



# Harvest Stand Cleaning and Sanitizing Instructions (NNC Sites)



Keeping the harvest stand cleaned and sanitized daily can help reduce the spread of bacteria and viruses. Maintaining clean equipment will ensure food items placed on the harvest stand are safe for consumption. The following supplies are needed:

- Sanitizer bucket or spray bottle
- Medium wipers
- Disposable gloves
- Timsen sanitizer
- Water

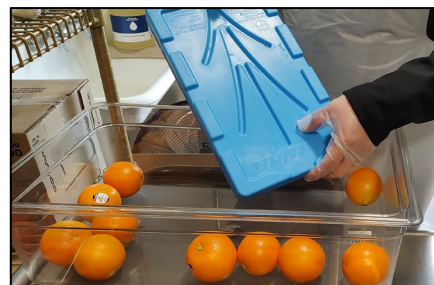
These instructions are for NNC sites without a 2 or 3 compartment sink. Sites with a 2 or 3 compartment sink should follow standard cleaning and sanitation guidelines.



At the end of lunch service, dispose of any unwrapped leftover fruits and vegetables that cannot be reused on the next days menu.



Remove leftover fruits or vegetables from clear bins and place in clean bins for storage.



Remove blue ice packs/ice blankets from clear bins.



Add 1/4 ounce of sanitizer to one gallon of cold water and mix. Check correct parts per million with sanitizer test strips.



Sanitize blue ice packs/ice blankets. Allow to air dry.



Return sanitized blue ice packs/ice blankets to freezer for next days lunch service.



Submerge or spray a medium wiper with sanitizer solution. Wipe down clear container to sanitize. Allow to air dry.



Spray sanitizing solution on a wiper and wipe down all food contact areas of the harvest stand.



On the following day place sanitized bins on the harvest stand.