

FARM NAME _____

Doc.No. **2.08**

Title: **Maintenance and Cleaning of Harvest Containers, Lugs or Totes**

Effective Date: _____

Reviewed by: _____ GAP Coordinator, Date: _____

1. All harvest containers are inspected for damage and repaired before being used in the field. Un-repairable containers are taken out of use and disposed of by crushing, burning or taken to disposal facility.
2. Harvest containers are inspected on a weekly basis.
3. A cleaning/sanitation schedule is followed after each product is harvested or at the end of each daily shift whichever occurs most often.
4. Procedure:
 - a. Harvest containers are flushed with potable water source.
 - b. Water added to harvest containers has added detergent to dissolve field soil.
 - c. Containers are agitated as they travel back to the field for next harvest.
 - d. All harvested product then goes through a chlorinated washline before final packaging.
5. Cleaned and sanitized containers are only used for harvest of produce. No non produce items will be stored in harvest containers.
6. Employees are instructed to not use containers to store personal items such as clothing or lunches.

Cleaned harvest containers and new boxes are either stored in clean sealed area or stacked on pallet and covered with plastic until used. All harvest containers- old or new- are washed and sanitized at the beginning of each production season.