

FARM NAME _____

Doc.No. **2.19**

Title: **Cleaning and Sanitizing Hand Harvest Equipment**

Effective Date: _____

Reviewed by: _____ GAP Coordinator, Date: _____

1. Examine the condition of all harvest tools, containers, crates and pallets at the start of the season and at scheduled intervals during the season.
2. Discard any hand tools or harvest equipment if they cannot be properly cleaned or repaired.
3. Tools where handles are taped for maintenance purposes should be discarded because of concealed cracks/crevices where bacteria cannot be removed.
4. Tools used for harvest of fresh produce should be designated for this purpose only and not used for any other purpose.
5. Keep all harvest tools and equipment that comes in contact with fresh produce as clean as is practical.
6. Cleaning and sanitation should be followed for the following items:
 - a. Knives and cutting tools will be dipped in sanitizer (Chlorine, Hydrogen peroxide, or Iodine) located at hand wash stations each time that hands are washed before re-entering the harvest field. (This solution will be emptied at the end of the shift and replaced at the beginning of each day.)
 - b. Knives and cutting tools will be washed with soap and potable water at the end of each harvest day. They should be sprayed with a non stick cooking spray to reduce moisture and corrosion caused by sanitizing solutions during the day.
 - c. Sheaths for knives or harvest tools can cause cross contamination and therefore, should not be used unless constructed of a material that can be cleaned regularly.
 - d. Boots, gloves and aprons should be inspected at the end of each work day.
 - e. They should be washed with soapy water, rinsed and hung to dry overnight.
7. When purchasing knives or cutting equipment to be used for harvesting, preferred materials should include handles made of materials other than wood; and metal parts of stainless steel if possible.
8. Do not use tools for harvest that have been used for maintenance or mixing of other materials.