

FOOD SAFETY GUIDELINES FOR FRESH FRUITS AND VEGETABLES

Unsafe handling of fresh produce has resulted in a number of product recalls and food-borne illness outbreaks. The U.S. Food and Drug Administration (FDA) advises consumers to be aware of **safe** handling and preparation practices for fresh fruits and vegetables.

To reduce the risk of foodborne illness from fresh produce, you must follow the guidelines below.

Reference: HACCP Manual, part II, section VI - Food Safety Requirements	
ALL RAW FRUITS AND VEGETABLES ARE WASHED BEFORE USE	
<ul style="list-style-type: none"> ◆ All fruits and vegetables with skins or shells must be washed thoroughly under potable (drinkable) running water before they are peeled or cut for service. Whole fruits with edible skins must be washed also before service / display. ◆ If the product is pre-packaged and labeled; “read-to-eat”, “washed” or “triple-washed”, the product <u>should not</u> be re-washed in the operation. 	

Steps for Keeping Fresh Fruits and Vegetables Safe	
Purchasing	From contracted, Sodexo-approved vendors only.
Washing Hands	Before and after handling fresh produce. <i>(HACCP Manual -- 24 Points Food Safety Standards and Requirements [point #1], Handwashing and Personal Cleanliness Policy).</i>
Washing Fruits and Vegetables	<ul style="list-style-type: none"> ◆ Use cool, potable water. ◆ Wash thoroughly. ◆ Scrub firm produce, such as melons, cucumbers, etc. (recommend clean, designated produce brush) ◆ Do NOT use soap / detergent or bleach. OPTIONAL: Victory (Ecolab approved) Fruit & Vegetable Wash. Contact your food safety support person for more information.
Food Contact Surfaces	Clean and sanitize all food contact surfaces, including cutting boards, knives, utensils, and storage and serving containers.
Avoid Cross-Contamination	Use green cutting board only for washed raw fruits and vegetables. Store unwashed produce below ready-to-eat foods and above raw meat, poultry, fish and shell eggs.