

Sanitation Standard Operating Procedure for OESCO Produce Brush Washer

UMass Crop and Animal Education Research Center, South Deerfield, MA

Objective: To sanitize the produce brush washer unit in order to minimize cross-contamination and foodborne illness.

Responsibility: The operators will complete this procedure after each day of use of the machine and between batches of different produce.

Materials:

- Food-grade brushes
- 5-gallon bucket
- 1-quart pitcher
- mL-syringe or mL-measuring cup to measure 50mL
- Clorox Concentrated Germicidal Bleach 8.25% sodium hypochlorite
- Gloves
- Paddle or other instrument for mixing
- Potable water

Procedure:

1. Once finished using the machine for produce washing, unplug it and turn off the water valve.
2. Use clean food-grade brushes to remove dirt and debris from bristles, input and output chutes.
3. Turn on the water valve and plug in the machine for 30 seconds.
4. Turn the water valve off and unplug the machine.
5. Prepare sanitizing solution:
 - a. Fill a 5-gallon bucket with potable water
 - b. Add 50mL of bleach to the bucket (use gloves when handling bleach)
 - c. Mix the solution with a paddle
 - d. Use chlorine test strips (LaMotte or other brand which has a 200ppm color swatch on the bottle) to confirm 200ppm concentration.
 - e. Report the concentration value on the brush washer SSOP data log.
6. If the concentration is not 200ppm, add more water or sanitizer in small increments. Mix with paddle and retest. Repeat until test strip reads 200ppm. Report any corrective action in the brush washer SSOP data log.
7. Slowly pour about half of the solution in batches using a pitcher from the bucket over the inside chamber of the machine. Focus on rollers, input and output chutes, and walls. Uniformly cover these areas, making sure not to miss any areas.
8. After pouring half the solution onto the machine, rotate rollers by plugging the machine in for just a second to expose the other sides of the rollers for even application.
9. Pour the remainder of the solution onto the same areas.
10. Once all contact surfaces have been covered by the sanitizer solution, plug in the machine for 30 seconds.

11. Unplug the machine and let sit for 2 minutes.
12. Record date, time, if the solution is 200ppm chlorine, and your initials on the Brush Washer Sanitation Document.
13. Before next use, turn the machine and water valve on to rinse the chamber with water for 30 seconds.

Frequency: This procedure will be completed after each use of the brush washer or as needed.

Approval Signatures: _____

Job Title: _____

First Issued: 8/1/16 Revised: 8/24/16
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Produce Brush Washer Sanitation Documentation

UMass Crop and Animal Education Research Center, South Deerfield, MA

Date	Time	Test strip reads 200ppm Chlorine	Initials

Supervisor Signature: _____

Documentation of Changes to Produce Brush Washer SSOP

UMass Crop and Animal Education Research Center, South Deerfield, MA

Date	Change	Initials

Supervisor Signature: _____