

Post-Harvest

1. On-site food safety guidelines and procedures must be followed for all school garden items served in the cafeteria.
 - a. The kitchen manager or staff must receive and inspect school garden produce upon delivery. Kitchen staff must:
 - i. Reject suspect produce according to food safety plan standards.
 - ii. Not use any produce that has been noticeably contaminated by animals, body fluid, glass, chemicals, insects-eggs, leafminer damage, etc.
 - iii. Keep a record of produce that is discarded, including date, type of produce discarded, and justification.
 - iv. Ensure proper disposal of rejected produce to avoid consumption by humans.
 - b. Food service staff must document receipt of school garden produce.
 - i. Type of produce and quantity received must be recorded.
 - c. When washing produce it must be done in a clean, sanitized sink.
 - d. Produce must be refrigerated immediately after washing unless the particular item is normally held at room temperature
 - e. Produce must reach 40 degrees Fahrenheit within 2 hours of refrigeration.
 - f. Storing produce with moisture from washing can encourage microbial growth.
 - i. If produce will be stored for more than a few days you may consider storing unwashed produce in a food grade container that is labeled unwashed.
 - ii. Produce must be washed with potable water immediately before being prepared or served.
 - iii. Documentation must be performed, verifying that produce was washed.



- g. Fruits and vegetables stored at room temperature (onions, potatoes, tomatoes, and winter squash) must be kept in a cool, dry, pest-free, well-ventilated area.
- h. All produce must be stored up off the ground by at least 18 inches.
- i. All raw fruits and vegetables must be thoroughly washed with potable water before being cooked, prepared, processed, served or dispensed. Washing and preparation requirements can be found in the resource tab (NAC 446.130, NRS 439.150, 439.200, 446.940). For additional information contact your local health authority.
- j. School garden produce must be stored and prepared separately from other produce.
- k. Storage container must be clearly labeled “School Garden Produce” with a harvest date.
 - i. School garden produce must be used within 3-5 days of harvesting.
 - ii. Do not use produce that shows visible signs of damage or decay, or that has an off odor.
- l. Bare hand contact must be minimized for ready-to-eat food. Use food handlers gloves when handling produce after it has been washed and always when cutting or preparing produce.

