

Heavy Duty Sanitation Protocol for Equipment

When: pre-harvest, post-harvest, anytime equipment is very dirty

What:

Stainless steel: fittings, tanks, kegs, drums, sumps, hopper, crusher/destemmer, press basket, press pan, pump-over irrigator, punch down device, barrel stirrer, tank racking arms, barrel racking wands, barrel fillers

Plastics: pick bins, fermenters, buckets, brutes, hoses, barrel ferm locks, and tank air locks

Silicon: regular bungs, ferm-rite bungs

Rubber: gaskets, press bladder, some air-lock fermentation bungs



How:

- 1) Remove as much of the dirt /scum /grape skins as possible before cleaning
- 2) Wear protective eyewear and gloves
- 3) Make a solution of alkaline cleaner (also known as Excel APA, caustic, caustic soda, sodium hydroxide, NaOH, potassium hydroxide, KOH)
Dissolve ½ pound (one 7 oz scoop) EXCEL APA in 5 gallons warm water for a strong 1% solution.
- 4) **For pumps and hoses:** Circulate solution through hoses and pump, run in forward and reverse.
For closed-top tanks: Attach “spray ball” to hose terminus to clean closed-top tank interior. Pay special attention to valves, tasting valves, tank ports, door gasket, top manway, manway gaskets, tank ceiling, etc.
For large equipment: Apply alkaline solution with a telescoping scrub brush to hopper, press, tank interiors, open top tanks, open bin fermenters, pick bins, etc.
For small equipment: Make a soaking bath in a pick bin or brute for fittings, bungs, buckets, crusher/destemmer cage, snow shovels
- 5) Examine surfaces for remaining pink scale or dried grape skins
- 6) Consider repeating scrub down with more concentrated solution or soaking over night in alkaline solution
- 7) Rinse with cold water
- 8) Sanitize with peracetic acid product properly diluted (also known as Purisan, PAA, Minncare, Perasan A, Decon-spore)
Add 30mL (1 oz.) Purisan to 6 gallons of cool water
- 9) Apply to equipment surface -- apply with telescoping scrub brush, spray over all surfaces with spray bottle or pump sprayer, apply with spray ball and pump circulating, submerge into bath, etc.
- 10) Allow to dry without final rinse. There should be no aroma of acetic acid.
- 11) If you need to use the equipment right away and can't wait for it to dry, rinse with water.

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