

A vertical strip on the left side of the slide contains four images stacked vertically: a head of broccoli, a cluster of blueberries, a bunch of carrots, and a slice of watermelon.

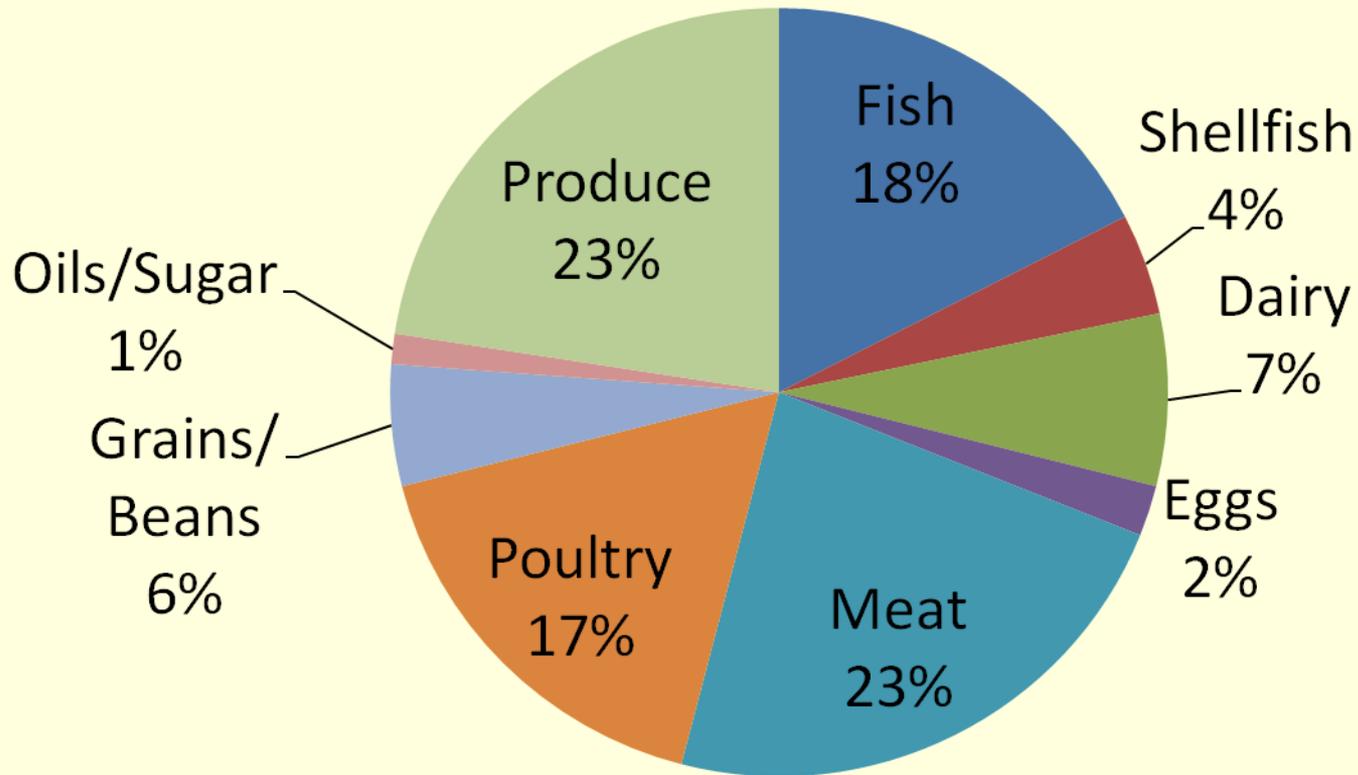
# PRODUCE SAFETY

## At-A-Glance

Allie Caito, School Nutrition Program Specialist  
Indiana Department of Education

