

# Washing Fruits and Vegetables

- Wash hands before handling fresh fruits and vegetables.
- Wash, rinse, sanitize, and air dry all food contact surfaces, equipment, and utensils that will be in contact with fresh fruit.
- Remove any damaged or bruised areas of the fruits and vegetables.
- Serve cut melons within 7 days if held at 41 °F or below.
- Label, date, and refrigerate fresh-cut items.

