

## #12 - Washing and Handling Fresh Fruits/Vegetables Standard Operating Procedure

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1. Food service employees and volunteers who prepare or serve food are trained how to properly wash and store fresh fruits and vegetables.
2. Wash hands using the proper procedure. Refer to “Hand-washing” SOP (#1).
3. Note if packaged fruits and vegetables are labeled as being previously washed and ready-to-eat are not required to be washed. Do not wash to limit contamination
4. Wash, rinse, sanitize, and air-dry all food-contact surfaces, equipment, and utensils that will be in contact with washed produce, such as cutting boards, knives, and sinks.
5. Wash all raw fruits and vegetables thoroughly before combining with other ingredients, including:
  - Unpeeled fresh fruit and vegetables that are served whole or cut into pieces.
  - Fruits and vegetables that are peeled and cut to use in cooking or served ready-to-eat.
6. Wash fresh produce vigorously under cold running water.
7. Scrub the surface of firm fruits or vegetables such as apples, melons or potatoes using a clean and sanitized brush designated for this purpose.
8. Remove any damaged or bruised areas.
9. Label, date, and refrigerate fresh-cut fruits and vegetables.
10. Serve cut melons within 7 days when held at 41 °F or below. Refer to “Date Marking” SOP (#16).
11. Use disposable gloves to prevent bare hand contact with ready-to-eat fresh fruits and vegetables that will not be cooked. Refer to “No Bare Hand Contact When Handling Ready-to-Eat Foods” SOP (#3).

### **Corrective Action:**

Re-wash items that will were not properly cleaned or if any ready-to-eat items were touched with bare hands. Discard cut melons that were not properly labeled, dated and/or refrigerated.