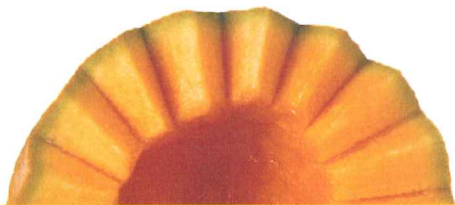


# Recommendations For Specific Types Of Produce



## MELONS

- Avoid using whole melons that have visible signs of decay or damaged rinds (such as mechanical damage or cracking) due to the increased risk that harmful bacteria may have contaminated the melons.
- Wash the outer surface of the melon thoroughly under running cool tap water to remove surface dirt. Scrub melons with a clean produce brush before cutting. Cut away any bruised or damaged areas before serving.
- Discard cut melons after 4 hours if maintained at 41°F or above. If possible, display cut melons in a refrigerated case, not just on top of ice.
- Display cut melons for a maximum of 4 hours without being kept cool with refrigeration or ice and discard uneaten melons at the end of 4 hours.
- Mark the date on refrigerated cut melons to indicate that they must be consumed or discarded within 7 days.



## TOMATOES

- Do not wash tomatoes in cold water. Use wash water temperatures that are at least 10°F warmer than the internal tomato temperature to prevent exterior bacteria from entering the interior of the tomato during washing.
- Ensure whole tomatoes are free from obvious signs of soil and skin damage, such as punctures, prior to cutting, slicing, or dicing. Either cut away any bruised or damaged areas, or do not use the tomato.
- Hold tomatoes at 41°F or below after cutting, including during display on serving lines and salad bars.
- Ensure the temperature of tomatoes purchased as fresh-cut (i.e., sliced, diced, or chopped) is 41°F or lower upon delivery and the tomatoes were kept cool continuously during transport. Reject fresh-cut tomatoes delivered at a temperature higher than 41°F.
- Mark the date on refrigerated cut tomatoes to indicate that they must be consumed or discarded within 7 days.
- Do not store cut tomatoes in direct contact with ice or water.



## LEAFY GREENS

- Do not use leafy greens with visible signs of decay or damage because there is an increased risk of the presence of harmful bacteria. When in doubt about the use of decayed or damaged product, either remove the unusable portions or do not use the leafy greens.
- Do not rewash packaged produce labeled "ready-to-eat," "washed," or "triple washed."

## SPROUTS

Due to the increasing number of illnesses associated with eating raw sprouts, the Food and Drug Administration has advised all consumers—especially children, pregnant women, the elderly, and persons with weakened immune systems—to not eat raw sprouts as a way to reduce the risk of foodborne illness. All sprouts should be cooked thoroughly before eating to reduce the risk of illness.

## Resources

Council for Agricultural Science and Technology. **Food Safety and Fresh Produce: An Update.**  
Available at <http://www.cast-science.org/publications.asp>

Food and Drug Administration. **Draft Guidance for Tomatoes, Leafy Greens, and Melons.**  
Available at <http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/FruitsVegetablesJuices/FDAProduceSafetyActivities/ucm174086.htm>

Food and Drug Administration. **Safe Handling of Raw Produce and Fresh-Squeezed Fruit and Vegetable Juices.**  
Available at <http://www.cfsan.fda.gov/~dms/prodsafe.html>

National Restaurant Association. **Guidelines on How to Keep Salad Bars Safe.**  
Available at [http://www.restaurant.org/foodsafety/how\\_to\\_salad.cfm](http://www.restaurant.org/foodsafety/how_to_salad.cfm)

U.S. Department of Agriculture. **Fresh Fruit and Vegetable Program Handbook.**  
Available at <http://www.fns.usda.gov/cnd/FFVP/Resources/FFVPhandbookFINAL.pdf>

U.S. Department of Agriculture. **Fruits & Vegetables Galore: Helping Kids Eat More.**  
Available at [http://www.fns.usda.gov/TN/Resources/fv\\_galore.html](http://www.fns.usda.gov/TN/Resources/fv_galore.html)

This project has been funded at least in part with funds from the USDA Food and Nutrition Service. The content of this publication does not necessarily reflect the views or policies of the Department, nor does mention of trade names, commercial products, or organizations imply endorsement by the U.S. Government.

The University of Mississippi is an EEO/AA/Title VI/Title IX/Section 504/ADA/ADEA Employer.

Please feel free to reproduce and distribute this publication. Copies are also available on our Web site: [www.nfsmi.org](http://www.nfsmi.org)  
Information about this and other topics may be obtained by contacting the  
NATIONAL FOOD SERVICE MANAGEMENT INSTITUTE,  
The University of Mississippi; Telephone: 800.321.3054; Item number ET100-10

