



WASHING SHED TIP SHEET

GROWING
FARMERS

INCREASE EFFICIENCY AND SAFETY IN YOUR WASHING SHED WITH THESE 10 TIPS!



Get better light into your pack facility. Experts recommend that you be working with at least 70 Lumens per sq ft for washing and sorting produce. Install skylights or better florescent or LED lighting (which is significantly coming down in cost). An average 4 light is between 2700-4000 lumens. Any lights should be enclosed with a plastic shield to protect bulbs in case the glass were to shatter.



Think about using a sanitizer, not bleach. It is recommended to have a sanitizer in your greens wash water. There are a lot of different organic options out there including Sanidate, Tsunami and more. They are much safer than using bleach and more effective. You can buy a device called a “goat throat” to easily meter the product out of the jug.



Make your wash area just for washing.
Declutter.
You shouldn't be storing tools, seeds, equipment, or your grandma's lawn furniture in there. First off, it's a food safety issue as well as a personal safety and workflow issue.

Map your product flow. Spend a day in there just watching your team work and making “spaghetti diagrams.” Google it, it’s a thing! Then spend a couple hours rearranging it for best flow. You want to avoid bottlenecks, pinch points and dead ends in the wash line. Typically, work should flow from left to right.



Cement your floor. It’s amazing how this can increase your efficiency. It’s easier to clean and sanitize and increases efficiency as you can now move product around on wheels. Buy some anti-fatigue mats as standing on concrete for long periods of time is tiring. Your floors should slope towards a central drain.



Install better drains. Getting good flow of water away from your pack area is very important. You do not want standing areas of water after you are done for the day. Your goal is for the area to be completely dried out between washing times. This helps reduce bacterial contamination and increases safety.



Use wheels!
U-boats, handtrucks, pallet jacks, skate wheel tracks, all will drastically increase your efficiency in the area. Being able to load up a U-boat with product, wheel it into the cooler to pre-chill while you process other products will increase shelf life and save you money.



Increase your water flow and pressure. Having adequate, clean water for your facility is a must.

Increasing your water system to full flow valves and upping your water pressure to 60-70 PSI can speed up your processing time and make your veggies shine!





Invest in standardizing your harvest and delivery containers. If all your harvest bins are the same size it allows you to standardize harvest counts much better; this reduces waste and speeds up production.





Increase your shelf life by investing in equipment to dry your greens better. A frequent problem we see is undersized or poor greens drying equipment which slows you down and degrades your product. Spend the money and upgrade to a system that will dry your greens faster, get them dryer, and increase your shelf life.



BONUS!
Install a great sound system. You will be amazed at how fast the hours go when you are listening to some great tunes.

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