

As part of the Conference for Food Protection, Produce Wash Committee, we would greatly appreciate your feedback regarding the handling and washing of produce in your operation.

Please mark all choices that apply.

Please describe your primary type of facility:

Full Service Restaurant - Chain

Full Service Restaurant - Independent

Limited Service Restaurant (fast casual or QSR) - Chain

Limited Service Restaurant (fast casual or QSR) - Independent

Grocery Store - Chain

Grocery Store - Independent

Other (please specify)

Produce Source and Receiving

1. How do you receive your fresh produce?

A. For Food Service: Please select all that apply.

- Food Service Distributor
- Company distribution center
- Local grower, farmers' market
- Local grocery store retailer
- Grown on premises of food establishment
- Other (please list):

B. For retail/grocery store:

- Company distribution center
- Wholesaler or other distributor
- Broker
- Direct store delivery
- Local grown
- Other (please list)

2. Please select all forms of produce you receive:

- Raw Agricultural Commodity, whole produce that may or may not be RTE
- Raw Agriculture Commodities that are not RTE (such as potatoes)
- Unwashed and/or unprocessed produce (such as locally grown items)
- Prewashed and packaged produce, such as ready-to-eat salad mixes, considered RTE
- Other (please specify)

3. How do you store produce (not TCS) after receiving it, before use?

- Refrigerated
- At room temperature
- Varies with type of produce

Produce Washing and/or Crisping

- Do you wash or crisp produce in your facilities?
 - Yes, just washing
 - Yes, just crisping
 - Yes, both washing and crisping
 - No, neither (Skip to the last question)
- Do you have a written SOP for washing/crisping produce?
 - Yes
 - No
 - Not sure
- Do you use a designated sink for washing/crisping produce?
 - Yes
 - No
- Do you always sanitize the sink before filling it with water prior to washing/crisping?
 - Yes
 - No
- Which of the following produce types do you wash/crisp? (Mark all that apply)
 - Leafy greens (spinach, lettuces, cabbage, etc.)
 - Tomatoes
 - Cucumbers, squash, zucchini
 - Other vegetables
 - Berries
 - Cantaloupes, other melons
 - Other fruits
 - Pre-packaged produce such as shredded lettuce, lettuce mixes
 - Other (please specify)
- When do you wash produce prior to use or display?
 - Only whole produce is washed/crisped
 - Before cutting, trimming
 - After cutting, trimming
 - Before and after cutting, trimming
- Which procedure(s) do you use for washing/crisping produce?
 - Soaking or submerging in water
 - Under running water only

Use of commercial chemicals (antimicrobial treatments/additives) in the water

Use of other additives, such as vinegar, citric acid

11. If chemicals are added to the water, do you monitor the concentration?

Yes, with a test strip

Yes, with a titration method

Yes, other method

No

Other Produce Handling

12. Do you store cut or whole produce (like asparagus, Romaine lettuce, etc) in water after preparation or while on display?

