



APPLE JUICE (CIDER) PRESSING

Outbreaks of foodborne illness have been attributed to the consumption of contaminated cider. Cider is a natural product that relies on its acidity and refrigeration, as well as sanitation during its making, for its safety. If you make cider for sale to the public, you must be licensed by the Washington State Department of Agriculture and inspected regularly to make sure that safe and sanitary practices are being followed. **Cider made for your own consumption should follow the guidelines below.**

Cooking kills E. coli 0157:H7 and other bacteria, so pasteurization is the only way to be 100% certain that the cider you've pressed will be free of bacteria. There are other steps you can take to reduce the possibility of contamination, though these will not guarantee a bacteria-free product as well as adequate cooking will.

The following list of guidelines will help you make safe, healthful, delicious cider. If you have questions about cider production or other food safety issues, contact the Skagit County Public Health Department (360-336-9380) or the Washington State Department of Agriculture (360-902-1905).

Growing and Harvesting the Apples:	
Do	<ul style="list-style-type: none"> • Pick apples at the proper stage of maturity, before they drop. • Pick apples when they are dry. • Pick up drops frequently.
DON'T	<ul style="list-style-type: none"> • Allow animals to feed in the orchard. • Use animal waste as fertilizer. • Allow apples to begin to spoil on the ground.
Storing the Apples:	
Do	<ul style="list-style-type: none"> • Use only clean, dry containers. • Store the apples at a cold temperature, if possible below 40 degrees F.
DON'T	<ul style="list-style-type: none"> • Let the apples be contaminated by rodents, birds or insects. • Store the apples out in the open or directly on the ground.

Making the Cider:

Do	<ul style="list-style-type: none"> Wash the apples with clean water and a mild sanitizing solution (1/4 tsp bleach in 5 gallons of water).. Make sure equipment, containers and cloths are clean and sanitized before using them. Keep press cloths and racks off the floor in a clean place between batches. Blend in some tart apples to increase the cider's acidity. Use glass, new food-grade plastic, or stainless steel containers to catch the cider.
DON'T	<ul style="list-style-type: none"> Use spoiled or defective apples. Expose the juice to air and insects. Allow spoiled or partially spoiled apples to enter the grinder.

Using and Storing the Cider:

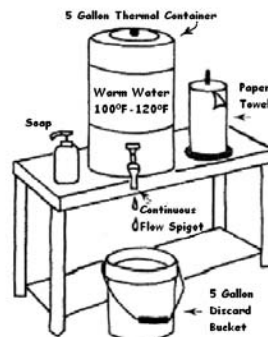
Do	<ul style="list-style-type: none"> Use the cider promptly. Cool the cider to 41 degrees F or lower as quickly as possible. Use clean containers and caps to store the cider. Mark the container with the date the cider was made.
DON'T	<ul style="list-style-type: none"> Reuse food containers that can't be thoroughly cleaned. Use containers with porous surfaces, such as crockery to store cider. Forget to clean and sanitize equipment before putting it away.

Pasteurization: Should you choose to pasteurize the juice, heat the juice before bottling to 160°F for at least 15 seconds. Remember that this is the only way to be certain of eliminating bacteria, including the E. Coli 0157:H7 bacteria.

The People Factor:

People who are sick with any type of stomach illness should not be allowed to help in any part of the picking or processing operation. Frequent and thorough handwashing is very important to prevent the person-to-person spread of disease. A portable handwashing station where the cider is pressed will make it convenient for people to wash their hands at the pressing site.

Temporary Hand Washing Station



The temporary handwashing station shall consist of at least a 5-gallon insulated container with spigot that provides a continuous flow of warm (100°F-120°F) running water, soap, paper towels and a 5-gallon bucket to collect the dirty water.