

Storage and Transportation

Proper storage and transportation is critical to maintain the safety of fresh fruits, vegetables and herbs.

- Cool fresh produce as quickly as possible to minimize the growth of pathogens and increase shelf life.
- If ice is used to cool produce, it must be made from potable water.
- Clean and sanitize storage facilities before using them.
- Store product in appropriate containers above ground and away from walls. Product should be stored 15 centimeters above the floor.
- Prevent condensation from cooling systems, dripping onto exposed produce.
- Inspect vehicles for cleanliness, odors, and obvious dirt and debris before loading. Dirty vehicles can contaminate your produce. Trailers and containers should be cleaned and sanitized before loading.
- Maintain proper temperatures during shipping.
- Ship produce separate from other goods.

This weeks food safety tips brought to you by:

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Food safety is everyone's responsibility!