

1. Approximately 4lbs of salad greens are harvested into a clean 5 gallon bucket in the morning when the outside temperature is cool.
2. Once a bucket is full it is placed in the shade or covered with another clean bucket until ready to transport.
3. The full buckets are transported on the pickup truck to the washroom.
4. The buckets are brought in to the cool washroom and placed on the clean cement floor. The greens are sprayed with cold water if they are not going to be rinsed right away.
5. Hands and forearms are washed before washing greens.
6. One and ½ to two buckets of salad greens is delicately poured into the first sink on the right. The lettuce leaves are gently agitated with a lifting and swirling motion until all is saturated and submerged. At any time during the rinsing process any poor quality leaves or debris is hand culled and placed in a compost bucket.
7. Using a clean 1020 tray the salad greens are carefully lifted out of the water, allowed to drain for a few seconds and transferred to the middle sink filled with clean water.
8. Salad greens in the middle sink are gently agitated, carefully lifted from water with the 1020 tray, allowed to drain, and transferred to the left sink filled with clean water.
9. Salad greens in the left sink are gently agitated, carefully lifted from water with the 1020 tray, allowed to drain, and transferred to a clean 5 gallon salad spinner insert- filling insert 2/3 full.
10. The filled salad spinner insert is fitted into a washing machine which has a switch to activate the spin cycle only.
11. The washing machine is turned on spin for approximately 30 seconds or until most water has stopped draining out. Less time may be used on spin cycle if the greens are delicate to prevent bruising.
12. While the washing machine is spinning a second clean 5 gallon salad spinner insert is filled with the triple rinsed salad greens from the left sink to keep the process flowing.
13. The washing machine spin cycle is shut off and once the spinning stops the insert is taken out and placed on the clean stainless steel counter at the left.
14. The second filled salad spinner is placed into the washing machine and the spin cycle is turned on.
15. The dry contents of the first salad spinner insert are emptied into a new food grade plastic bag by tipping the insert into the bag which is held onto the insert's rim.
16. This now empty insert is filled with the baby lettuce from the third rinse sink. This procedure continues until all the salad greens have been removed from the third rinse sink.

17. The plastic bags are filled and weighed to four pounds, twist tied closed and placed in a clean grey tote. The tote is labeled using removable painters tape with the contents, date and weight.

18. When a salad crop is done being rinsed (i.e. baby lettuce, baby kale, arugula), water in all the sinks is changed. If water looks turbid in the first (right) sink during washing, water is changed in all 3 sinks.

19. When all the salad greens are rinsed, spun dry, weighed, labeled and packed in clean totes, they are transferred in the pickup truck which has been cleaned and dried in the sun. The totes are placed into a walk in cooler and rotated by date.

20. In the wash room the sinks are drained and sprayed clean. The stainless steel surfaces are hosed down and left to air dry. Harvest containers and salad spinner inserts are hosed out and placed upside down on stainless steel grates to air dry. The washing machine is hosed out and spun to drain water.