FFVP PRODUCE SAFETY
RECEIVING FRESH PRODUCE

- Reliable and reputable sources
- Check storing and handling practices of vendors
- Establish procedures for inspecting incoming delivery
  - Learn how to accept and reject

HACCP-Based SOPs

Receiving Deliveries
(Sample SOP)

PURPOSE: To ensure that all food is received fresh and safe when it enters the foodservice operation and to transfer food to proper storage as quickly as possible.

SCOPE: This procedure applies to foodservice employees who handle, prepare, or serve food.

KEY WORDS: Cross-Contamination, Temperatures, Receiving, Holding, Frozen Goods, Delivery

INSTRUCTIONS:
1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. Schedule deliveries to arrive at designated times during operational hours.
4. Post the delivery schedule, including the names of vendors, days and times of deliveries, and drivers’ names.
5. Establish strict policies to ensure consistent and effective...
STORING FRESH PRODUCE

- Date each case to help track produce
- Refrigerate leafy greens, cut tomatoes, cut melons, and other fresh cut produce
- Refrigerate anything that arrived refrigerated
- Store produce above contaminants
- Keep track of refrigerator and storage temperatures
PREPARING FRESH PRODUCE

- Wash hands!
- Inspect produce
- Clean and sanitize all equipment, utensils, and surfaces
- Wash produce in continuously running water
- Use a designated vegetable brush to scrub rough surface produce
- Do not re-wash packaged produce if it has a label saying it has been washed or is ready to eat
ENSURING TRACEABILITY

- Maintain purchase records for all produce.
- Make sure purchase records and invoices include lot numbers, pack date, and other identifiers.
- Maintain contact information for all suppliers.
- Label all produce to identify and the source and trace back through purchase records.
- Keep produce in original packaging if possible.
- Avoid comingling produce from different sources.
HANDLING FRESH PRODUCE IN CLASSROOMS

- Wash hands before handling any produce!
- Pre-package or pre-wrap any produce that is cut into pieces.
- Deliver close to serving time
- Cut produce cannot stay at room temperature more than 4 hours
- Use ice, ice packs, or refrigerated units
- Spend funds on coolers with ice or ice pack
- Leftover cut produce should be discarded
FOOD SAFETY PLAN

- Add fresh fruit and vegetable standard operating procedures to your Food Safety (HACCP) Plan
- Have plans in place when food is consumed outside of the cafeteria
- Review the procedures with anyone involved in the FFVP Program including teachers and staff
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
GREAT WEBSITES TO VISIT

QUESTIONS?

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