

Do I need a harvest equipment sanitizer?

Yes, if handling fresh produce, harvesting containers such as **buckets, pails, totes, bins and RPC's** that touch fresh produce have to **cleaned and sanitized on a daily basis**.

Who requires this?

FDA/USDA GAP's and some produce industries like tomato, citrus and others require clean and sanitized harvest containers, bins, food contact equipment and utensils before each use, to remove food borne pathogens, sand, grit, dirt, and other residue.

Required daily logs of sanitation procedures with who done it and equipment sanitation records can be kept in ScoringAg's database.

Who is enforcing these rules and what are the consequences?

As we know from farmers, packers and other food facilities **FDA and USDA inspectors** are all over the place with big check lists. One of the questions on this list is, do you have a traceback system?

Since when are we required to do this?

FDA-FSMA Rules are in effect since July 3, 2011

<http://www.fda.gov/ForConsumers/ConsumerUpdates/ucm261672.htm>

FDA has now the ability to prevent potentially unsafe food from entering commerce by allowing the agency to administratively **detain food the agency believes has been produced under unsanitary or unsafe conditions.**

Don't take the risk of having your food detained when you can have an easy solution with our stainless steel sanitizer to prevent contamination.

Watch the YouTube video to see how easy it is to **sanitize harvest buckets, RPC harvest containers and RPC's** for only **US-\$ 6.995.00 + S/H, including \$ 10.00 ScoringAg database** for SSOP's:
<http://www.youtube.com/watch?v= QwmDgimvno>

Packing sheds can send sanitized RPC's back to the producers to help in a clean harvest.

Contact our local representative or the main ScoringAg office for further information.

Place your order now to be at the safe side. It's worth it!

ScoringAg, Inc.

11711 Winding Woods Way, Bradenton, Florida 34202 USA
Phone: 941-792-6405 Fax: +1-941-798-2037 Email: Info@ScoringAg.com