

Checklist of cleaning operations to limit CIPC residues in stores and on equipment

Please fill in one form per storage unit! Fill in front- and backside

Thorough cleaning of potato stores and equipment is crucial to avoid unintended residues of chlorpropham (CIPC) on potatoes. To comply with requirements adherence to best practice is essential. This checklist is a tool to help assess the results. Please refer to the Potato Value Chain cleaning guidelines and infographic for further information.

Company/grower name:.....
 Address.....
 Tel.:.....
 Storage location (if different to company adress):.....
 Storage unit/Name identification:.....
 # years CIPC not in use (0= used harvest year 2019):.....
 Date cleaning started:.....
 Date cleaning completed:.....

Email:.....
 Country:.....

Store type:

--	--	--	--	--

Please choose bulk or box. Please choose Ambient or Refrigerated or Unventilated.

Cleaning done by:				
Grower?	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Service company?	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>

Please complete the backside of the form before signing

I hereby **truthfully** declare that the store has been cleaned as recorded on the above checklist
 To be filled in by storeholder company/grower

Name:.....
 Date:.....
 Signature:

Received by buyer/processor
 To be filled in by buyer/processor

Name:.....
 Company name:.....
 Remarks:.....
 Date:.....
 Signature:

Checklist of cleaning operations to limit CIPC residues in stores and on equipment

Please fill in one form per storage unit! Fill in front- and backside

Thorough cleaning of potato stores and equipment is crucial to avoid unintended residues of chlorpropham (CIPC) on potatoes. To comply with requirements adherence to best practice is essential. This checklist is a tool to help assess the results. Please refer to the Potato Value Chain cleaning guidelines and infographic for further information.

Cross the applicable options in the white boxes with an x

Also take photographs of each part before and after cleaning (as evidence), refer to them and archive for future reference.

What?	Cleaned	Type of ducts	Dry cleaning	Wet cleaning	Other cleaning	Reference picture	Remarks
See visual inspection guideline	Yes No	Above Ground Below Ground	Vacuum Sweep and/or Brush	High pressure Cold water High pressure Hot water Steam pressure (+ vacuum)	Put outside to weather Other: specify	Note reference number(s) or filename of pictures	
Plenum/technical corridor/ventilation tower (overthrow ventilation in box system)							
Ducts							
Walls and structural framework							
Floors							
Ceiling							
Boxes							
Hoppers, trailers, transport belts							
Loading site within store							
Other:							
Refrigeration							
Extra fans							
Circulation fans							
Wood beams (used as movable walls etc.)							
Refurbished store parts Specify which parts? Add date refurbishment							