A few slides on Cleaning and Sanitizing

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Production flow—Master Cleaning Schedule

• **What?**
  • List of equipment/tools/surfaces that need to be cleaned

• **When?**
  • Frequency of cleaning (e.g. daily/weekly)

• **How?**
  • Train employees, management SOPs (cleaning, drying, storage)

• **Who?**
  • Person responsible for each task—log this
<table>
<thead>
<tr>
<th>Clean</th>
<th>Sanitize</th>
<th>Disinfect</th>
</tr>
</thead>
<tbody>
<tr>
<td>All surfaces</td>
<td>Food contact surfaces and non-food contact surfaces</td>
<td>Non-food contact surfaces - high touch surfaces; incident with infected person</td>
</tr>
<tr>
<td>Every day and before sanitizing or disinfecting surfaces</td>
<td>Food contact surfaces: once per day Non-food contact surfaces: daily, weekly, monthly, etc.</td>
<td>At least twice per day for high touch surfaces</td>
</tr>
</tbody>
</table>

**Suggested Frequencies of Cleaning, Sanitizing, and Disinfecting**
Four-step cleaning for contact surfaces

1. Pre-clean/ rinse
2. Scrub with detergent
3. Rinse
4. Sanitize or disinfect
5. Dry?
Recommendations for small produce farms that sell directly to consumers

1. Provide training to anyone who works at the farm (employees, volunteers, family members, etc) regarding the symptoms of COVID-19.

2. Monitor closely the health of anyone working at the farm.


4. Limit access to customers to areas where produce is staged for sale.

5. Clean and sanitize food contact surfaces, non-food contact surfaces; disinfect high-touch surfaces.
<table>
<thead>
<tr>
<th>Sanitizers</th>
<th>Disinfectants</th>
</tr>
</thead>
<tbody>
<tr>
<td>EPA-registered</td>
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</tr>
<tr>
<td>Food contact surfaces (and non food contact surfaces)</td>
<td>Non-food contact surfaces</td>
</tr>
<tr>
<td>Reduce bacterial load 99.999% on food contact surfaces; 99.9% on non-food contact surfaces</td>
<td>Destroy/inactivate all infectious microorganisms (such as bacteria and viruses) and fungi; exception includes bacterial spores</td>
</tr>
<tr>
<td>Lower concentration and shorter contact time (within 1 minute)</td>
<td>Higher concentration and longer contact time (within 10 minutes)</td>
</tr>
<tr>
<td>Cannot have artificial scents or perfumes for use on food contact surfaces</td>
<td>May include artificial scents and perfumes</td>
</tr>
<tr>
<td>Tested against bacterial pathogens only (E.coli, Salmonella Typhimurium, Staphylococcus aureus)</td>
<td>Effective against bacteria, viruses, and fungi; must be tested against every organism the label claims to kill</td>
</tr>
<tr>
<td>Used throughout the food industry</td>
<td>Typically used in hospitals, nursing homes, hotels, for example</td>
</tr>
</tbody>
</table>
Resources

UVM EXT Ag Engineering https://blog.uvm.edu/cwcallah/2020/03/18/considerations-for-fruit-and-vegetable-growers-related-to-coronavirus-covid-19/


North Carolina State University cleaning and sanitation webinar https://ncfreshproducesafety.ces.ncsu.edu/2020/04/always-be-cleaning-sanitizing-understanding-disinfection-webinar/

North Carolina State University COVID-19 resource page https://foodsafety.ces.ncsu.edu/covid-19-resources/