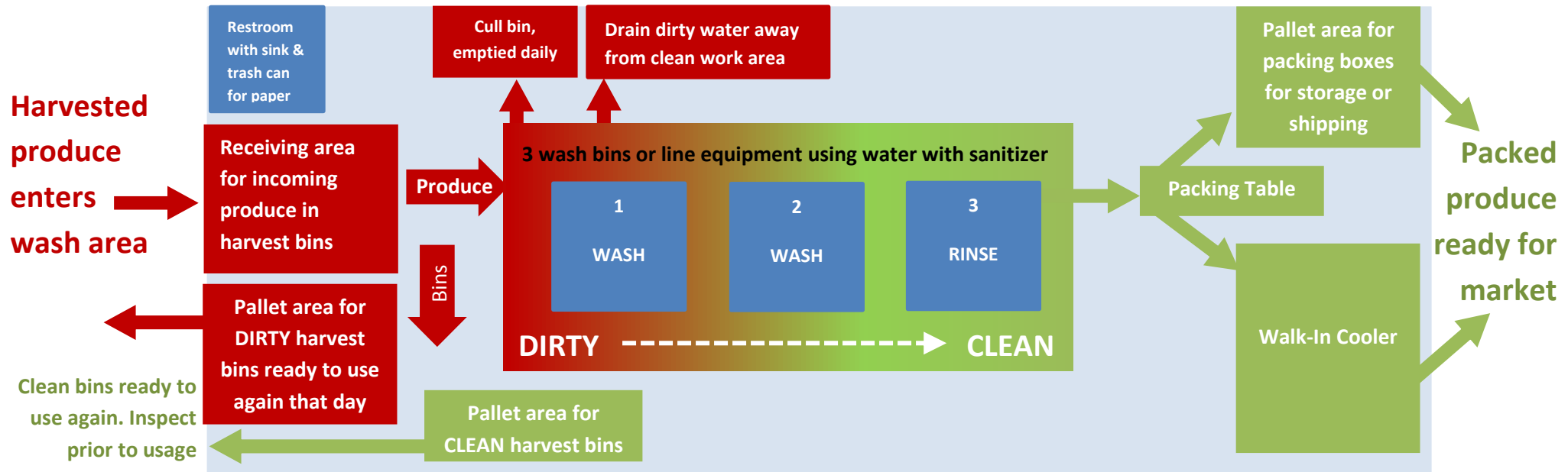


Wash Line & Packing Shed Design for Food Safety

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Developing Sanitation SOPs

The Standard Operating Procedure (SOPs) for cleaning and sanitation should be documented, and should include:

- ✓ Cleaning and sanitizing schedule
- ✓ Name and type of cleansers to be used
- ✓ Cleaning instructions, including a cleanser – rinse - sanitizer sequence

Daily Maintenance:

- ✓ “Dirty” area is separate from “clean”
- ✓ Remove culls every day
- ✓ Keep garbage bins covered
- ✓ Keep outside grounds clear of debris
- ✓ No standing water

Construction & Set-up:

- ✓ Keep pallets 1 foot from the walls
- ✓ Cover all light bulbs
- ✓ Seal doors and windows
- ✓ Fix holes in insulated walls
- ✓ Use easily washable surfaces

Poor Cleaning & Maintenance Can Increase Bacterial Risks

These areas should be replaced, repaired or meticulously cleaned as appropriate in wash/pack area & cooler

- ✓ Cracked hoses
- ✓ Hollow framework
- ✓ Poorly-maintained filters
- ✓ Standing water
- ✓ Open bearings
- ✓ Porous surfaces – ex. Wood
- ✓ Condensate; especially walls, ceilings, and pipes over packing lines
- ✓ Damp insulation
- ✓ Rubber seals around doors
- ✓ Light switches
- ✓ Cleaning tools
- ✓ Trash cans
- ✓ Ice makers

Packing sheds can be any size, shape, and configuration, from a permanent building to a canopy at the edge of a field (four sticks and a lid). What really matters is allowing enough room to accomplish the tasks without contaminating the finished product during packing. Divide the facility into a “dirty” area and “clean” area. If produce is washed, then it is crucial that washed product is not exposed to unwashed produce and the workers doing the washing are clean themselves.

The washing station set up must have enough room to move produce in and out. The set-up should consider drainage to keep the floor as dry as possible, to prevent pooling or splashing onto clean produce or tracking soil into the clean area.

Produce Contamination Sources

- ✓ Packing line sanitation
- ✓ Use only food-grade lubricants
- ✓ Storage of containers used for packing and shipping produce
- ✓ Cull bin
- ✓ Hand washing practices of workers
- ✓ Quality of gloves used on the packing line
- ✓ Tools
- ✓ Workers’ clothes



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