

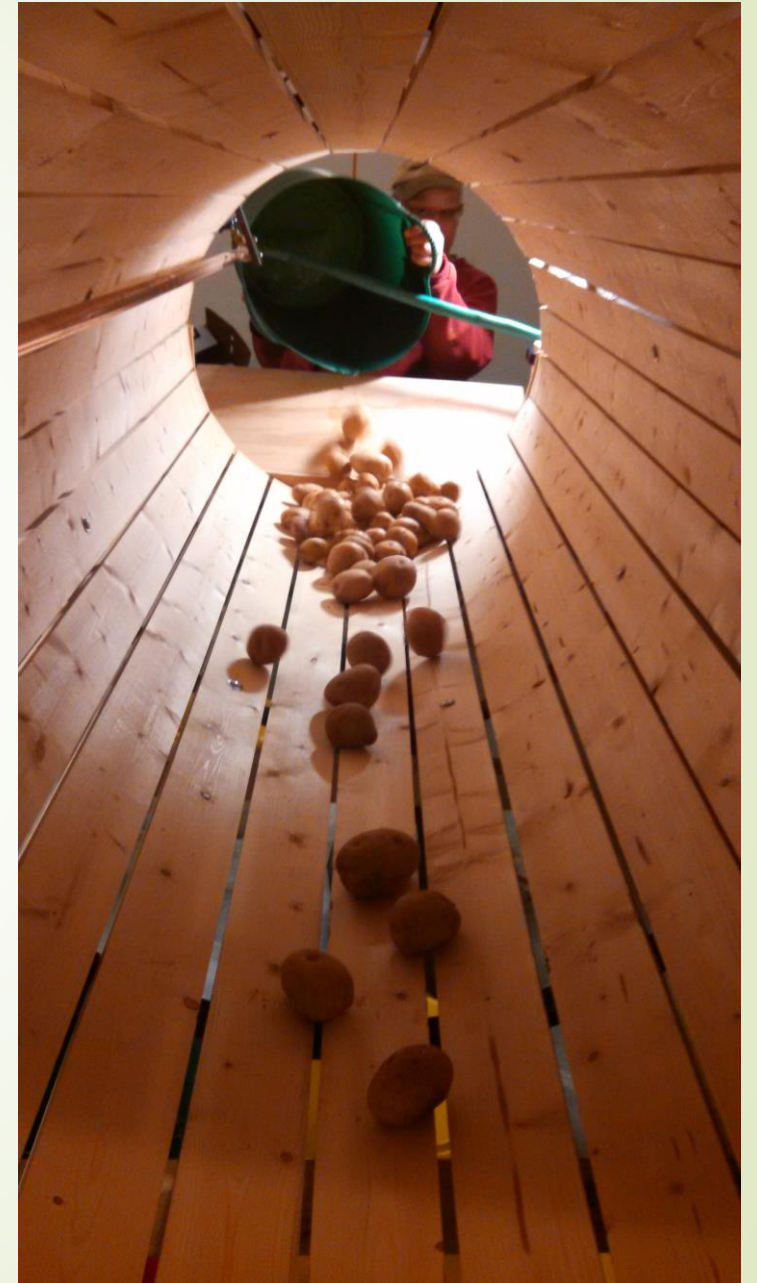
Cleaning Produce Equipment – Root Barrel Washer

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Wooden Surfaces, Spaces, Nooks and Crannies





Barrel Washer Areas

- Motor
- Bands
- Frame
- Feed chute
- Exterior staves
- Interior – staves, water pipe, pipe connections
- Support structure
- Floor

