

## Policy Specifying How Concentrate, Sweet and Syrup are Appropriately Stored

The following policies specify how *{name of sugarhouse}* stores concentrated sap and syrup.

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### Concentrated Sap

- Concentrated Sap is only collected and stored in *{welded stainless steel, food grade plastic}* tanks.
- Check concentrate tank before filling it with concentrate for any pests such as mice, bugs, etc. Remove any foreign materials as soon as you see them.
- The concentrate tank is cleaned *{daily, whenever it is empty}*. To clean the concentrate tank, follow the directions in the Policy on Cleaning Process and Approved Chemicals.

### Sweet

- Sweet or partially cooked sap or concentrate is only stored in the evaporator, syrup drums or food grade plastic buckets.
- Check the evaporator before boiling for any pests such as mice, bugs, etc. Remove any foreign materials as soon as you see them.
- The evaporator is cleaned *{daily, after x days of boiling, when necessary}*. To clean the evaporator, follow the directions in the Policy on Cleaning Process and Approved Chemicals.

### Syrup

- Syrup is only stored in *{welded stainless steel, food grade plastic}* drums.
- Check each drum before filling it by inspecting with a flashlight and smelling it. If needed, clean the drum before filling it.
- A syrup drum is cleaned by partially filling it with hot water. Baking soda is added to the water, if the drum does not smell clean. The drum is scrubbed with the barrel brush. The drum is emptied and then fresh hot water is used to rinse the drum.