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.