



Mecklenburg County Health Department

Fruit and Vegetable Washing Procedure



1. All fresh fruits and vegetables shall be washed before being cooked or consumed.
2. If a separate preparation sink is not available in the kitchen, the fruits and vegetables must be washed at the 2 or 3 compartment sink.
3. The kitchen shall be equipped with an approved food preparation table or countertop. The countertop or table must be cleaned and sanitized prior to being used.
4. Operators shall clean and sanitize the kitchen sink before and after washing fruits and vegetables.
5. Fruits and vegetables can only be washed at the 2 or 3 compartment sink when dish washing is not occurring. Always use the compartment next to the “clean” side of the sink.
6. Operators should avoid placing the fruit or vegetables directly on the surface of the sink.
7. Place the fruits or vegetables in a clean pot or strainer, while being washed.
8. Transfer the fruits and vegetables to the food preparation table or counter to finish preparation.



Child Care Centers licensed to have more than 12 children

If your facility plans to prepare coleslaw, fruit salads, and salads from scratch or meals that include a large amount of fruit and/or vegetables, please contact Environmental Health (704-336-5101). An Environmental Health Specialist will discuss your menu with you and determine if an additional food preparation sink will be needed.

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