Food Safety in The Fresh Fruit and Vegetable Program

Messages from The USDA FFVP Handbook and Pennsylvania Food Code
Food Safety In FFVP

Priority of FFVP

Prevent and/or reduce the risk of food-borne illness in the FFVP
Handwashing

Everyone Should Wash Their Hands With Soap and Warm Water Before Eating. If Soap and Warm Water is Not Available, Though Not Ideal, Use Antibacterial Hand Wipes
Pennsylvania Food Code

No bare-hand contact with ready-to-eat foods: gloves must be worn or utensils must be used when handling fruits and vegetables that will not be cooked
FFVP Best Practices

Train employees on how to properly wash, handle and store fruits and vegetables
FFVP Best Practices

Wash hands using the proper procedure


Wash Your Hands Educating the School Community

Click arrow in the black box to play wordless video (sound not necessary to play)
FFVP Best Practices

Wash, rinse, sanitize and air-dry all food-contact surfaces, equipment and utensils.

Follow manufacturer’s instructions for the proper use of chemicals.
FFVP Best Practices

Wash all raw fruits and vegetables thoroughly before combining with other ingredients including:

- unpeeled fresh fruits 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
FFVP Best Practices

Wash fresh produce vigorously under cold running water or by using chemicals that comply with the FDA Food Code
FFVP Best Practices

Packaged produce labeled as being previously washed and ready-to-eat is not required to be washed
FFVP Best Practices

Remove any damaged or bruised areas
FFVP Best Practices

Scrub the surface of firm-skin fruits or vegetables using a clean and sanitized vegetable brush before slicing, cutting or eating (even if the rinds or peels won’t be consumed)
FFVP Best Practices

- Label, date, and refrigerate fresh-cut items.
- Leftover cooked or cut fruits and vegetables should be refrigerated at 40 degrees F or below within two hours.
FFVP Best Practices

Serve cut melons within 7 days if held at 41 degrees F or below
Food Safety In FFVP

FFVP Best Practices

Do not serve raw seed sprouts to children age six or below
FFVP Best Practices

Follow state and local public health requirements
For example, regarding definition of “leftovers,” serving “leftovers,” etc.
Fresh Fruit and Vegetable Program

Edward G. Rendell, Governor
Dr. Gerald L. Zahorchak, Secretary of Education

Edward G. Rendell
Governor

Gerald L. Zahorchak, D.Ed.
Secretary