



# Walker Farm Leafy Greens Washing SOP

*Photos and Standard Operation Procedure for*

## **Washing Raw-eaten Leafy Greens**

<b>Walker Farm</b>	<b>Production Year: 2015</b>
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**DESCRIPTION of our wash station step-up** (including tanks/sink number of, types and volumes)

We wash leafy greens in the stainless steel triple-bay sink shown below on our covered deck behind the farm stand:



This sink is filled with potable water from the faucet or hose. Sink basins are plumbed and drained away from the farmstand.

*\* Other comparable forms / templates may be used for VVBGA Accreditation*



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## Standard Operating Procedure for TRIPLE-rinsing/washing our raw-eaten field greens

- **During the cooler morning hours**, harvest greens into a clean red, half-bushel harvest tote shown below.
- Set full totes on the deck next to the sink.
- Set 3 compost buckets (organic chickens, non-organic pigs, and spicy compost) compost buckets under sinks for collecting culled product.
- Wash your hands and forearms before washing greens.
- Fill all three sink bays from left to right, with well-water from faucet. Fill bays at least  $\frac{3}{4}$  full without product. (in 2016 we will be using an organically approved sanitizer)
- Dump entire red tote of greens into left-side bay,
- Thoroughly pressure rinse the just-emptied tote and place it to the right of the 3-bay sink for collecting rinsed greens.
- Using your hands, gently push down and “roll” greens until they are submerged.
- While washing, cull any compromised product, insects, sticks rocks, etc
- Using your hands, lift product out of the sink bay and gentle shake (for perhaps 10 seconds) over that bay until the majority of rinse water has drained from the greens.
- Transfer hand-drained product into the next bay to the right and repeat the steps listed above, twice until removing greens from the third bay.





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- From the right-side third bay, transfer greens back into the cleaned red tote to the right and let drain as you go back through the sinks to collect and rinse clean remaining greens
- Transfer crate temporarily to the deck floor and then to the cooler to continue to drain.
- Cover draining greens in the cooler as needed with plastic bag, to reduce dessication of expose leaves.
- Transfer bulk greens as needed to the plastic tub in the stand cooler for retail sale.
- Drain and refill sink water whenever sink water becomes cloudy and you can't see the bottom. If the greens are dirty, you may need to change the water every one or two totes! The right side third-rinse should always look pristine.