

# SAFE PRODUCE HANDLING

## WASH, RINSE & SANITIZE

the food preparation sink before and after rinsing produce.



## RAW FRUITS & VEGETABLES

must be thoroughly rinsed under running water after any soaking and before being cut, cooked and/or served.

## READY-TO-EAT FRUITS & VEGETABLES

must be stored in clean, food-grade containers separate from unwashed fruits and vegetables.



Ambient Cooling: TCS produce such as cut leafy greens, cut tomatoes, and cut melon must be cooled within 4 hours to 41°F or less when prepared from ingredients at room temperature.

**Bare hand contact is not allowed with ready to eat produce.**

