



WASHING PRODUCE

Quick Reference Guide

Instructions for Washing Produce

- Only prepare enough for one day as the quality of items deteriorates rapidly
- Ensure the sinks or containers are cleaned and sanitized before, during and after uses.
- Always wash hands and wear gloves when handling produce in the back of house

1. Place a clean colander into the designated food prep sink
 - a. Empty produce into colander being careful not to over fill
 - b. Remove and discard any damaged produce
2. Rinse the produce under cold running water
 - a. For herbs and pansies, remove trapped dirt between leaves
3. Allow produce to drain and use single-use paper towels to dry produce
 - a. Handle delicate herbs and pansies carefully
4. Place dried produce in to a clean, dry, covered container with a date dot
5. Store all washed produce and herbs in the refrigerator prior to use
6. Wash, rinse and sanitize the colander and food prep sink according to cleaning procedures

Quality Note: Fruit should be prepared routinely throughout the day and the garnish caddy should be replenished frequently. Never top off garnish caddy inserts, always replace.



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