



## Produce Washing SOP

### Washing Produce

1) Dunk produce into the water with sanitizer (sanitizer solution) for about 1 minute to remove debris and rinse produce. One method is to have the produce in a laundry basket that fits into the water basin. Dunk laundry basket up and down several times to clean off the worst of the soil/debris.

2) Dunk produce in each of the two rinse containers (filled with clean, potable water) to remove small residual particles.

Note: It is also best to add a small amount of sanitizer to the rinse containers (target ~2-4ppm free chlorine or other sanitizer) to prevent the build-up and cross-contamination of pathogens to produce.

3) After a few batches, check the sanitizer level with monitoring strips or ORP meter to make sure the concentrations are adequate.

4) After several batches check the turbidity of the wash solution.

Free chlorine levels will fall and turbidity will increase as organic matter comes off produce.

5) Replace sanitizing solution if turbidity is too high or if free chlorine levels are too low.

6) If the free chlorine level is too low but the turbidity is fine, calculate and add the necessary amount of bleach to bring the level back up to 100ppm or change the sanitizing solution.

7) Periodically test the turbidity of the rinse water.

8) Clean and sanitize all wash containers and food contact surfaces after done.