

# Cleaning & Sanitising



Clean farms, facilities, and equipment ensure fresh produce remains safe for consumers.



## Rubbish & waste



The easiest way to clean a farm and its facilities is to keep things clean and orderly in the first place.

Remove rubbish and waste from the farm often.

Clean vehicles, trolleys, bins, and boots before they are brought into the packing facility to reduce the amount of dirt and mud that accumulates inside.

## Cleaning tools and facilities

Knives and harvest crates must be cleaned, sanitised, and securely stored at the end of each day.

Inside the facilities, clean floors, rubbish and waste bins, storage areas, toilets, and meal areas on a regular basis. During peak season, clean those areas often. Ensure cleaning equipment is dedicated, used and stored to prevent cross-contamination, and any re-usable equipment has a robust cleaning programme in place.

Surfaces that touch produce (e.g., washing tables and tanks, conveyor belts, sorting tables, brushes) must be thoroughly cleaned and sanitised daily, or more often if needed.

Water used for cleaning and sanitising must be town water quality.



## Cleaning chemical use



Only use approved detergents and sanitisers

First, remove gross dirt and debris from equipment surfaces using a brush and/or water to rinse off the debris.

Apply detergent and scrub the surfaces. Select a detergent that works well with fruit and vegetable residues.

Rinse the surfaces with clean water. Make sure all surfaces are visually clean and all residues and detergent are removed.

Finally, apply an approved sanitiser to reduce the presence of microbes on the surfaces. Check the label to make sure the sanitiser is used correctly.

Don't forget to keep the transport vehicles clean as well.