

Melon Safe Handling Procedures

FACT SHEET #15 DEPARTMENT OF HEALTH SERVICES

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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 [Quats].)

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 % 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.)

