

# Washing Fruits and Vegetables

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

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

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

## **INSTRUCTIONS**

1. Train foodservice employees on using the procedures in this SOP.
2. Follow California Retail Food Code requirements.
3. Wash hands using the proper procedure.
4. 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.
5. Follow manufacturer's instructions for proper use of chemicals.
6. Wash all raw fruits and vegetables thoroughly before combining with other ingredients, including:
  - a. Unpeeled fresh fruit and vegetables that are served whole or cut into pieces.
  - b. Fruits and vegetables that are peeled and cut to use in cooking or served ready-to-eat.
7. Wash fresh produce thoroughly under potable cold running water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption.
8. Chemicals used to wash or peel produce must comply with requirements specified in 21 CFR 173.315.
9. Scrub the surface of firm fruits or vegetables such as apples or potatoes using a clean and sanitized brush designated for this purpose.
10. Packaged fruits and vegetables already labeled as being previously washed and ready-to-eat are not required to be washed.
11. Remove any damaged or bruised areas.
12. Label, date, and refrigerate fresh-cut items.
13. Cut melons shall be held at 41°F or below.
14. Raw seed sprouts shall be held at 41°F or below.
15. Do not serve raw seed sprouts to highly susceptible populations such as preschool-age children.

**MONITORING**

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

**CORRECTIVE ACTION**

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Remove unwashed fruits and vegetables from service and wash immediately before being served.

**VERIFICATION AND RECORD KEEPING**

The foodservice manager will complete the Food Safety Checklist daily to indicate that monitoring is being conducted as specified in this SOP. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

**DATE IMPLEMENTED:** \_\_\_\_\_ **BY:** \_\_\_\_\_

**DATE REVIEWED:** \_\_\_\_\_ **BY:** \_\_\_\_\_

**DATE REVISED:** \_\_\_\_\_ **BY:** \_\_\_\_\_