

FOOD AND NUTRITION PROCEDURES

Miami-Dade County Public Schools



Subject: **HANDLING PRODUCE (FRUITS AND VEGETABLES)**

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

Train foodservice employees on using the following procedures.

When receiving produce:

1. Verify the expiration date of all items.
2. Verify quantity ordered/delivered is accurate and check for quality. Open any closed cases and cartons to check the produce for ripeness, freshness, and other signs of quality.
3. When there are mistakes in delivery or an unacceptable quality of produce has been delivered, refuse the item, take a picture and notify Food and Menu Management of the issue.

When preparing and serving produce:

1. Wash hands using the proper procedure. Refer [Food and Nutrition Procedure H-2](#).
2. 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.
3. Follow manufacturer's instructions for proper use of chemicals.
4. Wash all raw fruits and vegetables thoroughly and remove any attached stickers or labels 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



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ready-to eat.

5. Wash fresh produce vigorously under cold running water or by using chemicals that comply with the 2009 FDA Food Code and remove any attached stickers or labels. Packaged fruits and vegetables labeled as being previously washed and ready-to-eat are not required to be washed.
6. Scrub the surface of firm fruits or vegetables such as apples or potatoes using a clean and sanitized brush designated for this purpose.
7. Remove any damaged or bruised areas.
8. Label, date and refrigerate fresh-cut items. ([Attachment](#))
9. Items with edible skin must be wrapped or served in closed containers.
10. Fresh cut fruit, canned fruit and raw vegetables must be served cold.

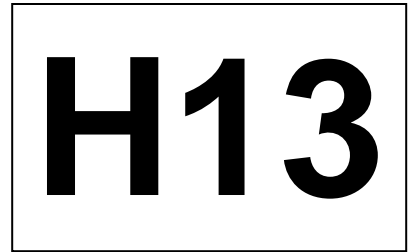
MONITORING

1. The food service manager/satellite assistant 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 the quality of fruits and vegetables in cold storage daily.

CORRECTIVE ACTION

1. Retrain any food service employees found not following these procedures.
2. Direct food service employees to wash and wrap/contain, if applicable, fruits and vegetables before being served.
3. Label and date leftover fresh cut fruits and vegetables. ([Attachment](#))

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VERIFICATION AND RECORD KEEPING

The food service manager/satellite assistant will complete the [HACCP Food Safety Checklist](#) weekly to indicate that monitoring is being conducted as specified in this SOP. The region food service supervisor will review the [HACCP Food Safety Checklist](#) to verify that monitoring is being conducted. The [HACCP Food Safety Checklist](#) is to be kept on file for a minimum of five (5) years.

For Action By: Principals, Food Service Managers, Satellite Assistants and All Food Service Employees

Refer Questions to: Department of Food and Nutrition

Created: July 2006

Revised: July 2021, August 2022

Reviewed: July 2024