

Fruit and Vegetable Washing Instructions

The following *double-wash* procedure must be followed for all raw fruits and vegetables:

1. Clean and sanitize sinks (or other approved receptacles).
2. Fill *wash* compartment with cold water (60°F/16°C or below).
3. After initial leaf removal and trimming, immerse produce in *wash* compartment containing an equal portion of water.
4. Agitate produce vigorously in water. Use a vegetable brush, if appropriate, to remove surface soil.
5. Push and twist button on Victory wash dispenser to the right to fill *rinse* sink. Push and twist button to the left to stop filling.
6. Remove produce from *wash* water and transfer to the *rinse* compartment containing Victory wash solution. Soak produce in Victory wash for 1 minute.
7. Drain, shake, or spin to remove excess water.
8. Drain and refill sinks as needed.