This guidance is intended for retail businesses (i.e. foodservice and retail establishments) that prepare, sell and/or serve pre-cut fruits on the premises. It helps the businesses implement food safety measures in their operations in order to process and sell safe pre-cut fruits.

2. For the purposes of this guidance, “pre-cut fruits” refer to fruits that have been cut open, but remain in the fresh state, and stored/displayed for sale or for serving in foodservice and retail stores.

3. The basic principles of control include:

(a) Avoid contamination of fresh fruits / pre-cut fruits with pathogens

- during storage;
- during preparation;
- during display.

(b) Prevent growth of pathogens on pre-cut fruits

- by keeping them at 4°C or below;
- by limiting their shelf lives (e.g. limit the shelf lives of pre-cut fruits to one to two days).

**Purchase**

- Obtained fresh fruits from an identifiable, reputable source.
- Inspect fresh fruits on arrival and accept fresh fruits that are not bruised or damaged. Reject fresh fruits that are grossly contaminated with dirt, soil, or other organic matter.

**Storage of fresh fruits**

- Store fresh fruits away from raw foods (such as raw meat, poultry and seafood) to avoid cross-contamination.
- Refrigerate fresh fruits if they are not used immediately.

**Preparation**

- Allocate a work area, together with facilities and utensils, to pre-cut fruit operations. If it is necessary to share work space and facilities, there must be a schedule of operations, including personnel traffic, product traffic, and cleaning and sanitising of food contact surfaces to reduce the potential for cross contamination of the ready-to-eat pre-cut fruits.
- Use different sets of cutting boards and knives to handle fresh ready-to-eat fruits and raw foods (such as raw meat).
- Wash and sanitise cutting boards, knives and counter tops thoroughly with soap before and after food preparation.
- Wash hands thoroughly before and after handling fresh fruits.
- No bare hand contact with the finished product, especially cut melons. Single use gloves or an appropriate utensil should be used to prevent cross-contamination.
- Cut away any bruised areas on fresh fruits before preparing. Discard any rotten fresh fruit.
- Wash fresh fruits (including those with skins and rinds that are not eaten) thoroughly under running tap water just before eating, peeling or cutting. Do not use soap or detergent.
- Rub firm-skin fruits under running tap water or scrub with a clean produce brush while rinsing with water.
- Prepare just enough pre-cut fruits for the day needed. It is a good practice to discard any leftover and prepare fresh-cut fruits on the next day.

**Storage of pre-cut fruits**

- Wrap fresh-cut or peeled fruits tightly in plastic wrap and refrigerate them immediately (i.e. at a temperature of 4°C or below).
- Refrigerate pre-cut fruits within two hours of peeling or cutting.

**Serving**

- When serving melons, do not let the rind come in contact with the cut melon.
- Leftover cut fruits should be discarded if left at room temperature for more than two hours.
Display

- Clean all display areas on a daily basis. Remove and sanitise any spillages immediately occurring throughout the day.
- Inspect prepackaged cut fruits on a regular basis throughout the day for damage, breakdown and spillages.
- Remove any poor quality prepackaged precut-fruits from sale and be disposed of.

A Guide to Foodservice and Retails
Guidelines on hygienic preparation and handling of pre-cut fruits

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