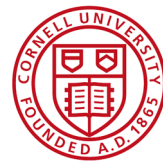


Cleaning Produce Washing Equipment: PVC Wash/Pack Set-Up – 10 Gallon Tubs



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 out with water dumping into floor drain
2. Add a gallon of water to tub mixing in detergent
3. Scrub off stuck-on debris with brush or scrubber
4. Finish wiping out inside and outside of tubs with sponge
5. Rinse again with water dumping into floor drain
6. If detergent is too sudsy, continue to rinse with water until all suds are gone
7. Spray with sanitizer
8. Place upside down on clean pallet to drip dry

For more information:

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