

Cleaning and hygiene of mushroom growing sheds

There are currently no specific standards for the practices and products that can be used to clean out growing sheds. The following standards proposals would clarify what can and can't be used.

7.1.9

For cleaning mushroom growing sheds you should use:

- water or steam, or
- dry cleaning methods where they will not risk organic integrity.

7.1.10

For cleaning mushroom growing sheds you may use all detergents, disinfectants, sterilants and terminal sanitisers allowed for use in the food industry, according to manufacturers' instructions.

7.1.11

When cleaning growing sheds you must always rinse off remaining disinfectants and sanitisers with water (treated to drinking water standards) to prevent residues left on the surface contaminating the organic product.

7.1.12

You must **not**:

- use formaldehyde
- leave sanitisers in contact with the equipment before use with organic products, or
- use substances on contact surfaces that could taint or contaminate organic products.