No

Yes, in water

Yes, in water with chemical additive

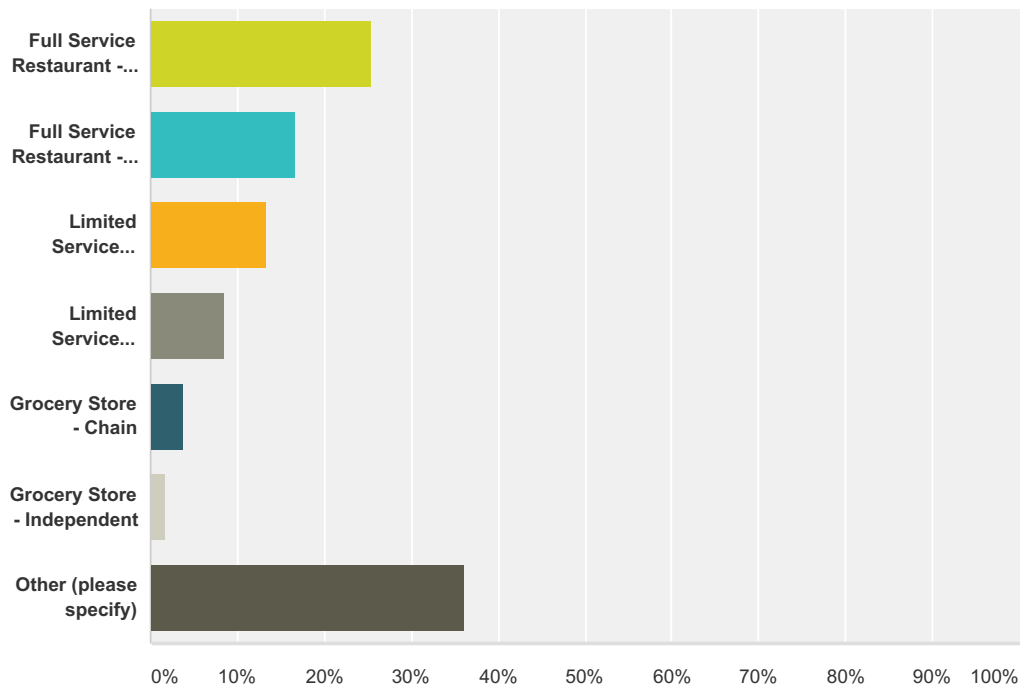
13. When washing/crisping produce, do you:

Wash various types of produce together in one sink

Wash only one type of produce at a time

Q1 Please describe your primary type of facility:

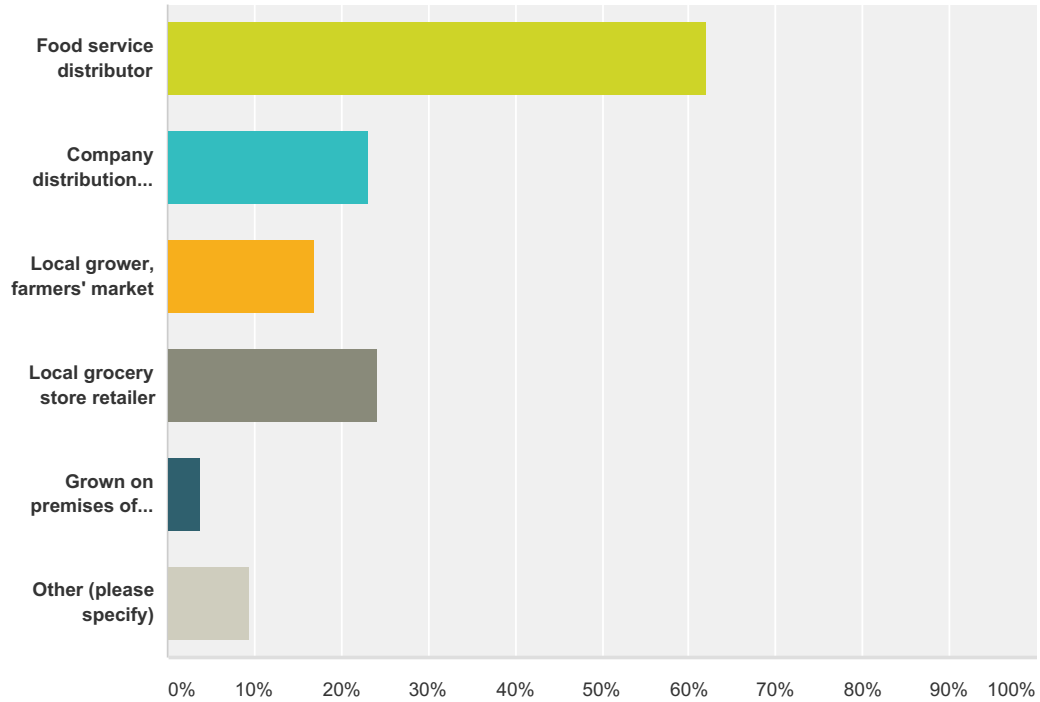
Answered: 3,860 Skipped: 13



Answer Choices	Responses
Full Service Restaurant - Chain	25.57% 987
Full Service Restaurant - Independent	16.66% 643
Limited Service Restaurant (fast casual or QSR) - Chain	13.32% 514
Limited Service Restaurant (fast casual or QSR) - Independent	8.50% 328
Grocery Store - Chain	3.76% 145
Grocery Store - Independent	1.71% 66
Other (please specify)	36.22% 1,398
Total Respondents: 3,860	

