
 <b>commercial food sanitation</b>	<b>Sanitation Standard Operating Procedure Guidance Document</b>	<b>Effective Date:</b> <b>September 1, 2020&lt;...&gt;</b>
	<b>Lettuce Harvest Knife and Sheath Cleaning</b> <b>Frequency: Daily</b>	<b>Revision Date: &lt;...&gt;</b>
Unless otherwise documented, printed documents are not controlled.		

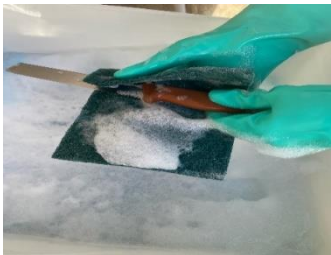


These guidelines have been written by Commercial Food Sanitation experts as well as multiple processors and trade groups for the benefit of harvesters. This document provides guidance that companies may decide to use part or all of. All final cleaning procedures need to be verified and validated through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


Process Requirements	
<b>Requirements and Qualifications:</b>	Clean PPE adhering to designated safety requirements — Boots, Wet Suits, Gloves, Hairnets, Eye Wear etc. <b>Employees should be trained and adhere to Good Harvest and Sanitation Practices</b>
<b>Equipment / tools:</b>	Color Coded Brushes, Single Use Scrub Pads, Buckets, Waste Containers etc.
<b>Utilities:</b>	Adequate Supply of LGMA Type A Water
<b>Cleaning / sanitizing chemicals:</b>	Detergent Sanitizer (200 ppm chlorine) or equivalent

Points of Interest	
<i>CLEAN DIFFICULT TO ACCESS AREAS:</i>  Seal between handle and blade	

### Synchronized Sanitation Process

Step	Process Details	Photos
<b>Sanitation Preparation</b>	Ensure clean PPE and supplies are available.  Ensure clean, designated and labeled containers are available for knife/sheath sanitation  Ensure availability of clean sanitary brushes and/or single use scrub pads  Do not place knives, sheaths or tools on the ground  Ensure clean labeled dip boxes/containers for interim knife storage are in good condition	

	<p>Ensure proper lighting is available for cleaning</p> <p>Identify and report abnormal conditions prior to cleaning and follow-up as necessary</p> <p>Knives and sheaths should be in good condition, approved by Harvest lead and identified for each employee; replace as necessary</p> <p>Sharpening should be conducted separately from cleaning activities; always clean after sharpening.</p>	
<p><b>Step 1</b></p> <p><b>Clean and Sanitize</b></p> <p><i>After Operations</i></p>	<ul style="list-style-type: none"> <li>a) Remove gross soils</li> <li>b) Rinse knives and sheaths</li> <li>c) Add detergent at manufacturer’s recommendations to clean designated wash containers for soaking and scrubbing.</li> <li>d) Add knives and sheaths to wash container; soak and scrub them with approved brush or a single use cleaning pad (replace pads each day after cleaning)</li> <li>e) Pay close attention to “hard to reach areas”</li> <li>f) Rinse each knife and sheath with chlorinated water. Take precautions to avoid cross-contamination from wash containers or surrounding areas</li> <li>g) Visually inspect each knife and sheath before placing into service; document cleaning and inspection results</li> <li>h) Clean, sanitize and prepare dip boxes/containers with clean chlorinated water or approved sanitizer for use during the day.</li> <li>i) Clean and return supplies to designated loctations</li> </ul>	  
<p><b>Step 2</b></p>		

<b>Operations</b>	<ul style="list-style-type: none"> <li>a) Knives should be rinsed or replaced whenever dropped or damaged</li> <li>b) Knives should be placed into designated dip tanks/containers when not in use, switching ranches or during each break</li> <li>c) Sanitizing solution should be checked for clarity, concentration and changed if needed after each break</li> </ul>	
<b>Step 3</b> <b>Sanitizing</b> <i>Pre Operation</i>	<ul style="list-style-type: none"> <li>a) Rinse each knife and sheath with chlorinated water.</li> <li>b) Check sanitizing solution for clarity and concentration</li> <li>c) Visually inspect each knife and sheath; document cleaning and inspection results</li> <li>d) Clean and return supplies to designated loctations</li> </ul>	

### Associated Programs/Documents:

Lettuce Harvester SSOP Guidance

Lettuce Harvester Periodic Cleaning Program

Cutting Board SSOP Guidance

Truck Cleaning SSOP Guidance

Tarp SSOP Guidance

Preventative Maintenance Program

**DOCUMENT CONTROL (not to be printed)**

Revision History			
Date	Version	Description	Authors
September 1, 2020	1		Rick Katz