

CLEANING PRODUCE WASH EQUIPMENT - CONVEYOR

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PRODUCE BRUSH WASHER 3-SECTIONS: CONVEYOR, BRUSH WASHER, ABSORBER



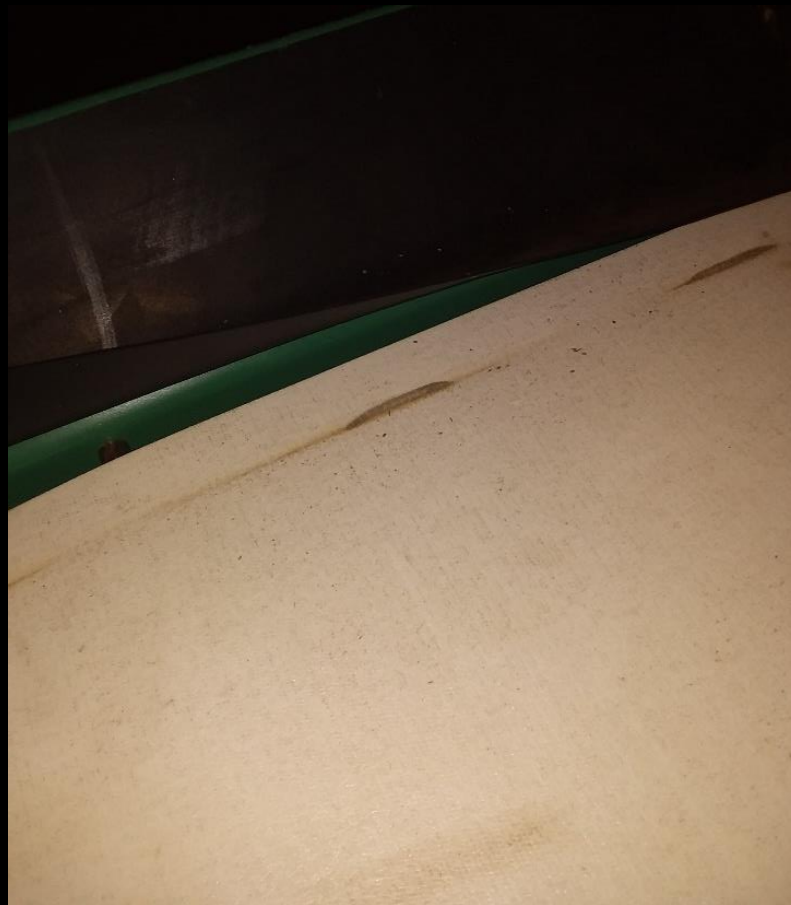
CLEANING CONVEYOR



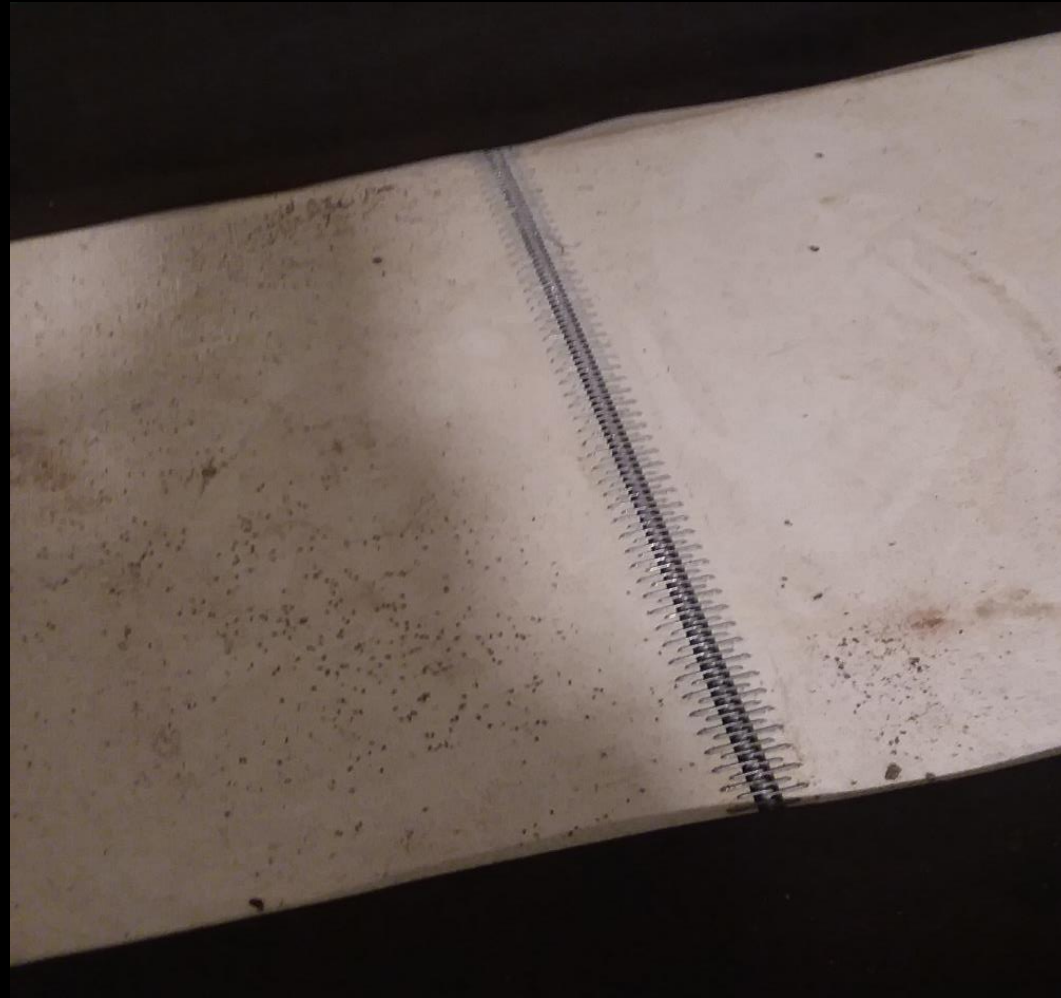
CLEANING TOOLS: VARIOUS DIAMETER
BOTTLE BRUSHES, DRYER VENT BRUSH,
MULTI-PURPOSE PAINT SCRAPER, LONG HANDLE
SPONGE SCRUBBER



