

SEBASTIAN HARVESTING

Sebastian Harvesting

SOP: Sanitizing Knives

Each crew foreman possesses a 5 gallon dip station/labeled bucket used to sanitize knives.

Each crew foreman has access to chlorine.

Foreman fills 5 gallon bucket approximately half full using Braga Home Ranch Well #3, which meets LGMA microbial standards.

Upon arriving at field, the foreman will add chlorine into bucket containing water, until desired chlorine level reaches 100-200 PPM. Foreman is able to check level using chlorine strip test.

Prior to re-use of dip station, the foreman re-tests the chlorine level to ensure the reading is 100-200PPM.

Foreman puts knives into bucket containing water and chlorine solution before harvest and after each break.

Knives are returned to foreman at the end of harvest each day and placed into a dry bucket labeled accordingly.