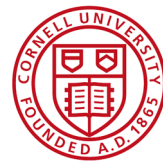


Cleaning Produce Washing Equipment: PVC Wash/Pack Set-Up



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. Scrub off stuck-on debris with brush or scrubber refreshing with soapy water in pail
4. Rinse again with water dumping into floor drain
5. Remove attached shelf and modular side tables
6. Clean undersides as described above
7. Flip PVC unit on its side to clean underneath
8. Rinse off unit
9. If detergent is too sudsy, continue to rinse with water until all suds are gone
10. Spray with sanitizer
11. Place upright leaning against wall to drip dry
12. Clean saw horses as described above, follow up with sanitizer, and let drip dry
13. Sweep floor and remove debris
14. Hose down floor removing remaining soil and debris
15. Squeegee water into floor drain

For more information:

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