

PROTECT YOUR PRODUCE, PROTECT YOUR CUSTOMERS

1. CHECK IF YOUR VENDORS ARE FOLLOWING GOOD AGRICULTURAL PRACTICE GUIDELINES.



2. FOLLOW GOOD RECEIVING AND STORAGE PRACTICES, INCLUDING TEMPERATURE MONITORING.

3. AVOID OR MINIMIZE BARE HAND CONTACT WITH RAW PRODUCE. WASH HANDS IN WARM, SOAPY WATER FOR 20 SECONDS BEFORE HANDLING PRODUCE.



4. WASH AND SANITIZE UTENSILS AND EQUIPMENT BEFORE CUTTING, SLICING, OR CHOPPING PRODUCE.

5. WASH MELONS BEFORE SLICING. CHECK THAT INTERNAL TEMPERATURE IS 41°F OR LESS. THEN SANITIZE UTENSILS AND EQUIPMENT. AFTER SLICING, PLACE MELON ON ICE.



6. MONITOR HEALTH OF EMPLOYEES. IF THEY COUGH OR SNEEZE EXCESSIVELY, OR ARE NAUSEOUS, VOMITING, OR HAVE DIARRHEA THEY SHOULD BE SENT HOME.



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