CONVEYOR BELT ACCUMULATES DEBRIS UNDER RUBBER FLAPS



CONVEYOR BELT JOINED BY METAL ROD-SPLICER



REMOVE FRONT COVER TO EXPOSE BELT



TO REMOVE BELT, REDUCE
TENSION BY LOOSENING NUT



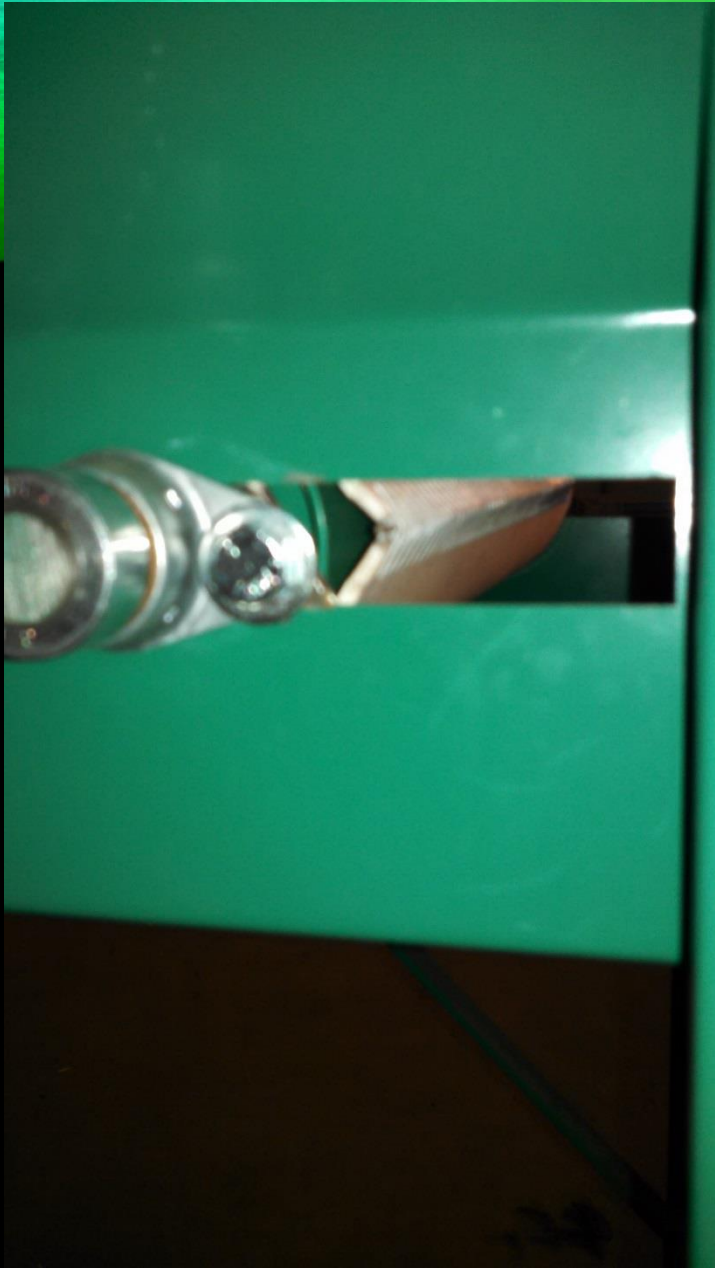
TO BE ASSURED OF ACCURATELY
RETURNING TO THE CORRECT
TENSION, START OFF BY MEASURING
THE DISTANCE OF THE NUT ON
TENSION ROD



