

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 pre-cut-fruits from sale and be disposed of.

A Guide to Foodservice and Retails

Guidelines on hygienic preparation and handling of pre-cut fruits

For related information, please contact the Communication Resource Unit, FEHD.

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