
 commercial food sanitation	Sanitation Standard Operating Procedure Guidance Document	Effective Date: September 1, 2020<...>
	Lettuce Truck/Trailer 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, Buckets, Pressure Washer, Waste Containers etc.
Utilities:	Adequate Supply of LGMA Type A Water
Cleaning / sanitizing chemicals:	Detergent or Degreaser Sanitizer (200 ppm chlorine) or equivalent

This procedure applies to trucks (flat beds or trailers) in harvest fields that transfer product to cooling facilities and/or processing plants. If truck has an attached tarp, refer to tarp cleaning SSOP guidance document.

Points of Interest	
CLEAN DIFFICULT TO ACCESS AREAS: Tires, product contact surfaces	

Synchronized Sanitation Process

Step	Process Details	Photos
Sanitation Preparation	Ensure clean PPE and supplies are available. Ensure availability of clean brushes and/or functional pressure washer Trucks should be cleaned on a designated frequency (weekly minimum); more often if necessary.	

	<p>Move truck or trailer to an open location away from cross-contamination and run-off if cleaned in the field. Cleaning and sanitizing chemicals should not reach growing areas or adjacent harvest equipment.</p> <p>Ensure proper lighting is available for cleaning</p> <p>Trucks and trailers should be in good condition.</p> <p>Identify and report abnormal conditions and follow-up as necessary</p>	
<p>Cleaning Trucks</p>	<ul style="list-style-type: none"> a) Trucks/trailers 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 or degreaser at manufacturer's recommendations to clean designated wash containers or foamers. c) Rinse off gross debris. Take precautions to avoid cross-contamination onto harvesting equipment and tools. d) Apply detergent or degreaser to trucks in an organized direction (vs. haphazard) to avoid redepositing soils onto previously cleaned surfaces. Scrub body of vehicle, wheels and tires if manually cleaned. e) Rinse off cleaners with hose or pressure washer. Avoid cross-contamination onto harvesting equipment and tools. f) Prior to putting cleaning materials away, visually inspect trucks/trailers and surrounding areas; document cleaning and inspection results g) Identify damage or items that may need further maintenance (hoses, fittings, leaks, motors, tires, lights, chipping paint...) for follow-up h) Clean, wrap and store hoses and supplies. 	

	<ul style="list-style-type: none"> i) Store cleaning equipment and supplies in designated location. 	
Enclosed Trailers	<ul style="list-style-type: none"> a) Sweep and clean/scrub ridged floor b) Clean walls, ceilings, wind tarps, dividers and doors c) Clean cooling fans and units with compatible detergent. 	

Associated Programs/Documents:

Lettuce Harvester SSOP Guidance

Lettuce Harvester Periodic Cleaning Program

Harvest Kives and Sheaths SSOP Guidance

Harvester Cutting Board SSOP Guidance

Tarp 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