

NSW Meals on Wheels Sample Food Safety Program Document

WASHING AND CHLORINATION OF FRUIT AND VEGETABLES	
SCOPE This procedure relates to the washing and chlorination of fruit and vegetables.	
HAZARD(S)	<ul style="list-style-type: none"> ◆ Contamination of fruit and vegetables with food poisoning bacteria on the surface of the skin and/or leaves; ◆ Contamination with physical objects or foreign matter such as dust or insects; ◆ Chemical contamination caused by using the wrong dilution rate.
CONTROL STANDARDS	<p>Critical Limits</p> <ul style="list-style-type: none"> ◆ All fruit and vegetables and salad items that will be consumed raw must be washed using fresh running, potable water must be soaked in a solution which contains 100ppm (free solution) for five minutes, or as per the manufacturer's instructions. Items are not rewashed following chlorination. ◆ If a fruit or vegetable cannot be sanitised without affecting the texture or flavour the item should not be served to vulnerable persons (e.g. raspberries, strawberries, fresh herbs, salad sprouts etc.). <p>General Chlorination Procedures</p> <ul style="list-style-type: none"> ◆ The material safety data sheet (MSDS) for the sanitising solution must be available in the Meals on Wheels Catering Office. ◆ Manufacturers' instructions must be followed at all times.
MONITORING	<ol style="list-style-type: none"> 1. The pH level of every batch of sanitiser solution must be checked using the manufacturer's pH strips before placing any fruit or vegetables in the solution. 2. The results of the pH test must be validated and recorded on the Fruit and Vegetable Chlorination Form (Form 12) at least once a week.
CORRECTIVE ACTIONS	<p>Immediate Corrective Actions (actions to be taken immediately to control the hazard)</p> <ul style="list-style-type: none"> ◆ If the pH test shows that the correct dilution rate has not been reached increase the amount of sanitising solution. ◆ If the pH test shows that there is too much solution add more water until the correct dilution rate is reached before placing fruit and vegetables in the sanitising solution. <p>Preventative Actions (to ensure that the problem doesn't reoccur)</p> <ul style="list-style-type: none"> ◆ Retrain staff/ volunteers if they are not consistently following or monitoring preparation procedures ◆ Review procedures.
RECORDS	<i>Fruit and Vegetable Chlorination Form (Form 12)</i>
WORK INSTRUCTIONS	<i>Sanitising of Fruit and Vegetables Work Instructions (Verbal/ written)</i>