

# Melon Safe Handling Procedures

Wisconsin Food Code Fact Sheet #26

## Daily maintenance:

The produce area should be operated just like the deli and meat departments.

When processing produce, knives, cutting boards, tables and other equipment must be washed, rinsed, sanitized and air-dried at the end of daily processing, and more frequently as needed or as required in the Food Code. They must also be sanitized prior to use.

## Prior to Melon Processing:

- 1) Pre-cool all melons before cutting.
- 2) As stated above, thoroughly wash, rinse and sanitize\* washing and cutting areas including cutting boards, knives, sinks and other equipment. (Use 100 ppm sanitizing solution if using chlorine [bleach] and follow the manufacturer's instructions if you are using quaternary ammonium [Quat.]).

## Melon Processing:

- 1) Before cutting, wash the melon in cold water and rinse.
- 2) Immerse the melon in a sanitizing solution\* of 50 to 100 ppm chlorine for 2 minutes or longer. Do not use Quat compounds on food items.
- 3) Wash your hands. After the melon is sanitized, remove the melon and place it on a clean and sanitized cutting surface.

4) Using a sanitized knife and board, cut the melon and then wrap the pieces in a sanitary and acceptable packaging material.

5) Immediately refrigerate and hold melons at 41° F or below. **Bacteria can grow rapidly on cut melons. When on display, melons must also be maintained at an internal temperature of 41° F or below.**

## \*Making Sanitizing Solutions:

Prepare a sanitizing solution of **50 ppm chlorine** by mixing ½ oz. of bleach (at 5.25% chlorine) with 4 gallons of water. (Test this solution with chlorine test strips.)

Prepare a sanitizing solution of **100 ppm chlorine** by mixing 1 oz. of bleach (5.25% chlorine) with 4 gallons of water. (Test this solution with chlorine test strips.)