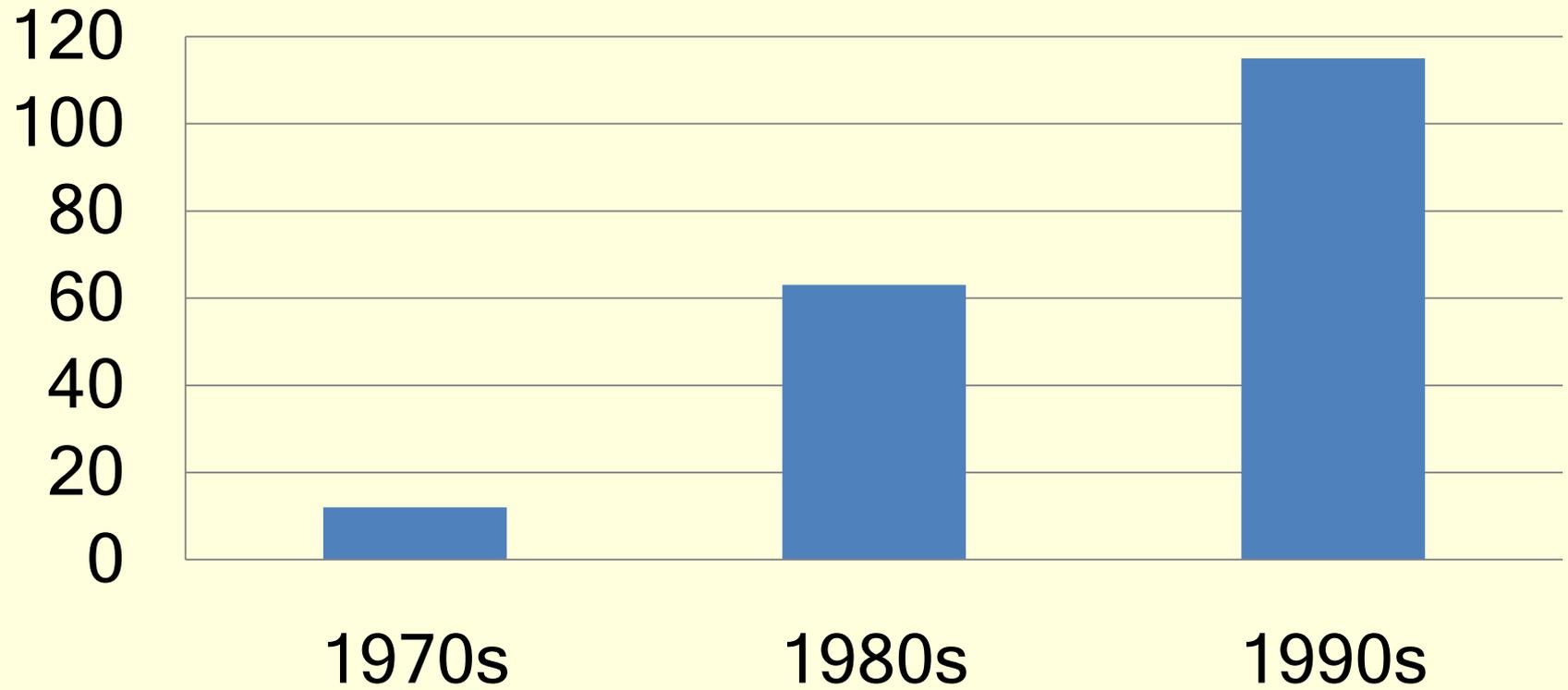


# 2006 Foodborne Outbreaks by Food Product



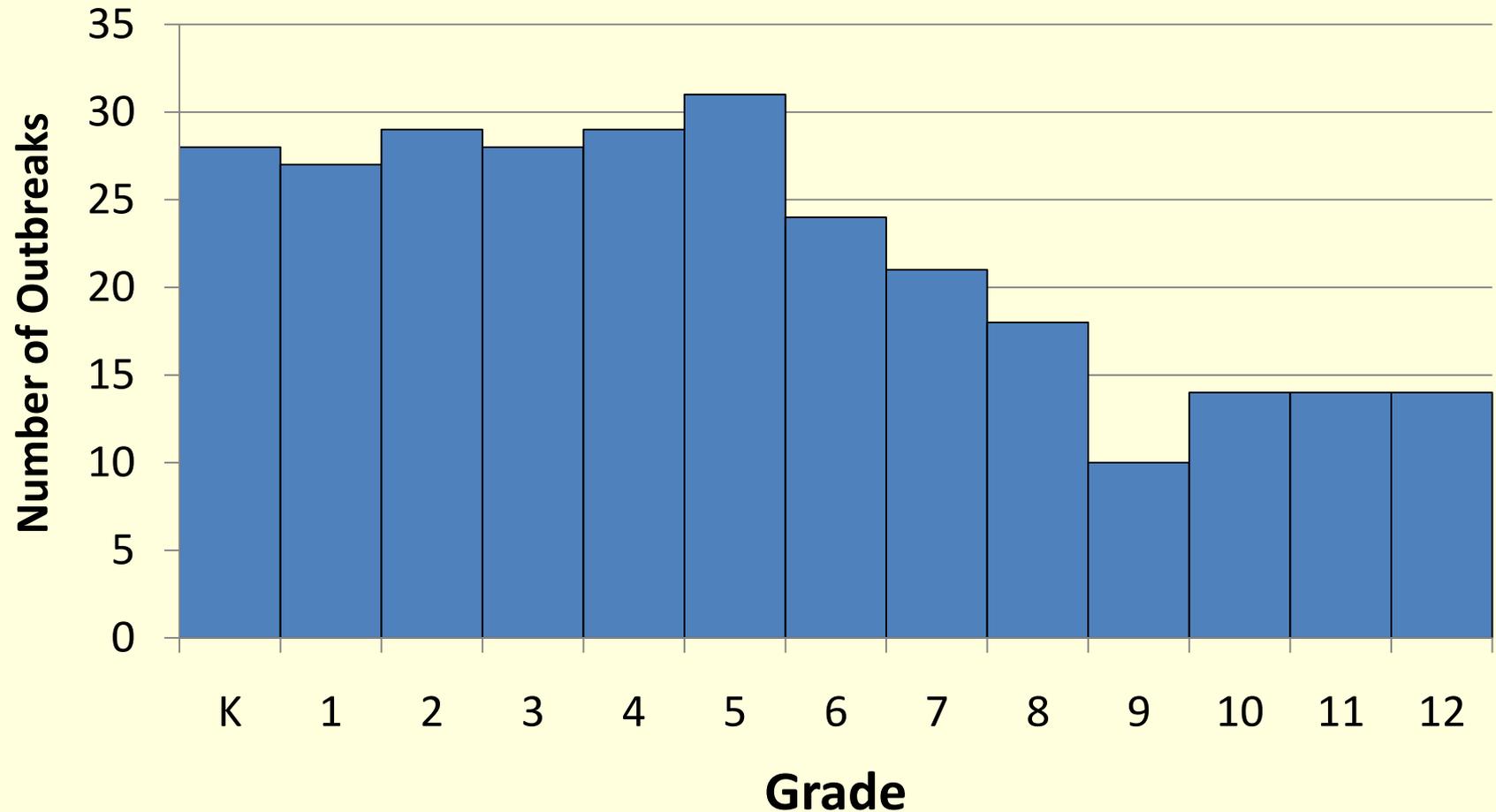


# Number of Produce Outbreaks





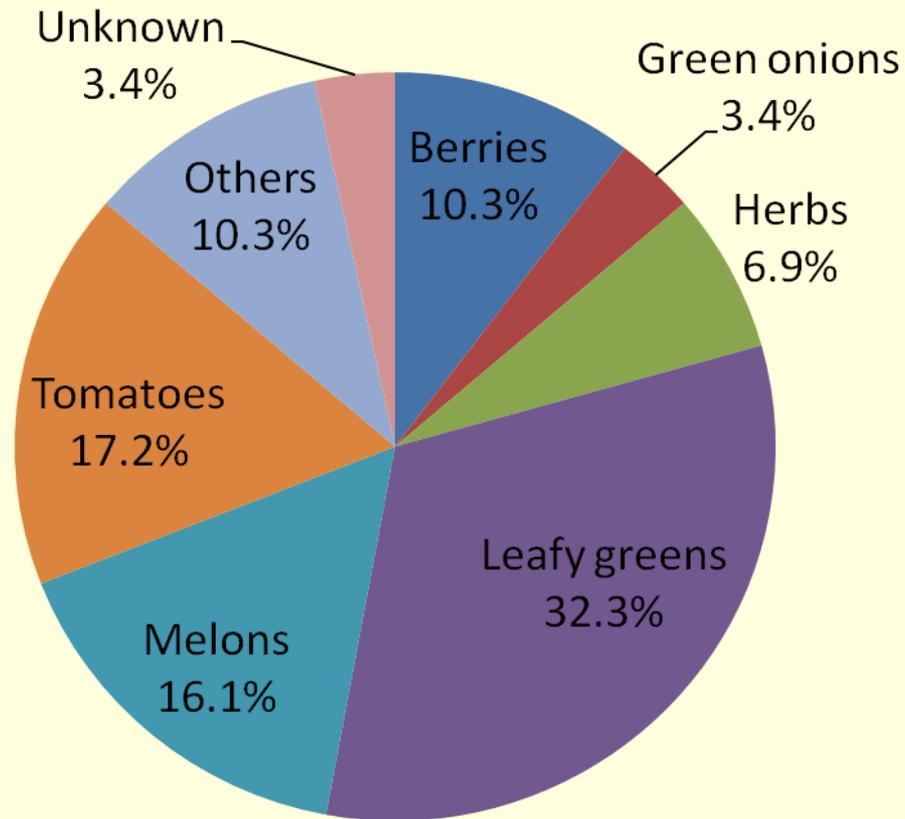
# School-Associated Outbreaks by Grade, 2005-2008



Source: FNS Analysis of CDC eFORS data, 2005-2008 (Preliminary)



# Produce Outbreaks by Item



Source: FDA 2010



# Time Control Plans

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- Establish Time Control Plans
  - Cut leafy lettuce, cut tomatoes, cut melons, and raw seed sprouts
  - Wash non-prewashed produce
  - Tag time it came out of refrigeration
  - Discard after 4 hours
- Time Control Plan examples on FFVP website



# Steps to Prevention

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- Purchasing and Receiving
- Washing and Preparation
- Hand Hygiene
- Serving
- Storage



# Food Safety Plan

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- Make sure you add fresh fruit and vegetable standard operating procedures to your Food Safety (HACCP) Plan.
- Find an example on the FFVP website.
- Review the procedures with anyone involved in the FFVP Program.



# Benefit vs. Risk

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- Produce safety is important
- Use education and practices to reduce risk
- Benefits far outweigh the risks



# Questions?

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Allie Caito

School Nutrition Program Specialist

317-232-0849

[acaito@doe.in.gov](mailto:acaito@doe.in.gov)