UNSPLICING BELT



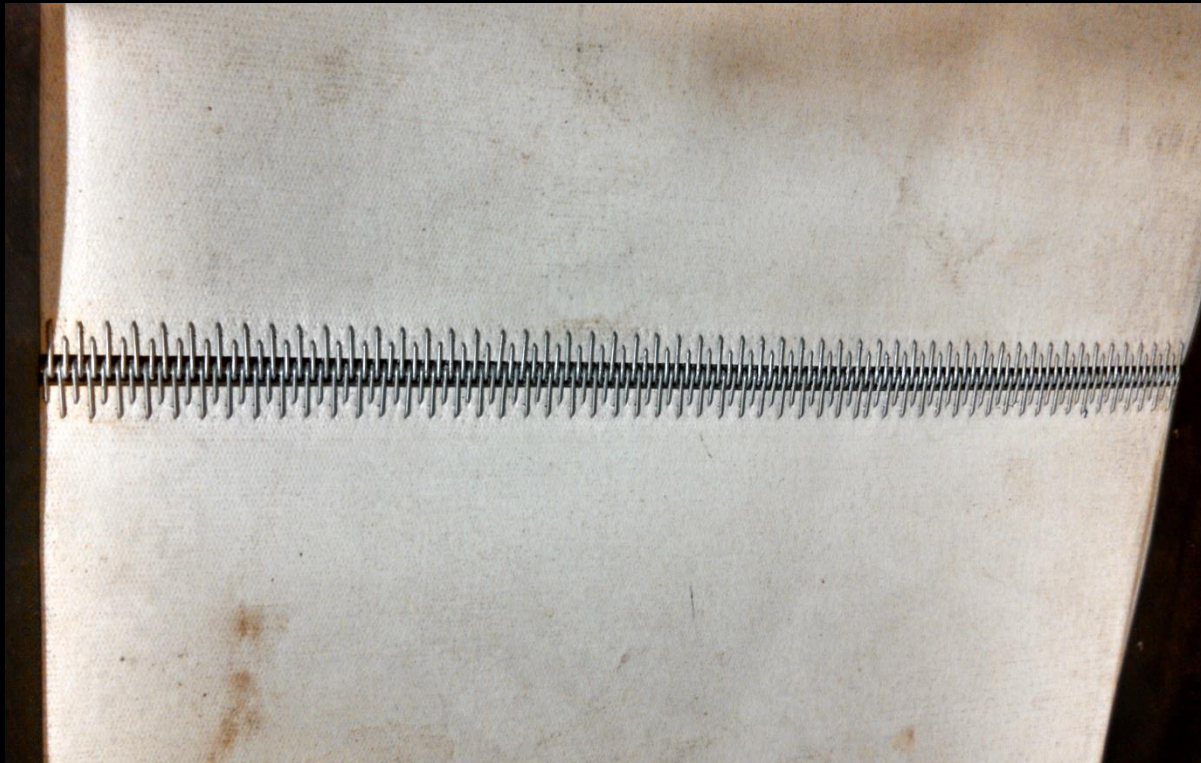
REMOVE CONNECTING ROD FROM SPLICER



LIFT UP AND REMOVE BELT –
CLEAN SUPPORT RODS



THOROUGHLY CLEAN SPLICING SEGMENTS



CLEAN UNDERSIDE & SUPPORTS



CLEAN RODS, DRIVE SHAFT, & INSIDE HOUSING EDGES/LIPS



TIME IT TAKES TO DISASSEMBLE, CLEAN, & REASSEMBLE

- Disassemble: 25 minutes
- Cleaning: 30 - 45 minutes if vegetable debris is dried-on
- Cleaning: 15-20 minutes if cleaned at the end of each day's use
- Reassemble 35 minutes (extra time due to readjusting tension)

CRITICAL CLEANING POINTS

- Conveyor belt can have texture. Dried on debris has to be scrubbed without scratching or gouging material (scrubby)
- Splice collects debris. Medium-stiff bristle brush works well to get in between splice hooks. Small bottle brush can also be useful
- If belt edges under rubber flap, collects debris & veg oils
- To completely clean belt, it has to be removed
- Underside of belt collects a lot of debris
- The inner housing has edges, support rods, and roller where debris collects (sponge/scrubby)
- Conveyor legs and support bars also collect debris where they connect (short bristle brush, bottle brush)

CLEANING TIPS

- Deep clean equipment in the off-season
- Scrape off dried on debris
- Get deep into connection creases, bolt heads, rough welds
- Clean housing edges and rubber flaps
- Start season off with very clean equipment
- Daily maintenance cleaning or after each day of use will make cleaning easier and faster than trying to scrape off caked crusty debris periodically
- Run fan to dry off equipment quickly after cleaning
- Create SOPs for how-to clean methods that are easy to follow

POWER-WASHING

- Not recommended if done inside a facility
- Will spread vegetable matter all over other equipment, walls, ceiling etc.
- Gives bacteria more places to contaminate
- Makes more work to clean
- Have wheels on equipment than can move equipment outside to clean it

RESOURCES

- Checkout more farm food safety information at our website cyp.cce.cornell.edu
- A checklist for cleaning equipment: Cleaning Produce Washing Equipment Conveyor Washing System
https://rvpadmin.cce.cornell.edu/uploads/doc_734.pdf
- Look for more presentations in this series on the CCE Cornell Vegetable Program website