

# Sanitizing Melons



- Prechill melons.
- Wash melons in cold water.
- Immerse in bleach water solution for 1 minute.  
*(50 ppm) Check concentration!*
- Place melons on sanitized surface.  
*Do not rinse bleach off.*
- Use sanitized knife to cut melons into sections.  
*Do not touch cut melons with bare hands.*
- Serve immediately or refrigerate at 41°F or below.
- Date mark cut melons held more than 24 hours –  
they must be consumed or discarded within 7 days.



Tests have shown melons, which are exposed to microorganisms on the ground, carry a variety of Salmonella species on their surface. The organisms may be introduced into the fruit by cutting or by pieces of cut melon coming in contact with contaminated rinds.