

Cleaning Produce Washing Equipment: Triple-Basin Sink



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
5. Rinse off unit
6. If detergent is too sudsy, continue to rinse with water until all suds are gone
7. Spray with sanitizer
8. Sweep floor and remove debris
9. Hose down floor removing remaining soil and debris
10. Squeegee water into floor drain

For more information:

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