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**Gibbs House: S.O.P. Washing Produce**

**1—Purpose**

Describes the process for changing postharvest water in a bulk produce washing tank, bin, or container, including how often the water should be changed and how to monitor turbidity to assure it is being changed often enough to reduce food safety risks. Frequently changing postharvest water reduces the risk of pathogen build up in the water and minimizes the risk of fresh produce cross contamination.

**2—Scope**

This SOP covers how to use the black bins with red lids that are used for fresh produce washing.

**3—Responsibilities**

The WMU Office for Sustainability’s Land Stewards are responsible for determining the frequency of water changes based on what commodity is being cooled or washed, the volume of produce being run, the size of washing bins, sanitizers used, and other factors such as turbidity.

The Land Stewards are responsible for making sure that the water is monitored and changed according to the policy

**4—Materials**

* 2 Black containers with red lids
* Clean Water (microbial equivalent to drinking water)
* 3% Hydrogen peroxide
* *Water Monitoring log*
* *Cleaning and Sanitation log*
* Cleaning brushes
* 1 Measuring cup

**6—Solution**

1. Fill one container to the desired volume with cold water to the desired

volume. Next, refill the other container with a 1 tbsp of the 3% hydrogen peroxide per 1 gallon of potable water solution, using water no more than 10 degrees Fahrenheit colder than the produce.

1. Document on the log sheet when the water was changed, when the bin was cleaned, and when the new batch of water was mixed with sanitizer. Be sure to document the level of sanitizer before returning to produce washing/cooling. Include any actions taken to adjust the water such as changing the pH or temperature.
2. Put away hydrogen peroxide used while changing the water and store under the sink in the kitchen.
3. Resume washing/cooling produce.
4. Monitor water turbidity throughout the process, changing at least once every hour.

**6—Cleaning Bins**

*All procedures must be tailored to the type of tank/bin, the amount of water used, access to drains, and water source.*

1. Empty the 2 bins containing dirty solution into the grass outside of the house, away from the postharvest handling or produce growing areas.
2. Rinse the containers with clean, potable water.
3. Spray the containers with 3% hydrogen peroxide and scrub bins with a cleaning brush to remove any dirt.
4. Rinse with clean, potable water into a grassy area where there is no

current food production. Rinse more as needed.

1. At the end of each day, empty the totes, then clean and sanitize them rinsing if necessary. Allow the bin to air dry. If the containers are drying outside, bring them inside before end of shift so they are protected from bird or rodent activity.
2. Store bins on the kitchen table.