

# A few slides on Cleaning and Sanitizing

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THE UNIVERSITY OF VERMONT

**EXTENSION**

**Agricultural**  
**ENGINEERING**



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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

## Suggested Frequencies of Cleaning, Sanitizing, and Disinfecting

Clean	Sanitize	Disinfect
All surfaces	Food contact surfaces and non-food contact surfaces	Non-food contact surfaces - high touch surfaces; incident with infected person
Frequency		
Every day and before sanitizing or disinfecting surfaces	Food contact surfaces: once per day Non-food contact surfaces: daily, weekly, monthly, etc.	At least twice per day for high touch surfaces

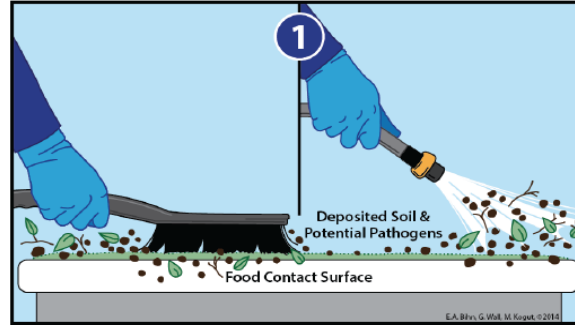
# Four-step cleaning for contact surfaces

1. Pre-clean/ rinse
2. Scrub with detergent
3. Rinse
4. Sanitize or disinfect
5. Dry?



## 1. Pre-clean/ rinse

- **Step 1:** Remove any obvious dirt and debris from the food contact surface



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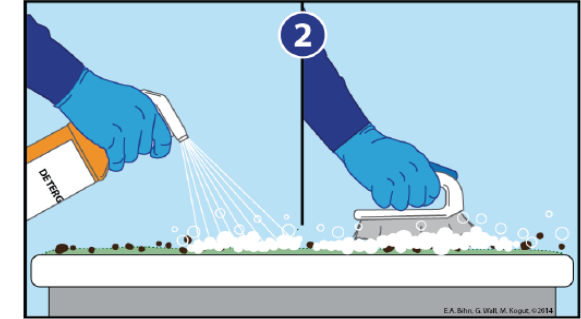
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## 2. Scrub with detergent

- **Step 2:** Apply an appropriate detergent and scrub the surface



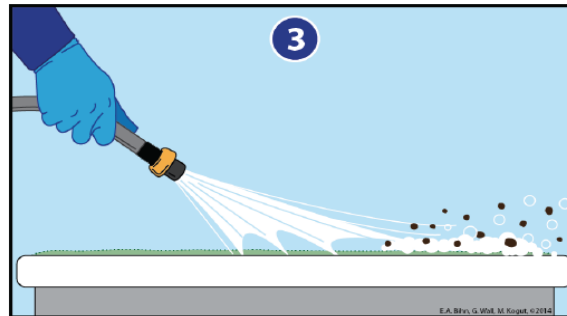
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## 3. Rinse

- **Step 3:** Rinse the surface with clean water, making sure to remove all the detergent and soil



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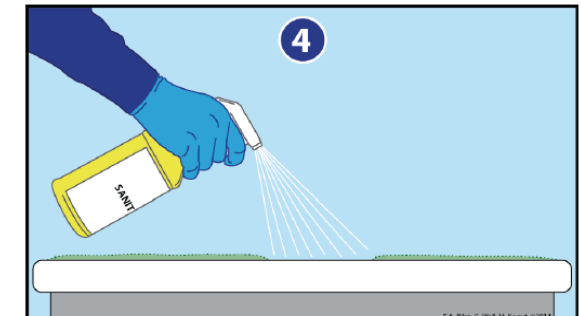
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## 4. Sanitize or disinfect

- **Step 4:** Apply a sanitizer approved for use on food contact surfaces. Rinsing may be necessary. Let the surface air dry.



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## **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.
3. Provide fully functional hand washing facilities.
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.

## Sanitizers

EPA-registered

Food contact surfaces (and non food contact surfaces)

Reduce bacterial load 99.999% on food contact surfaces; 99.9% on non-food contact surfaces

Lower concentration and shorter contact time (within 1 minute)

Cannot have artificial scents or perfumes for use on food contact surfaces

Tested against bacterial pathogens only (*E.coli*, *Salmonella* Typhimurium, *Staphylococcus aureus*)

Used throughout the food industry

## Disinfectants

EPA-registered

Non-food contact surfaces

Destroy/inactivate all infectious microorganisms (such as bacteria and viruses) and fungi; exception includes bacterial spores

Higher concentration and longer contact time (within 10 minutes)

May include artificial scents and perfumes

Effective against bacteria, viruses, and fungi; must be tested against every organism the label claims to kill

Typically used in hospitals, nursing homes, hotels, for example

# Resources

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

**Vermont Vegetable and Berry Growers (VVBGA)** <http://www.uvm.edu/vtvegandberry/Covid-19.html>

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

**Notes from this webinar** <https://ncfreshproducesafety.ces.ncsu.edu/wp-content/uploads/2020/04/Novel-Coronavirus-Considerations-for-Small-Farms-040320.pdf>

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

