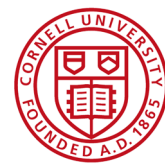


# Cleaning Produce Washing Equipment: Greens Spinner



**Adequately clean after a day's use to minimize the microbial risk from contamination following SOP directions.**

## Materials and Tools

- Detergent
- Brushes, sponges, scrubbers, cloth if needed (single-use towel)
- Potable water
- Sanitizer specific for food contact surfaces mixed with water into 2gal pump sprayer

## Procedure

1. Rinse off with water
2. Add a gallon of water to pail mixing in detergent
3. Separate the pieces of spinner (top cover, inside basket, unit itself, and drain hose)
4. Scrub off stuck-on debris with brush or scrubber refreshing with soapy water in pail
5. Coil and dunk drain tube into pail and swish around
6. Use thin bottle brush tied with string to thin screw
7. Straighten out drain hose and drop screw through till it comes out other end
8. Pull string to pull through bottle brush to pull out any stuck debris
9. Rinse all pieces again with water dumping into floor drain
10. If detergent is too sudsy, continue to rinse with water until all suds are gone
11. Spray with sanitizer
12. Place unit and basket upside down on clean pallet to drip dry
13. Tip cover up against unit to drip dry
14. Sweep floor and remove debris
15. Hose down floor removing remaining soil and debris
16. Squeegee water into floor drain

For more information:

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