Scalzoff before increasing detergent.	Walls need constant scrubbing The plant may need better foam dwell or heavier protein / grease chemistry. Review CI Blast, CI SuperFoam Plus, or specialty carbon products.	CIP system is foaming or weak Circulated systems need low-foam process chemistry, not a surface foamer. Confirm DairyQueen, Brew Line, or Egg Wash fit.
Drain odour returns after cleaning Surface cleaning is not reaching the drain body, grease trap, or organic loading. Move to scheduled biological maintenance before emergency chemistry.	Lines keep blocking Separate grease, organic build-up, sediment, and true blockage. Repeating the same chemistry without diagnosis is the usual failure.	

Five red lights and one green. Red-edged cards signal a program that has drifted; the teal-edged card is the sign it is working.

Source: Chem International FacilitySpec™

Need a site-specific food-plant program?

FacilitySpec™ can be customized into a wall-chart deployment packet with dosing guides, zone maps, chemical-lane layouts, and review schedules for your exact facility.

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What a site-specific program includes

1

Pillar maps & zone layout

The three pillars mapped to your actual plant — dish lines, production zones, CIP circuits, cold rooms, and the waste stream.

2

Chemical-lane layout

Detergent, sanitizer, foam, CIP, drain, and line-opener products on separate labelled shelves, with the escalation path marked supervisor-only.

3

Dosing guides & review schedule

Rinse-aid and descale intervals, biological drain dosing, and CIP cycles on one deployable calendar.

4

Product assignments

The daily route trained to every shift, with dilutions and SOPs for your exact facility.

Conclusion

The answer is not a stronger product. It is a program the whole plant runs the same way: three pillars with their own cabinets, dishwash chemistry matched to the machine, food-plant chemistry that foams or circulates to fit the surface, a waste program that keeps drains and traps ahead of the complaint, and a rhythm set by runs and the maintenance calendar. When operators can explain why each product exists, the program is working.

Safety note: use this guide with current SDS, label directions, site procedures, food-safety requirements, training, PPE, and applicable regulations. Never mix chlorinated cleaners with acid-based products. Product names follow the FacilitySpec™ source; linked names open the product page on chemintonline.com. CI Triple Star Sanitizing Wipes and CI BioClean are referenced without a catalogue link pending their WooCommerce listing.

“Process fit beats product lists.”

Product index

■ EVERY LINKED PRODUCT REFERENCED IN THIS GUIDE

Names as they appear in the Chem International catalogue. Every entry links to its product page on chemintonline.com; the colour dot marks its catalogue section.

C.I. Digester

● Municipal Wastewater

CI Bar Glass Cleaner

● Food Service

CI BioLink Remote

● Municipal Wastewater

CI BioSnake

● Food Service

CI BioSnake Enzyme Blocks

● Food Service

CI BioTrap

● Municipal Wastewater

CI Blast

● Food Service

CI Blast Kitchen Surface

● Food Service

CI Brew Line +

● Food Service

CI BrightBoard

● Food Service

CI BrightBoard Block Whitener

● Food Service

CI ColdClear

● Food Service

CI ColdClear Degreaser

● Food Service

CI DairyQueen 3000

● Food Service

CI Egg Wash

● Food Service

CI EverClear

● Commercial Sanitation

CI Formula 27X

● Food Service

CI GleamGuard

● Food Service

CI GleamGuard Stainless Steel Wipes

● Food Service

CI Grease D Solve Plus

● Food Service

CI Grill Clean

● Food Service

CI LemonFury

● Municipal Wastewater

CI Machine Dishwash L-Type

● Food Service

CI Machine Dishwash P-Type

● Food Service

CI Oven Cleaner Aerosol

● Food Service

CI Platinum Dish Detergent

● Food Service

CI PressureDrop

● Commercial Sanitation

CI Release

● Food Service

CI Release Food Grade Lubricant

● Food Service

CI Sanitrol

● Food Service

CI Scalzoff

● Food Service

CI Sewer Tracing Dye

● Municipal Wastewater

CI Silt & Sand Flush

● Municipal Wastewater

CI SmokeHouse Cleaner

● Food Service

CI Soft & Gentle

● Food Service

CI Sprinse

● Food Service

CI Sprinse Rinse Additive

● Food Service

CI SuperFoam Plus

● Food Service

CI WareWash Enzyme PreSoak

● Food Service

CI ZIP

● Food Service

CI ZIP Pot & Pan DishWash

● Food Service

Short forms used in map sheets and the cadence table refer to the full catalogue names listed in the pillar cabinets. SDS and technical documents are available from Chem International on request and are never gated.



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