



Food Preparation: COMMERCIAL CAN OPENER

Purpose

Open canned foods.

Equipment Safety Precautions

Always use care with any electrical equipment.

- Do not wear loose clothing or jewelry that could get caught in the machinery.
- Replace dull blades. (*If you do not, metal shavings can be deposited into the food, contaminating it.*)
- Use caution when handling the blade, can lid and other sharp objects.

Food Safety Precautions

To prevent cross-contamination, clean and sanitize equipment before and after use.

Safe Operating Directions

1. Clean the can opener.
2. Lift the handle straight up to a height where the can fits under the *blade*.**
3. Place the can under the blade.
4. Push down on the handle until the blade pushes through the lid of the can.
5. Lower the handle all the way down.
6. Turn the handle (which will turn the can) until the blade completely opens the can lid.

Safe Cleaning Directions

1. Remove (or lift) the shaft and blade.
2. Wash, rinse and sanitize in a dishwasher or by hand in a three-compartment sink.
3. Allow to air dry.
4. Check to make sure there is no food stuck between the blade or handle.
5. Check the blade for wear. If there is a groove developing in the blade, replace it immediately.

NOTES:

(continued)

COMMERCIAL CAN OPENER (continued)

TO REPLACE THE BLADE

- Remove the old blade by pulling the pin or screw from the cutting side.
- Put it back together by placing the blade behind the *pin or screw*** that holds it in and make sure it is secure.

6. Put the can opener away.

NOTES:

For more food and equipment safety information visit www.mafoodsafetyeducation.info

**The Equipment Safety fact sheets are general guidelines. Final procedures for safe equipment operation and cleaning should follow the manufacturer's specifications. Check the manufacturer's manual at your site or ask your supervisor for specific equipment details.



FOOD EQUIPMENT AND SAFETY TRAINING (FEAST)

Review Questions: COMMERCIAL CAN OPENER

Circle the answer that best describes the safe operating procedures related to using and cleaning a commercial can opener.

1. What is the proper way to replace the blade of a commercial can opener?

- a. Force the old blade out with pliers.
- b. You cannot remove the blade so you need to report it so a new one can be ordered.
- c. You don't need to replace the blade.
- d. Remove the old blade by pulling the pin or screw from the cutting side of the can opener. Put a new blade in behind the screw that holds it in, then secure it with a screwdriver.

2. When you see metal shavings in the canned product you are opening, you should

- a. Turn the handle of the can opener again to make sure the lid comes off easily.
- b. Scoop out the shavings and prepare the product.
- c. Cook the product to a high temperature.
- d. Discard the food and change the blade.

3. How often should you clean and sanitize a commercial can opener?

- a. Once a month.
- b. Once a week.
- c. After each use.
- d. When the blade is dull.

4. To clean and sanitize a commercial can opener

- a. Run the shaft through a dishwashing machine or wash, rinse and sanitize it in a pot and pan sink.
- b. Soak the shaft and blade in a prep sink.
- c. Keep the can opener in place and wipe it down with a damp cloth.
- d. Remove the blade and spray the can opener with sanitizer.