



Receiving

- **Be aware of current risks.** Recalls are good when they occur. They get risky product out of commerce quickly to protect you and your customers. Quiz your suppliers on recalled product to ensure that you are not receiving risky product. Make sure that your supplier has a Recall Plan.
- **Order fresh produce frequently and set up good receiving guidelines.** Check delivery truck and container condition; look for damage, signs of pests and dirt or debris. When receiving fresh-cut produce, reject items that have passed their expiration dates or are not at the correct temperature.
- **Accept only produce in good conditions.** Look for signs of spoilage, such as unusual colors, unpleasant odors, wilting or mold. Reject any produce that shows signs of insect infestation.

Storing

- **Don't wash produce before storing it.** Moisture often promotes mold growth.
- **Avoid cross-contamination in storage.** Store produce away from raw meat, poultry and seafood; otherwise, meat juice could drip on produce.
- **Store cut melons, cut tomatoes, sprouts and cut leafy greens at 41°F or below.** These items need temperature control to keep them safe.

Preparing

- **Wash** fruit and vegetables thoroughly under running water. The water should be slightly warmer than the temperature of the produce.
 - Use pre-washed and/or pre-sliced product where possible to reduce the risk of cross-contamination.
- Make sure fruit and vegetables **don't come in contact with surfaces exposed to raw meat, poultry and seafood.** This includes utensils that will be used to cut or prepare produce.
 - A good practice is to have 3 designated sets of cutting boards. One for meats, one for poultry and one for produce.

Safe Produce Handling



Fall holidays offer a bounty of delicious produce options for retailers, restaurateurs, and guests. And with 'tis the season to give and receive right around the corner, safe produce handling is always key. Because fresh produce is eaten uncooked, everyone who handles produce must be careful to prevent cross-contamination. Here are some produce safety tips to keep in mind when sharing fall's bountiful produce!