



Food Safety in The Fresh Fruit and Vegetable Program

Messages from
The USDA FFVP Handbook and
Pennsylvania Food Code

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

<http://www.nfsmi.org/ResourceOverview.aspx?ID=118>

*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



FFVP Best Practices

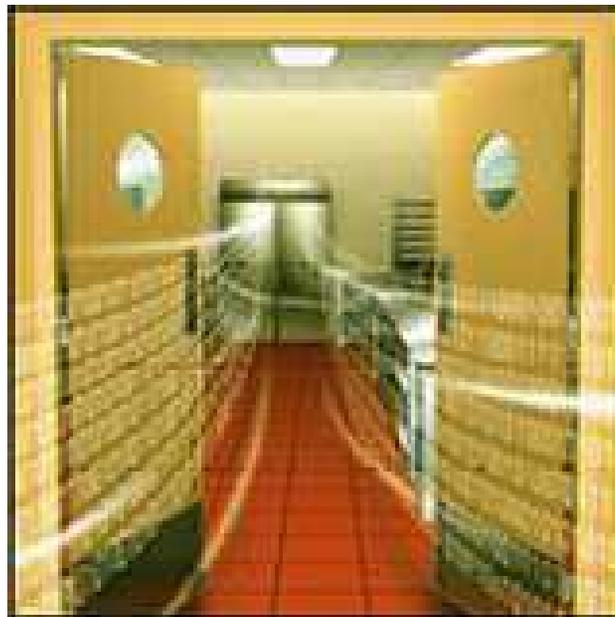
Do not serve raw seed sprouts to children
age six or below



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

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www.pde.state.pa.us



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DEPARTMENT OF EDUCATION

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