

HOW TO KEEP YOUR MELONS SAFE



Melons are an important dietary choice for many individuals, offering both nutrition and great taste. They are also easy for elderly residents to handle and consume, however melons come with potential food safety hazards that need to be managed.



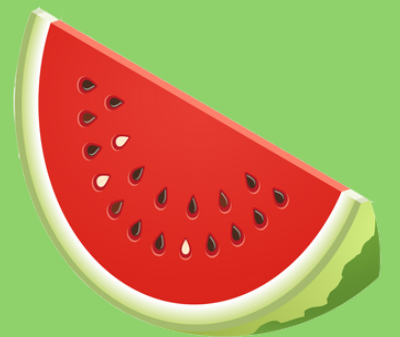
by John Fallon - Cater Care Food Safety Specialist

**1 USE A SANITISER
SUITABLE FOR USE ON
FRUIT AND VEGETABLES**



**2 MIX THE SANITISER TO THE
CORRECT CONCENTRATION
STATED ON THE LABEL**

**3 USE A TEST STRIP TO CHECK
THAT THE CONCENTRATION IS
CORRECT**



**4 PLACE THE MELONS IN THE
WATER AND ROTATE THEM TO
MAKE SURE ALL OF THE SKIN
IS COVERED**

**5 LEAVE THEM IN THE SANITISER
FOR THE TIME PERIOD STATED
ON THE LABEL**



**6 RECORD THE SANITISER
CONCENTRATION AND TIME ON
THE PROCESS CONTROL
MONITORING FORM**



**7 REMOVE THE MELONS FROM
THE SANITISER**

**8 CUT, PREPARE AND SERVE AS
NORMAL**

