



HOW TO GUIDES

Washing and Sanitising Fruit and Vegetable

This is a two-step process and is best performed at a double bowl sink.



Step 1 | Clean

1. Submerge or rinse product in cleaning solution.
2. Agitate solution on the surface skin of the product to remove dirt.



There is no prescribed contact time for the cleaning solution.



Step 2 | Sanitise

1. Transfer product to second sink bowl.
2. Submerge or rinse produce in the sanitising water.



Minimum contact time of 2 minutes.

- For fruit and vegetables with **rough skin surfaces**, such as Rockmelon, a minimum 3 minute of Sanitiser contact time is recommended.
- For any fruit or vegetables where there is no cooking step after preparation such as RTE products (**Ready to Eat**), then a 2 minute contact time is recommended.
- Always check with the chef if a product requires further time.

Best Practise

Refresh both solutions for each product you are preparing.

Always rinse sinks with fresh water at the end of your shift.

No PPE required



Non hazardous



Seek advice from your GP if irritation occurs.