






Cleaning guidelines for reducing CIPC from potato stores + equipment

Key principles

-  Stores must be cleaned as soon as 2019 crop has been unloaded
-  Always use personal protection and pay attention to safety
-  Keep written records and/or pictures of what has been cleaned, how and when
-  Clean from top to bottom (i.e. from roof to floor)
-  Hotspots: pay greater attention to areas of higher contamination

Cleaning methods

-  Use dry cleaning methods first (broom + vacuum)
-  Use mechanical (industrial) brush
-  Complete with water cleaning only if dry cleaning not sufficient - take care on waste water management
-  Collect waste water in the tank or pit
-  Clean boxes and storage equipment first dry and possibly wet. Keep them outside as much as possible
-  Refresh air of the store continuously by leaving hatches and doors open during the empty period

