

FOOD AND NUTRITION PROCEDURES

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Miami-Dade County Public Schools

Subject: WASHING FRUITS AND VEGETABLES

For Action By: PRINCIPALS, FOOD SERVICE ADMINISTRATORS, FOOD SERVICE MANAGERS, ALL FOOD SERVICE EMPLOYEES

Refer Questions To: FOOD SERVICE ADMINISTRATORS
DEPARTMENT OF FOOD AND NUTRITION

PURPOSE: To prevent or reduce risk of foodborne illness or injury by contaminated fruits and vegetables.

SCOPE: This procedure applies to food service employees who prepare or serve food.

KEY WORDS: Fruits, Vegetables, Cross-Contamination, Washing

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this Standard Operating Procedure.
2. Wash hands using the proper procedure. Refer to Washing Hands SOP.
3. Wash, rinse, sanitize, and air-dry all food-contact surfaces, equipment, and utensils that will be in contact with produce, such as cutting boards, knives, and sinks.
4. Follow manufacturer's instructions for proper use of chemicals.
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 or by using chemicals that comply with the 2001 FDA Food Code. Packaged fruits and vegetables labeled as being previously washed and ready-to-eat are not required to be washed.
7. Scrub the surface of firm fruits or vegetables such as apples 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 items.

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WASHING FRUITS AND VEGETABLES (Continued)

MONITORING:

1. The Manager will visually monitor that fruits and vegetables are being properly washed, labeled, and dated during all hours of operation.
2. Food service employees will check daily the quality of fruits and vegetables in cold storage.

CORRECTIVE ACTION:

1. Retrain any food service employee found not following the procedures in this SOP.
2. Direct food service employees to wash fruits/vegetables before being served.
3. Label and date fresh cut fruits and vegetables.

VERIFICATION AND RECORD KEEPING:

The Manager will complete the Food Safety Checklist weekly to indicate that monitoring is being conducted as specified in this SOP. The Coordinator will review the Food Safety Checklist to verify that monitoring is being conducted. The Food Safety Checklist is to be kept on file for a minimum of one (1) year.