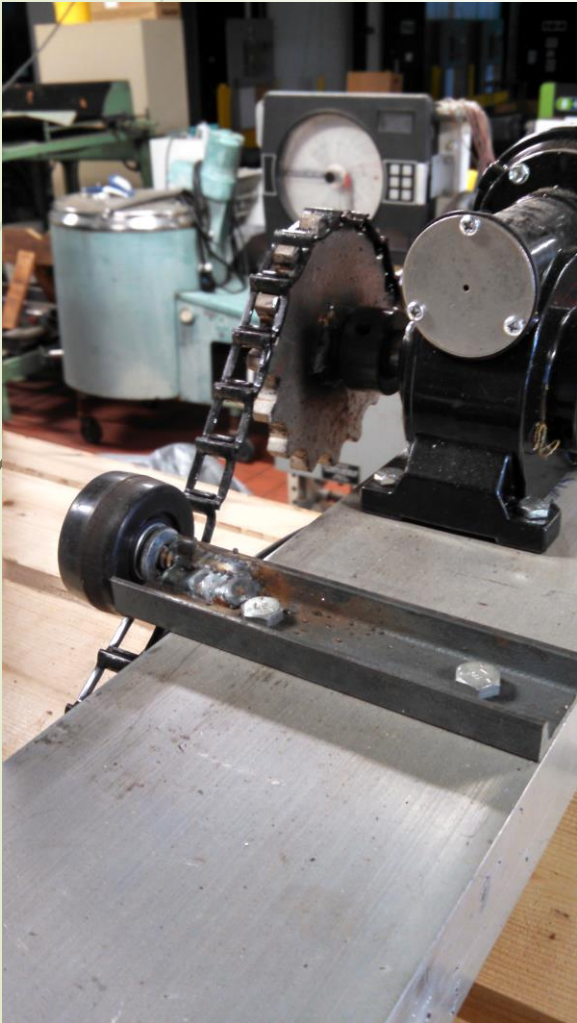
Places for Crud to Hide

Cracks & checks



Spaces between staves, screw heads, and along band edges

Debris sticking in drive chain, around motor, and all over the frame



Cleaning Tools Trialed

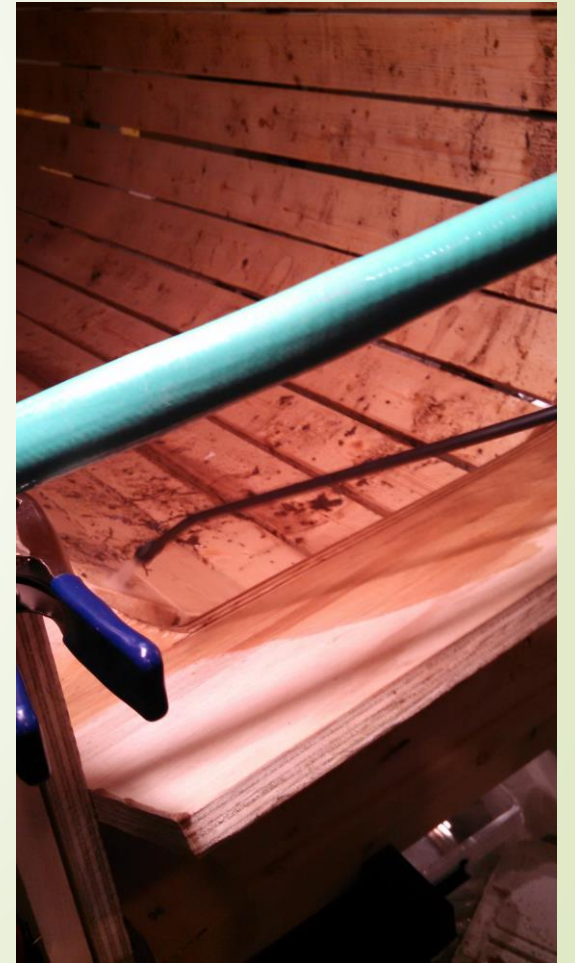




Tools

- Barrel is long so need long-handled tools
- Stiff bristle brush to dig into cracks
- Scrub pad for surface cleaning
- 1" (or slightly wider) diameter bottle-brush to get in between wooden barrel staves
- Drill-powered brush to remove dried crud
- Thin diameter (<1/4") bottle brush for tight spaces like cracks, under metal bands, screw heads
- Pump sprayer for directed water/detergent application

Reaching Into All the Spaces



Examine the Equipment Top to Bottom

- Identify food contact surfaces
- Identify all the areas where debris accumulates
- Identify all areas where debris or dripping water can touch food contact surfaces
- Rinse off
- Scrub as necessary, using detergent per label instructions
- Clean as needed to prevent crud from
- Rinse and sanitize
- Dry with fan





Barrel Washer Cleaning is Challenging

- Since barrel is circular, must be turned on/off to gain access to all staves, bands, chain links, etc
- Since spaces between staves, debris on the top of barrel falls onto food contact surfaces interiorly
- Will require several rotations to adequately clean



Spaces between staves allow for debris to cover all over barrel allowing for more contamination of food contact surfaces

Wash water spreads debris and keeps wood wet

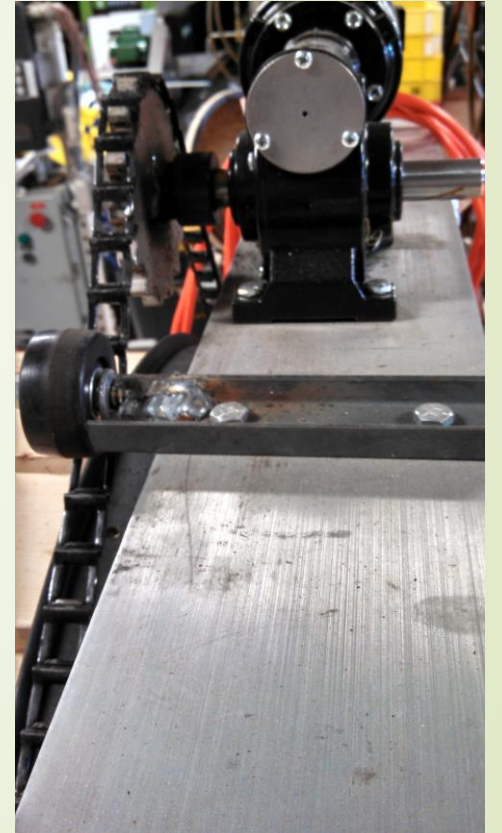


Water drips from spray pipe long after hose is turned off. Clean pipe and clamping.



Move from Food Contact Surfaces to Adjacent Areas

- After cleaning exterior and interior of barrel move to frame
- Wheels mash debris into metal bands
- Motor housing area accumulates debris





More Adjacent Areas

- Metal frame of barrel washer
- Structure holding up frame
- Surrounding floor space
- Adjoining tables
- Water source hosing keep off of floor/ground – overhead hangers or retractable reels
- Keep electric cords off of floor/ground – overhead retractable reels



Power-washing

- Tend to avoid using especially indoors
- Debris will be widely splattered requiring more extensive cleaning of surrounding area
- Could power wash outdoors away from facility if barrel unit on wheels



Time



- Despite the simplistic design of equipment, cleaning a barrel washer takes time to do it thoroughly
- Letting vegetable matter and soil dry on makes the job more difficult and takes extra time
- Every corner, ridge, link, crack and space identified requires cleaning. 24 staves with 5 bands each with 24 screw heads and a space under where a band connects to a stave means several hours of attention
- Start the season off with a thoroughly clean machine and follow up with daily maintenance cleaning to stay ahead



For More Information

- Cornell Vegetable Program website
<https://cvp.cce.cornell.edu/>
- Click on Food Safety
- Cleaning Produce Washing Equipment:
Root Barrel Washer Checklist
- Other farm food safety resources there