

# Melon Safe Handling Procedures

Wisconsin Food Code Fact Sheet #26

## Daily maintenance:

The produce area shall be operated and maintained similar to the deli and meat departments. When processing produce; the knives, cutting boards, tables and other equipment must be washed, rinsed, sanitized and air-dried at the end of daily processing, or more frequently as needed or as required in the Wisconsin Food Code. All equipment must be sanitized prior to processing.

## 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 [unscented bleach] and follow the manufacturer's instructions if you are using quaternary ammonium [Quat.]).

## Melon Processing:

- 1) Before cutting, wash or rinse the melon in cold water.
- 2) If you choose to sanitize melons, immerse the melon in a sanitizing solution\* of 50 to 100 ppm chlorine for 2 minutes or longer. Do not use quaternary ammonium (Quat) or other sanitizing compounds on food items. Before cutting, rinse the melon(s) in potable water.

- 3) Wash your hands. After the melon is sanitized and rinsed, remove the melon and place it on a clean and sanitized cutting surface.
- 4) Using a sanitized knife and cutting 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 (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.)

