

Cleaning Instructions for Rental Unit

Please ensure you thoroughly clean the unit, paying special attention to hard-to-reach areas. This helps guarantee that the next renter has clean equipment for their processing needs. Leaving any dried blood or debris poses a biosecurity risk and is against the terms of your rental agreement. Below are some images highlighting areas that are easy to overlook.

Cleaning Equipment Provided:

- (1) Alpet D2 Surface Sanitizer Spray - **Do not rinse off the spray; leave it on.**
- (1) Yellow Brush
- (1) Blue Bucket

Recommended Materials Not Provided:

- Food Grade Water Hose
- Dish Soap - **Use only a small amount of soap. Excessive soap can leave residue, affecting the next user's processed chicken.**

Important Reminders (also included in your rental confirmation email):

- All equipment in the trailer must be cleaned before returning it. Please allocate enough time for cleaning in your rental schedule.
- A \$25 cleaning fee will be charged if the equipment is returned dirty.
- **Do not use bleach.**

See the attached images for areas to focus on during your cleaning.

Thank you for your cooperation!



Have poultry-related or processing questions? Contact our Area Specialized Poultry Agent, Margaret Ross, at margaret_ross@ncsu.edu or 252-670-8254. All other questions can be directed to our office: 252-448-9621, MON-THURS 8AM-5PM & FRI 8AM-12PM.