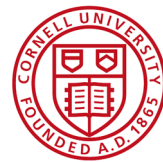


Cleaning Produce Washing Equipment: Tank with Aerator



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. Unplug aerator
2. Remove aerator and PVC pipes from tank
3. Rinse tank off with water
4. Add a gallon of water to pail mixing in detergent
5. Scrub off stuck-on debris with brush or scrubber refreshing with soapy water in pail
6. Use sponge for cleaning tank inside and out
7. Rinse again with water dumping into floor drain
8. If detergent is too sudsy, continue to rinse with water until all suds are gone
9. Spray with sanitizer
10. Flip upside down on clean pallet to dry
11. Wipe down aerator motor with sponge
12. Rinse off PVC pipes inside and out
13. Check for soil or debris inside of pipes and sponge down with soapy water, use bendable brush if needed
14. Spray with sanitizer
15. Flip pipes upside down for water to drain out air holes
16. Sweep floor and remove debris
17. Hose down floor removing remaining soil and debris
18. Squeegee water into floor drain

For more information:

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