**OBJECTIVE**

* + To maintain an appropriate cleaning and sanitizing to prevent cross-contamination that could affect the safety of the mangos.

**PREVENTIVE MEASURES**

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| **Cleaning and sanitizing procedures for surfaces with direct contact with the mangos (no.1)**   * All utensils used for harvesting should be cleaned and sanitized on a daily basis at the end of the day.   + - * Knives.       * Nets.       * Baskets/boxes**.** * Cleaning and sanitizing is carried out in the assigned area and separated from the crops.   + 1. Eliminate all residues or dirt from the utensils.     2. Rinse with water     3. Scrub all surfaces with soap and water using enough friction or force to remove the dirt, paying special attention to the parts that are difficult to wash.     4. Rinse with water     5. Disinfect, your supervisor will give you a sprayer with a disinfectant or the utensils are placed in a tray with a 200 ppm chlorine solution for sanitizing.     6. Allow to air dry.     7. Store them in the appropriate area.     8. The tray or tank used to wash utensils should be washed and sanitized in the same way.     9. The cleaning is recorded in the Maintenance Form REG-MAINT2.5.2 and REG-CLNDIS-2.5.2 |

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| **Cleaning and sanitizing procedures for surfaces with direct contact with the mangos (no.2)**   * + Pallets (if there are plastic ones).   + Sprayers.   + Tools.     - * + Trash cans.   + All used equipment and tools are washed and sanitized on a daily basis, at the end of the day or after use.  1. Eliminate all residue or dirt from the utensils. 2. Rinse with water 3. Scrub all surfaces with soap and water using enough friction or force to remove the dirt, paying special attention to the parts that are difficult to wash. Remember not to let the scrubber or brush used to wash the equipment come in contact with the mangos. 4. Rinse with water 5. Your supervisor will give you a sprayer with sanitizer or the utensils are placed in a tray with water and 200 ppm chlorine for disinfection. 6. Allow to ar dry. 7. Store them in the appropriate area. 8. The tray or tank used to wash utensils should be washed and sanitized in the same way. 9. The cleaning is recorded in the Maintenance Forms REG-MAINT2.5.2 and REG-CLNDIS-2.5.2 10. For the trash cans, carefully remove the bag and gather up the residues that may be in the bottom of the can, dispose of the garbage and scrub the can with a scrubber used only for trash cans and a soap solution on the inside and out, rinse and sanitize with the sprayer with a 200 ppm chlorine solution, allow it to dry, and put in a clean bag. |

**Verification of the cleaning procedure**

* The effectiveness of the cleaning procedure is monitored and visually evaluated.
* The verification is carried out using the Inspection List. REG-CLNDIS- 2.5.6
* The supervisor of the farm or the leader of the crew who will be in charge of that team during that day signs the verification list.

**Sanitizing**

* Sanitizing uses a solution with a maximum of 200 ppm total chlorine or with an alternative disinfectant.
* The supervisor or the manager of the food safety plan is responsible for maintaining the concentration and preparing the solution.
  + The reading of the concentration that is measured is recorded in the Inspection List. (REG-CLNDIS-2.5.6)