

Food Safety Practices for Handling Cut Melons

As melons grow in the field, their rinds are exposed to bacteria from multiple contamination sources (e.g., animals, water, fertilizer). Bacteria can spread from the rind to the inside of the melon when the melon is cut. Some bacteria can make people sick. To prevent exposure to a food-borne illnesses, use these food safety practices when handling melons.

How do I safely cut and store melons?

- 1. Chill melons immediately before cutting.**
- 2. Wash, rinse, and sanitize cutting boards, knives, and other equipment.**
- 3. Wash, scrub, and rinse melons under running water.***
- 4. Wash your hands and put on gloves.**
- 5. Place melon on the clean and sanitized cutting surface.**
- 6. Cut the melon using a clean and sanitized knife.**
- 7. Wrap or package the pieces in sanitary packaging material.**
- 8. Date-mark cut melons held for more than 24 hours. Melons may be date-marked for up to seven days; this includes the cutting day.**
- 9. Refrigerate cut melons immediately at 41 degrees F or colder.**

*A chemical sanitizer is not required. If you use a sanitizer, mix a solution of 50-100 ppm chlorine, and confirm the ppm with test strips. If you use an approved FDA vegetable wash, follow the manufacturer's recommended directions and confirm levels are accurate with the appropriate test strips.

Where can I find more information?

More information about the Wisconsin Food Code can be found online:

- ◆ Fact sheets: https://datcp.wi.gov/Pages/Programs_Services/FoodCode.aspx
- ◆ Wisconsin State Legislature: http://docs.legis.wisconsin.gov/code/admin_code/atcp/055/75



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