



United States
Department of
Agriculture

Forest
Service

National Interagency
Fire Center

3833 S. Development Ave.
Boise, ID 83705

File Code: 6320

Date: February 26, 2009

Dear National Mobile Food Service Contractors

This letter is in reference to your Contract for National Mobile Food Services. The intent of this letter is to notify you that recently it was brought to our attention that many of our National Mobile Food Service Contractors are not abiding by the Food Code in regards to washing of fruits and vegetables that are served as READY-TO-EAT foods. Attached you will find information from the Food Code in regards to this requirement.

Please be aware that we are instructing our COTRs and Inspectors to increase awareness of this requirement and ensure that you are in compliance. If you have any questions regarding the technical aspects of this requirement please contact Lothar Kososik at 208-387-5676. If you have any other questions please contact me at 208-387-5610. We appreciate your continued cooperation.

Sincerely,

MELINDA G. DRAPER
Contracting Officer

Enclosure

Cc: Lothar Kososik, Contract Program Specialist
COTRs, LSCs, FDULs



Annex

3 Public Health Reasons/ Administrative Guidelines

3-302.15 Washing Fruits and Vegetables.

Pathogenic organisms and chemicals may be present on the exterior surfaces of raw fruits and vegetables. Washing removes the majority of organisms and/or chemicals present. If non drinking water is used, the fruits and vegetables could become contaminated.

Toxic or undesirable residues could be present in or on the food if chemicals used for washing purposes are unapproved or applied in excessive concentrations.

On October 26, 1998 a voluntary guidance document which addresses practices commonly used by fresh fruit and vegetable producers was issued jointly by FDA, USDA, and CDC. This voluntary guidance contains useful information related to washing fruits and vegetables as well as the application of antimicrobial agents. The Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables@ is available from FDA's Food Safety Initiative staff and also on the Internet at <http://www.fda.gov/dms/prodguid.html>.

3-302.15 Washing Fruits and Vegetables.

(A) Except as specified in ¶ (B) of this section and except for whole, raw fruits and vegetables that are intended for washing by the CONSUMER before consumption, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TOEAT form.

(B) Fruits and vegetables may be washed by using chemicals as specified under § 7-204.12.

7-204.12 Chemicals for Washing Fruits and Vegetables, Criteria.*

Chemicals used to wash or peel raw, whole fruits and vegetables shall meet the requirements specified in 21 CFR 173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables.