**OBJECTIVE**

* + To maintain an appropriate sanitary conditions of the water tanks to prevent cross-contamination that could affect mango safety.

**PREVENTIVE MEASURES**

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| **Cleaning and disinfection procedures**   * All water tanks and containers used in the farm should be cleaned and sanitized according to the following procedure.   + Water storage tanks.   + Wash tubs.   + Hydrothermal   + Water cooled * Cleaning and sanitizing is carried out in the assigned area and separated from the crops, using water, soap and sanitizer.  1. Eliminate all residue or dirt found in the tank. 2. Rinse with water 3. Scrub all surfaces with soap and water using enough friction or force to remove the dirt. Put special emphasis on the parts that are difficult to wash. 4. Rinse with water 5. 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. 6. Allow to air dry. 7. In case of using a tray or small tank for washing, it should be washed and sanitized in the same way. 8. The cleaning is recorded in the Maintenance Forms 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 evaluated. * The visual 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 equipment that day signs the verification list.   **Disinfection**   * The disinfection is achieved using a solution with a maximum of 200 ppm of 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 concentration is recorded in the inspection list (REG-CLNDIS-2.5.6) |