



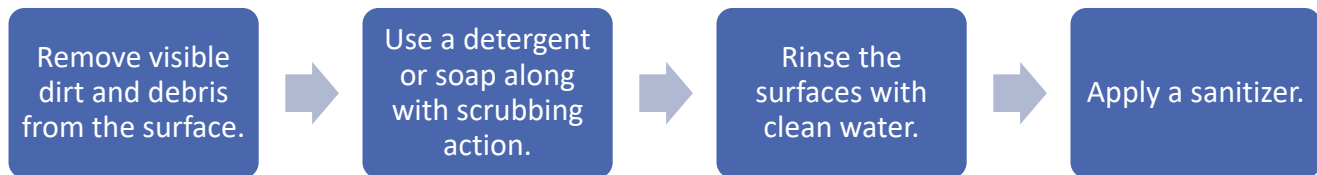
# CLEANING AND SANITIZING HARVEST AID EQUIPMENT

## Tools are Food Contact Surfaces

Harvesting aids such as knives, scythes, coring rings, clippers, etc. are considered food contact surfaces and as such require your attention within the metrics. We know that equipment and tools should be designed to prevent bacterial ingress, survival, growth, and reproduction on surfaces. Ideally, tools will be constructed to facilitate effective cleaning. Cleaning of food contact surfaces (tools) is a necessary step and not to be skipped. Food contact surfaces that are not adequately cleaned are difficult, or impossible to sanitize. Let's review the metrics that apply to cleaning and sanitizing food contact surfaces such as tools.

- Prepare a Standard Operating Procedure (SOP) that addresses proper cleaning, sanitation, and storage of hand-harvest equipment.
- Clean and sanitize food-contact surfaces at the end of each daily harvest or when moving between commodities and fields and when excessive soil has built up.
- Cleaning and sanitizing activities should take place away from product and other equipment to reduce the potential for cross-contamination.
- Water used for cleaning and sanitizing must meet harvest water acceptance criteria. (See Table 2G)
- Documentation (logs or records) must be maintained for each cleaning and sanitizing event. (e.g., equipment, containers, tools, etc.) and the records must be reviewed, dated, and signed by a supervisor or responsible party within a reasonable time after the records are made. Your SOP should designate the maximum number of days that will be acceptable.
- Prior to beginning harvest, conduct a daily inspection that addresses cleaning and sanitation or noticeable change in conditions since the prior sanitation. If necessary, rinse and re-sanitize food contact surfaces.

### 4 Steps to Cleaning and Sanitizing



The emphasis for this special bulletin is to remind everyone in the Arizona LGMA program that the cleaning step must be included as part of your daily maintenance activities. Cleaning **and** sanitizing are the best practice and metrics requirement. SOPs are expected but consider creating field instructions for those that carry out the cleaning & sanitizing events. See the simple strategy above. Remember to include instructions for the amounts of detergent, soap, sanitizer that should be used. Depending on the type of sanitizer chosen, there may be additional label instructions for drying and/or rinsing after sanitation of surfaces. Harvesting tools and chemicals have their own safety concerns. Provide training and special equipment when indicated. Check out this resource for possible training assistance. [Cleaning and Sanitizing Farm Tools and Equipment | Virtual Labs \(nmsu.edu\)](#)

If you would like more information on best practices or other AZ LGMA metrics topics, feel free to contact Tessa Lopez, AZ LGMA Administrator at 602.542-0945, [tlopez@azda.gov](mailto:tlopez@azda.gov), or visit [www.arizonaleafygreens.org](http://www.arizonaleafygreens.org)