

Management & 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: 135° F or above for hot foods, 41° F or below for cold foods

Preparing:

- 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



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Florida Department of Agriculture and Consumer Services