

## Potato XXII – 18

### Disinfecting Potato Storages and Equipment

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Potato pathogens may survive on surfaces contacted during storage. Careful cleaning and disinfections of potato storage and handling equipment can prevent the spread of Bacterial Ring Rot and other diseases. Cleaning and disinfecting surfaces is especially critical for storage of the seed potato crop.

Effective sanitation starts with a thorough cleaning of all surfaces before application of the disinfectant. If not properly cleaned, soil, clay and organic material may render the disinfectant less effective. Most disinfectants require that treated surfaces remain wet for up to ten minutes for full activity. Addition of a wetting agent to the spray solution may aid in achieving coverage and penetration. The solution should be changed frequently to avoid neutralization. Products containing chlorine-dioxide are in the process of registration, and may be available shortly.

*Product list for disinfecting potato storage and handling equipment:*

<b>Product (grouped by active ingredient)</b>	<b>Product</b>	<b>Uses and caution</b>
<b>Chlorine-based</b>		
Agclor 310 (sodium hypochlorite)	1 oz per 10 gal water	Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes.
B-K Agway Dairy Bactericide, etc. (Calcium hypochlorite)	2 cups per 10 gal water	Use on machinery only.
Other bleach products (5.25% chlorine bleach solutions: Clorox, Pursue)	1 gal plus 9 gal water	Caustic. Use on machinery only.
<b>Copper sulfate</b>		
Copper Sulfate	2 lb per 10 gal water	Warehouse floors, bins bulkheads, crates and baskets (corrosive). Wash down surfaces following use before storing potatoes.

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Categories: Potato, Potato storage, Disinfecting, Potato equipment

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