Cherry Bucket Cleaning Procedures

Good sanitation practices are key to ensuring food safety and product quality. Cherry buckets will be cleaned annually before use. To clean the buckets remove any large debris and rinse with potable water, scrub if necessary. Spray buckets with a solution of 1 tablespoon bleach per gallon of water. Allow to dry.

If at anytime during the year the buckets become contaminated or are used for purposes other than fruit they must be cleaned again or removed from service.

Cherry Bucket Cleaning Record

Product Used	Date Cleaned
EX. *Bleach Water*	*July 6 2014*