



Quality postharvest products and service

STORAGE ROOM CLEANING & SANITIZING

The cleaning and sanitizing of fruit storage is an important step in reducing cross contamination of stored fruit. This procedure should be completed when ever the room has been emptied and or whenever there will be new product stored in the room.

1. Completely empty the room of all products.
2. Inspect room for damage.
3. Complete all repairs necessary.
4. Broom clean and sweep room after repairs.
5. Run mold yeast plate survey prior to cleaning.
6. Clean walls & floor.
 - a. Make up chlorinated alkaline cleaner mixture.
 - i. Mix 4 parts water to 1 part cleaner 510 solution.
 - ii. b. Add Agclor 310 (To obtain a 100-ppm solution of chlorine, add 1 ounce Agclor 310 per 10 gallons of water) to Equipment Cleaner 510 solution
7. Hand scrub areas that are stained with visible mold / mildew.
8. Apply chlorinated foam to walls and ceiling, allow foam to run down to floor
9. Scrub floor with motorized floor scrubber or squeegee dry.
10. Sanitize room using DECCOSAN 315. Using cold fogging method
 - a. FOR DISINFECTION OF NON-POROUS SURFACES: (floor, walls): Remove gross filth or heavy soil, pre-clean all surfaces. Then use 3 to 4 ounces of Deccosan 315 per five gallons of water.
11. Allow the treated surface to remain wet/moist for minimum of ten minutes
12. Prepare fresh solution for each room
13. After 1 – 2 hours cooling fans may be started to circulate sanitizer.
14. Allow room to stand empty with doors and vents closed for 24 hours.
15. Conduct mold yeast plate survey after sanitizing.

READ AND FOLLOW ALL PRECAUTIONS ON PRODUCT LABELS AND MSDS