

Standard Operating Procedure

FARM NAME _____

Doc.No. **2.46**

Title: **Procedure for Water Used in Contact with Produce or Food Contact Surfaces**

Effective Date: _____

Reviewed by: _____ GAP Coordinator, Date: _____

1. Potable water is used for all postharvest washing, grading, and cooling operations.
2. Water taken and used directly from rivers or holding ponds is not to be used for postharvest washing or cooling.
3. When using a nondomestic water source, water quality evaluations will be performed by a certified analytical lab.
4. Produce with soil or organic material is prewashed before sanitation.
5. Changing chlorinated water frequently or filtering out organic matter and debris is practiced during sanitation.
6. The chlorine product used will be "food grade" and documentation is included in the POA manual (DOC 8.31, 8.31a, and 8.31b)
7. The chlorine concentration and pH of chlorinated process water will be checked frequently (1-2 hour intervals) using test paper strips, colorimetric kits, or electronic sensors (ORP).
8. Chlorine concentrations used for produce washing/ sanitation purposes are in accordance with University of California Publication 8003, Postharvest Chlorination (DOC 8.26).
9. Procedure for cleaning surfaces (Milton Solution) with chlorine are located in SOP 2.52 **This procedure (Milton Solution) is not to be used for washing produce.**

Table 2. Chlorine concentrations generally used on selected vegetables

Commodity	Treatment type	Available chlorine (ppm)
Artichokes	Sprayer over continuous belt	100–150
Asparagus	Sprayer over continuous belt	100–150
	Hydrocooler*	125–150
Bell peppers	Sprayer over continuous belt	150–200
	Dump tank	300–400
Broccoli	Sprayer over continuous belt	100–150
Brussels sprouts	Sprayer over continuous belt	100–150
Cabbage (shredded)†	Sprayer over continuous belt	100–150
Carrots	Sprayer over continuous belt	100–150
	Flume	150–200
Cauliflower	Sprayer over continuous belt	100–150
Celery	Hydrocooler*	100
	Sprayer over continuous belt	100–150
Corn	Sprayer over continuous belt	75–100
Cucumbers	Sprayer over continuous belt	100–150
Garlic (peeled)†	Sprayer over continuous belt	75–150
Greens, chopped leafy	Sprayer over continuous belt	100–150
Lettuce, butterhead	Sprayer over continuous belt	100–150
Lettuce, iceberg		
whole, shredded†	Sprayer over continuous belt	100–150
	Hydrovac cooler*	
Lettuce, romaine	Sprayer over continuous belt	100–150
Melons, all types	Sprayer over continuous belt	100–150
	Dump tank	100–150
Mushrooms‡	Sprayer over continuous belt	100–150
Onions, green	Sprayer over continuous belt	100–150
Peas, pod-type	Sprayer over continuous belt	50–100
Peppers, chili	Sprayer over continuous belt	300–400
Potatoes, brown or red	Flume	200–300
	Dump tank (prewashed)	30–100
	Sprayer over continuous belt	100–200
Potatoes, white	Dump tank (for bleaching)	500–600
Pumpkins	Sprayer over continuous belt	100–200
Radishes	Sprayer over continuous belt	100–150
	Dump tank	25–50
Spinach	Sprayer over continuous belt	75–150
Sweet potatoes	Dump tank (prewashed)	100–150
Squash, all types	Sprayer over continuous belt	75–100
Tomatoes	Flume	200–350
	Dump tank	200–350
Turnips	Dump tank	100–200
Yams	Dump tank	100–200

Note: This table represents the combined range of concentrations from the product labels and technical information of formulations currently registered in California. These concentrations are guidelines reflecting industry practice; always follow directions, use rates, and tolerances listed on approved product labels. Determine cultivar sensitivity within a given concentration range.