



**Public Health**  
Prevent. Promote. Protect.

## **JO DAVIESS COUNTY HEALTH DEPARTMENT**

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### **HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)**

#### **Washing Fruits and Vegetables**

##### **STEPS FOR PREPARING & SERVING SAFE PRODUCE**

- Wash hands prior to preparing produce
- Food-contact surfaces, equipment and utensils (cutting boards, knives, sinks, etc.) that are used to prepare raw foods should be washed, rinsed, sanitized, and air-dried before coming in contact with produce.
- Wash all raw fruits and vegetables, under cold running water, 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.
- Packaged fruits and vegetables labeled as being previously washed and ready-to eat are not required, but suggested to be washed.
- Scrub the surface of firm fruits or vegetables such as apples or potatoes using a clean and sanitized brush designated for this purpose.
- Remove any damaged or bruised areas.
- Label, date, and refrigerate fresh-cut items.
- Serve cut melons within 7 days if held at 41 °F or below. The day that the melon is cut is considered day 1, and that date should be displayed on the container the melon is stored in.
- Do not serve raw seed sprouts to highly susceptible populations such as preschool-age children.