

Management and Serving Practices

Managing:

- Check every delivery for product quality
- Practice FIFO- First In First Out and/or FEFO- First Expired First Out to ensure that the oldest product will be used first
- Maintain proper temperatures: 140 degrees F or above for hot foods, 41 degrees F or below for cold foods.



Prepping:

- Wash hands
- Wash left over unpackaged produce if reusing
- Avoid cross contamination by cleaning and sanitizing surfaces
- Never use unapproved chemicals
- Identify a designated produce sink
- Wash produce under running water using a produce brush



Serving:

- Provide single-serve cut produce
- Place produce on line for distribution close to serving time to minimize time spent outside refrigeration
- Discard leftovers of fresh-cut produce
- Do not store produce in direct contact with ice or water while on display on serving lines
- Wear clean, neat aprons and hair restraints
- Never reuse gloves or handle money and food while wearing the same gloves



Florida Department of Agriculture and Consumer Services
Division of Food, Nutrition and Wellness
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