

Surry County Schools Child Nutrition Services

Preparing Fresh Fruit and Vegetables Standard Operating Procedure for USDA Fresh Fruit & Vegetable Program

PURPOSE: To prevent or reduce risk of foodborne illness or injury by contaminated fruits and vegetables.

SCOPE: This procedure applies to volunteers and foodservice employees who prepare or serve food.

KEY WORDS: Fruits, Vegetables, Cross-Contamination, Washing

INSTRUCTIONS:

1. Train foodservice employees and volunteers on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Wash hands using the proper procedure.
4. 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.
5. Follow manufacturer's instructions for proper use of chemicals.
6. Wash all raw fruits and vegetables 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.
7. Remove any roots (ex. radishes) or stems as necessary.
8. Wash fresh produce vigorously under cold running water. Packaged fruits and vegetables labeled as being previously washed and ready-to-eat are not required to be washed.
9. Scrub the surface of firm fruits or vegetables such as apples or potatoes using a clean and sanitized brush designated for this purpose.
10. Remove any damaged / bruised areas.
11. Prepare fruit or vegetables using SCSCN Services recipes or portion into individual serving containers or bulk portion into NSF classroom containers. Individual servings must be packed in classroom containers.
12. Place classroom containers into reach-in cooler or walk-in cooler and hold at 40 degrees F or below until service.
13. Leftovers: Fruit or Vegetables returned to the cafeteria should be minimized. Cut fruit or vegetables and items that have been touched with bare hands must be discarded.
14. Label, date, and refrigerate fresh-cut items that have not been served.
15. Serve cut fruit or vegetables within 3 days if held at 41 °F or below. Do not serve raw seed sprouts to highly susceptible populations such as preschool-age children.

MONITORING:

1. The foodservice manager will visually monitor that fruits and vegetables are being properly washed, labeled, and dated during all hours of operation.
2. Foodservice employees will check daily the quality of fruits and vegetables in cold storage.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Remove unwashed fruits and vegetables from production and wash immediately before being served.
3. Label and date fresh cut fruits and vegetables.
4. Discard cut fruit / vegetables held after 3 days.



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