

Standard Operating Procedure

FARM NAME _____

Doc.No. **2.48**

Title: **Policy for Maintaining Required Water Temperatures for Washing Produce***

Effective Date: _____

Reviewed by: _____ GAP Coordinator, Date: _____

1. Some vegetables and fruits, especially tomatoes, apples, and cantaloupes, are susceptible to water infiltration when the pulp temperature of the fruit is warmer than the water into which it is submerged.
2. If the produce is warmer than the water, it may create a vacuum inside the produce and cause water to be taken up into the fruit.
3. If that water is contaminated, the produce can be contaminated both inside and outside.
4. To reduce the risk of infiltration, keep batch/bulk water the same temperature or less than 10 degrees F warmer than the pulp temperature and avoid deep tanks (deep submersion = higher pressure = higher infiltration rates).
5. Make sure water is at the appropriate temperature to avoid infiltration. Room temperature- 55-65 degrees F
6. Example: Harvested apples will be moved to post harvest cold storage- 40-50 degrees F to reduce field heat before washing.

*National Good Agricultural Practices Program, Cornell University