# Cleaning and Sanitizing

*Cleaning and/or sanitizing of tools and equipment (i.e., compost utensils, harvest containers, food contact surfaces, pack area, coolers/storage, etc.) must be completed as frequently as needed.*

Farm Name and Address:

| Date | Time | Surface, Tools and/or Equipment | Cleaned or Sanitized? | Products Used | Cleaned By (initials)? |
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**Reviewed By:**

**Date:**

THE UNIVERSITY OF RHODE ISLAND COLLEGE OF THE ENVIRONMENT AND LIFE SCIENCES

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RI Produce Safety Program
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*This publication is supported by the Food and Drug Administration (FDA) of the U.S. Department of Health and Human Services (HHS) as part of a financial assistance award U2FFD007431 totaling $$383,500 with 100 percent funded by FDA/HHS. The contents are those of the author(s) and do not necessarily represent the official views of, nor an endorsement, by FDA/HHS, or the U.S. Government.*