

 commercial food sanitation	Sanitation Standard Operating Procedure Guidance Document	Effective Date: September 1, 2020<...>
	Lettuce Tarp Cleaning Frequency: Daily or Weekly	Revision Date: <...>
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	
Requirements and Qualifications:	Clean PPE adhering to designated safety requirements — Boots, Wet Suits, Gloves, Hairnets, Eye Wear etc. Employees should be trained and adhere to Good Harvest and Sanitation Practices
Equipment / tools:	Color Coded Brushes, Single Use Scrub Pads, Buckets, a pressure Washer, Waste Containers etc.
Utilities:	Adequate Supply of LGMA Type A Water
Cleaning / sanitizing chemicals:	Detergent Sanitizer (200 ppm chlorine) or equivalent

This procedure applies to tarps that are exposed to product or contact surfaces (cover bins, against harvester equipment...)

Points of Interest	
<u>CLEAN DIFFICULT TO ACCESS AREAS:</u> Clean corners, ropes and both sides of tarp	

Synchronized Sanitation Process

Step	Process Details	Photos
Sanitation Preparation	Ensure clean PPE and supplies are available. Ensure availability of clean sanitary brushes, single use pads and/or functional pressure washer Tarps should be cleaned on a designated frequency (minimum weekly; increase as required) Unfold and spread tarps onto clean and raised surfaces away from mud or potential cross-contamination sources. Do not place on ground. Ensure proper lighting is available for cleaning	

	<p>Identify and report abnormal conditions prior to cleaning and follow-up as necessary</p> <p>Tarps should be in good condition, approved by Harvest lead; replace as necessary</p>	
<p>Clean and Sanitize</p> <p><i>After Operations</i></p>	<ul style="list-style-type: none"> a) Tarps can be cleaned using a manual pre-rinse, scrub and post-rinse process and/or similar steps incorporating controlled use of a power washer or suitable alternative. b) Add detergent at manufacturer's recommendations to clean designated wash containers or foamers. c) Tarps should be spread onto a clean and raised relatively flat surface (i.e. lined flatbed) or suitable alternative to enable cleaning to all surfaces. d) Remove gross debris. Take precautions to avoid cross-contamination from surrounding areas. e) Pay close attention to ensure both sides and all areas, particularly those exposed to product, are thoroughly cleaned. f) Apply water and detergent to spread tarp(s) in an organized direction (vs. haphazard) to avoid redepositing soils onto previously cleaned surfaces. g) Ensure tarps are fully dried before folding and/or storage. h) Visually inspect tarps; document cleaning and inspection results i) Clean and return supplies to designated locations. Separate items exposed to contact surface from others. j) Tarps should be transferred and stored in a sanitary manner. k) If possible, maintain a revolving inventory of clean and sanitized tarps. 	

Associated Programs/Documents:

Lettuce Harvester SSOP Guidance

Lettuce Harvester Periodic Cleaning Program

Harvest Kives and Sheath SSOP Guidance

Harvester Cutting Board SSOP Guidance

Truck Cleaning SSOP Guidance

Preventative Maintenance Programs/Documents

DOCUMENT CONTROL (not to be printed)

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