

## Fresh Fruit and Vegetable Program (FFVP) Food Safety Guidance for the Classroom



### **FFVP SAFETY & SERVICE GUIDE:**

#### **Hand Washing:**

- Wash hands prior to assembling and/or distributing produce.
- Use gloves or utensils; do not handle produce with bare hands.
- Encourage students to wash hands prior to consuming the produce.

#### **Service:**

- Serve fresh produce within 1 hour of delivery, do not exceed 1 hour.

#### **Storage:**

- Store food off the floor; do not leave bags or containers on the floor.
- If service does not occur within 1 hour of delivery, return items or refrigerate to keep produce below 41°F.
- Whole pieces of fruit that can be washed or that have peels can be kept at room temperature.

#### **Clean Up:**

- Ensure proper disposal of all items.
- Promptly return all remaining FFVP bags, containers, leftovers and other items to the FFVP lead as soon as possible.
- Do not leave items overnight in the classrooms or other serving locations.

This institution is an equal opportunity provider

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