



Safe handling of Fruits and Vegetables

The recent Listeria infection outbreak at a cantaloupe grower in the NSW Riverina area is a relevant reminder of the importance of fruit and vegetable food safety.

Why melons?

OSCAR Hospitality's High Risk National Food Auditor Helen Gilpin says, "Due to the fact that melons grow on the ground, the skin surface can be a carrier of Listeria. When you slice the melon, the knife may transfer the bacteria from the skin to the fruit."

Recommendations – Melons

- Always wash your hands after handling whole melons such as cantaloupe, honeydew & watermelon.
- Wash or scrub rinds before cutting.
- Wash and sanitise all preparation surfaces thoroughly when raw fruit and vegetables are being prepared.
- The same process applies to lettuces which may contain high levels of salmonella bacteria!



Recommendations – Other Fruit and vegetables

- All ready-to-eat fruit and vegetables, particularly salad items and garnishes that are not going to be cooked such as lettuce, carrots, capsicum, cucumber and tomatoes must be washed thoroughly with in clean (potable) water to remove soil, bacteria, insects and chemicals.
- Rigorous washing in potable water and agitating the product is essential.



Food Safety Supervisor 2018 Training

OSCAR Hospitality, Level 4D 88 Ricketts Rd., Mt Waverley VIC

2018 Dates: 27 April, 25 May, 29 June, 27 July, 31 August, 21 September

Email or Call OSCAR Hospitality to book your training with Helen Gilpin today!



1300 4 OSCAR
(1300 4 67227)



info@oscarhospitality.com.au



www.oscarhospitality.com.au