Q2 How do you receive your fresh produce? For Food Service: Please select all that apply

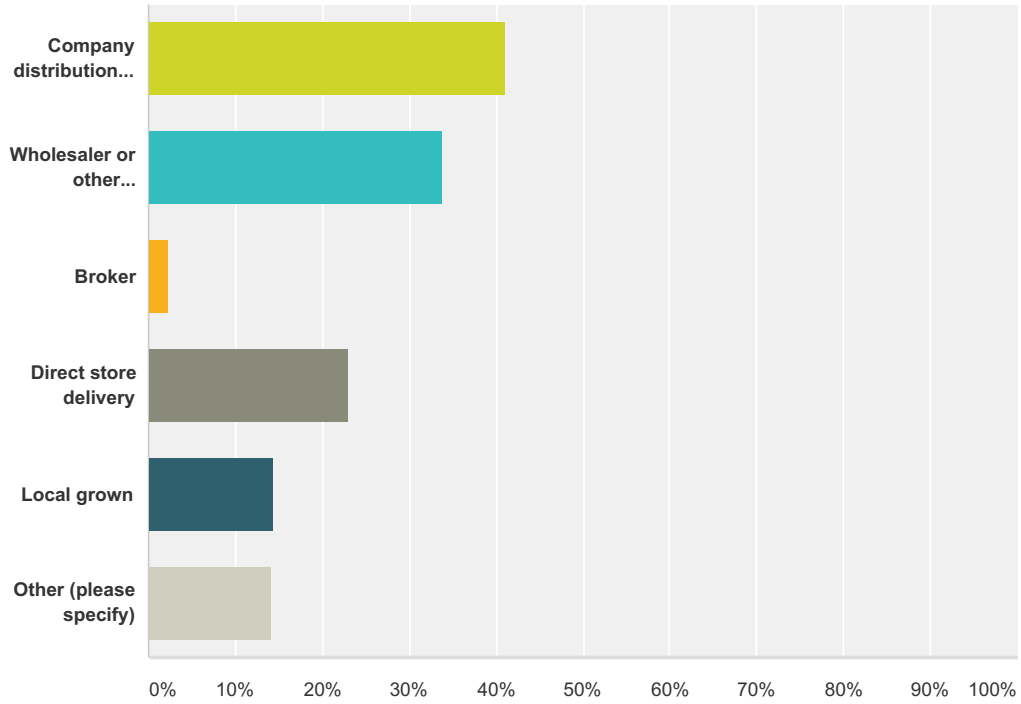
Answered: 2,494 Skipped: 1,379



Answer Choices	Responses
Food service distributor	61.95% 1,545
Company distribution center	23.22% 579
Local grower, farmers' market	17.00% 424
Local grocery store retailer	24.30% 606
Grown on premises of food establishment	3.77% 94
Other (please specify)	9.42% 235
Total Respondents: 2,494	

Q3 How do you receive your fresh produce? For retail/grocery store: please select all that apply

