

**PREVENTIVE MAINTENANCE PROCEDURES FOR PACKINGHOUSE**

* Roof leaks are promptly identified, controlled and repaired[1](http://onfarmfoodsafety.org/references/?lang=" \o "Opens in a new window" \t "_black).
* Drip pans and drains are maintained to assure condensate does not become a source of contamination[1](http://onfarmfoodsafety.org/references/?lang=" \o "Opens in a new window" \t "_black).
* Prior to use, the lines used for washing, grading, sorting, or packing are cleaned and sanitized as appropriate based on assessment of risk. When in use, the lines are maintained so as not to be a source of contamination[1](http://onfarmfoodsafety.org/references/?lang=" \o "Opens in a new window" \t "_black).
* To reduce and control the potential for contamination, packing house is cleaned and checked for good maintenance on a daily basis1
* Transporting equipment is maintained to prevent contamination of products being transported.
* Trash, leaves, trim, culls, waste water and other waste materials are removed from the produce handling areas at a sufficient frequency so they don't become a source of produce contamination[1](http://onfarmfoodsafety.org/references/?lang=" \o "Opens in a new window" \t "_black).