

1 Getting Started



Maintain good personal hygiene at all times and always wear your required protective equipment such as hairnet, apron and gloves. Bathe daily, wear clean clothes to work and wash hands thoroughly before handling mangos. If you are sick, Follow your company's sickness policy.

2 Clean Equipment and Utensils



Another way to prevent the contamination of fresh cut mangos is to keep your equipment and utensils such as tables, knives and cutting boards cleaned and sanitized at all times. Always clean and sanitize your knives and working surfaces following your company's procedure.

3 Wash Mangos



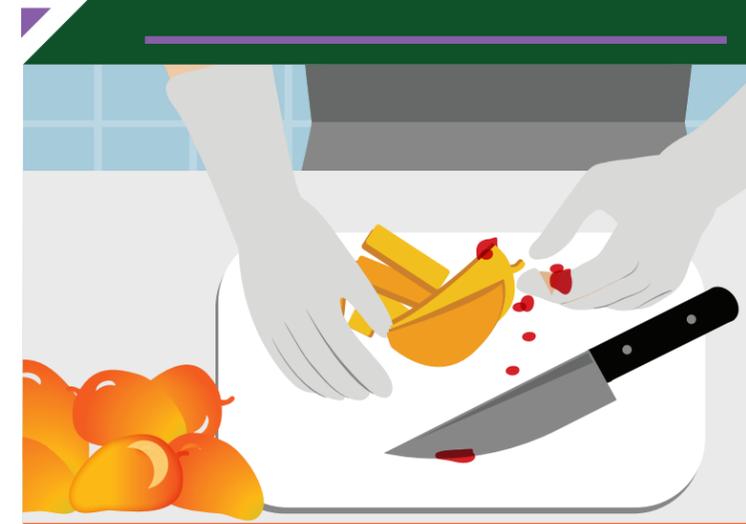
If you are required to wash the mangos before cutting them, do it only at the designated sink following your company's procedure. If a chemical is used in this task, use only an approved sanitizing agent.

4 Keep Mangos Apart from Potential Contaminants



To prevent cross-contamination keep mangos apart from any raw meat, fish, poultry or any other potential source of contamination. Clean and sanitize bins, tables, cutting boards and knives after using them to work with raw ingredients and before working with mangos.

5 Cuts and Wounds



If you cut yourself while cutting mangos, wash your hands immediately. Ask your supervisor for a Band-Aid to cover the wound and cover it with a clean glove. You should also cover any small scrapes and cuts you may have. Throw away all mangos that come in contact with blood or other bodily fluids and clean and sanitize any utensils that may have been in contact with blood.

6 Clean Containers



Always place mangos in clean containers that are designated for this purpose. Do not forget to ALWAYS wear gloves when handling ready to eat foods such as fresh cut mangos.

7 Display/storage time and temperature



Fresh cut mangos should be stored at refrigeration temperatures of 41°F (5°C) or less. Make sure to always monitor the product's preparation, sell by or use by date.