

## Safe handling of Fruits and Vegetables

### 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 2019 Training

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

22 March, 3 May, 31 May, 28 June, 26 July

*Email or Call OSCAR Hospitality to book your training today!*