**OBJECTIVE**

* + To maintain an appropriate sanitation of the equipment and work areas of the farm/packinghouse in appropriate conditions to prevent cross-contamination that could affect the safety of the mangos.

**CLEANING AND SANITIZING PROCEDURES**

All equipment used in the farm/packinghouse should be cleaned and sanitized according to the following procedure.

* The cleaning and sanitizing of the tools and small utensils is carried out in the area designated for this purpose.
* The cleaning and sanitizing of the large equipment is performed where the equipment is located removing the products/packing materials using water, soap and sanitizer.

1. Eliminate all residue or dirt found in the equipment.
2. If necessary, disassemble the equipment and remove any dirt that is left in the equipment.
3. Rinse with water
4. 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.
5. Rinse with water
6. Sanitize, your supervisor will give you a sprinkler with a disinfectant or the utensils are placed in a tray with water and 200 ppm chlorine for sanitizing.
7. Allow to air dry.
8. In case of using a tray or small tank for washing, it 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

**VERIFICATION OF THE CLEANING PROCEDURE**

* + The effectiveness of the cleaning procedure is visually monitored and assessed.
  + The visual verification is carried out using the Inspection List. REG- CLNDIS-2.5.6 by a qualified individual.

**SANITIZING**

* + For sanitizing purposes, a solution with a maximum of 200 ppm total chlorine or with an alternative disinfectant is used
  + The supervisor or the manager of the Food Safety Plan is responsible for maintaining the concentration and preparing the solution.
  + The concentration is recorded in the Inspection Log. REG-CLNDIS-2.5.6