



PERIODIC EQUIPMENT CLEANING SCHEDULE - HARVEST EQUIPMENT

These guidelines have been written by Commercial Food Sanitation experts as well as multiple processors and trade groups for the benefit of harvesters. This document provides guidance that companies may decide to use part or all of. All final cleaning procedures need to be verified and validated through analytical results by the company utilizing them.

<u>Task</u>	<u>Document Reference</u>	<u>Frequency **</u> (minimum)
Clean underside of rails		Weekly
Clean bearings		Weekly
Clean behind hydraulic plate (between tractor and 3 pt harvester if applicable)		Weekly
Catch pans		Weekly
Remove and clean nozzles on chamber system to eliminate clogging		Weekly
Clean Water Tanks (Tractor or Harvester)		Monthly
Clean safety chains		Monthly
Remove and clean all curtains (chlorine tunnels ...)		Monthly
Remove and clean wear strips (under belt) and frame		Quarterly
Remove, clean/replace (as necessary) piping, hoses and connectors (Chlorine tunnels)		Quarterly
Remove and clean all belts and framework		Quarterly
Clean drive rollers and idlers - flat, incline and upper belts		Quarterly
Clean tracks, bottom cross-pieces and rollers		Quarterly
Separate and clean all conduit and wiring		Quarterly

Tasks are separate but compliment daily sanitation expectations

** These are initial recommendations; frequencies based on experience, design, throughput, and other factors

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