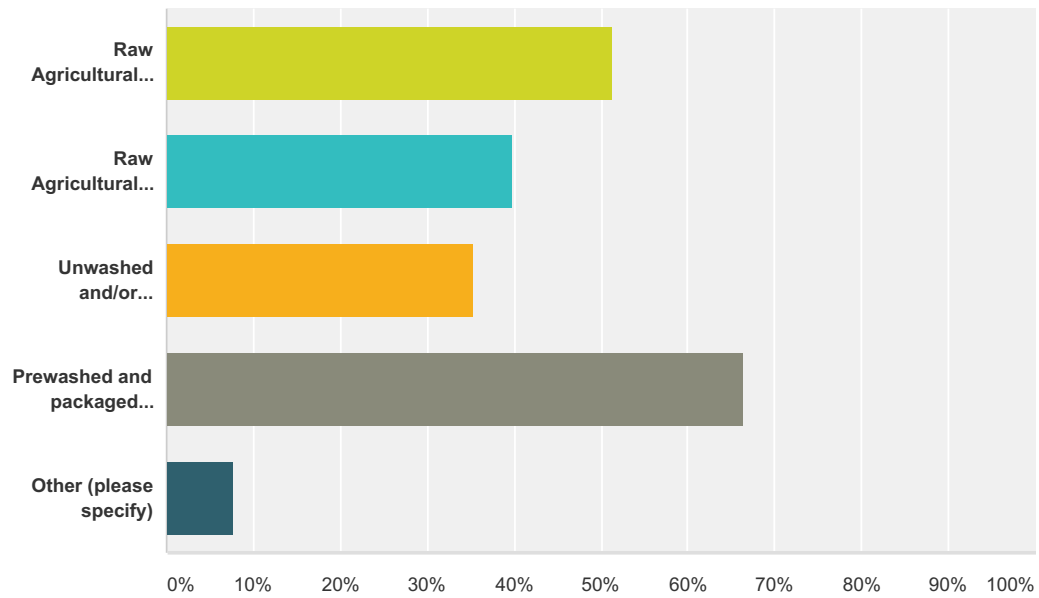
Answered: 1,947 Skipped: 1,926



Answer Choices	Responses	Count
Company distribution center	41.04%	799
Wholesaler or other distributor	33.74%	657
Broker	2.36%	46
Direct store delivery	22.91%	446
Local grown	14.48%	282
Other (please specify)	14.12%	275
Total Respondents: 1,947		

Q4 Please select all forms of produce you receive (RTE = ready to eat):

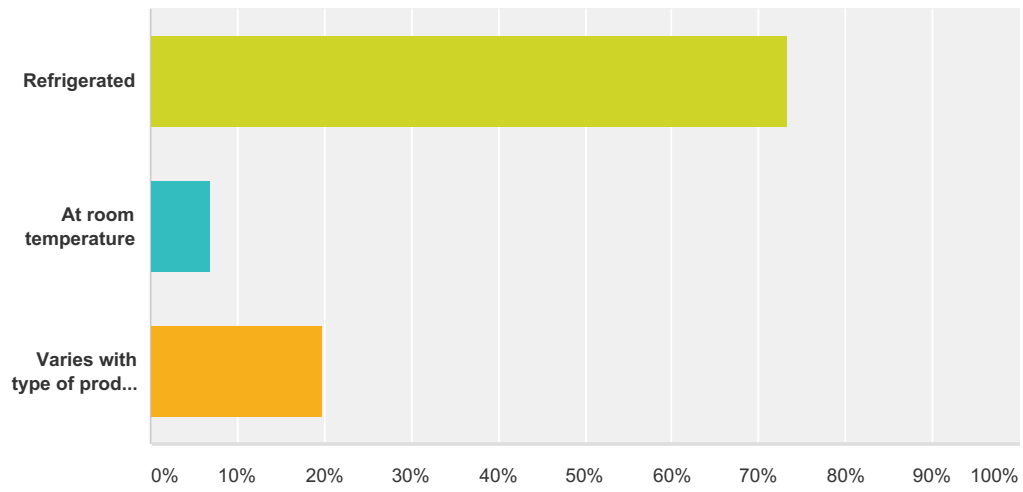
Answered: 2,443 Skipped: 1,430



Answer Choices	Responses	
Raw Agricultural Commodity, whole produce that may or may not be RTE	51.45%	1,257
Raw Agricultural Commodities that are not RTE (such as potatoes)	39.87%	974
Unwashed and/or unprocessed produce (such as locally grown items)	35.33%	863
Prewashed and packaged produce, such as ready-to-eat salad mixes, considered RTE	66.48%	1,624
Other (please specify)	7.65%	187
Total Respondents: 2,443		

Q5 How do you store produce (not TCS) after receiving it, before use?

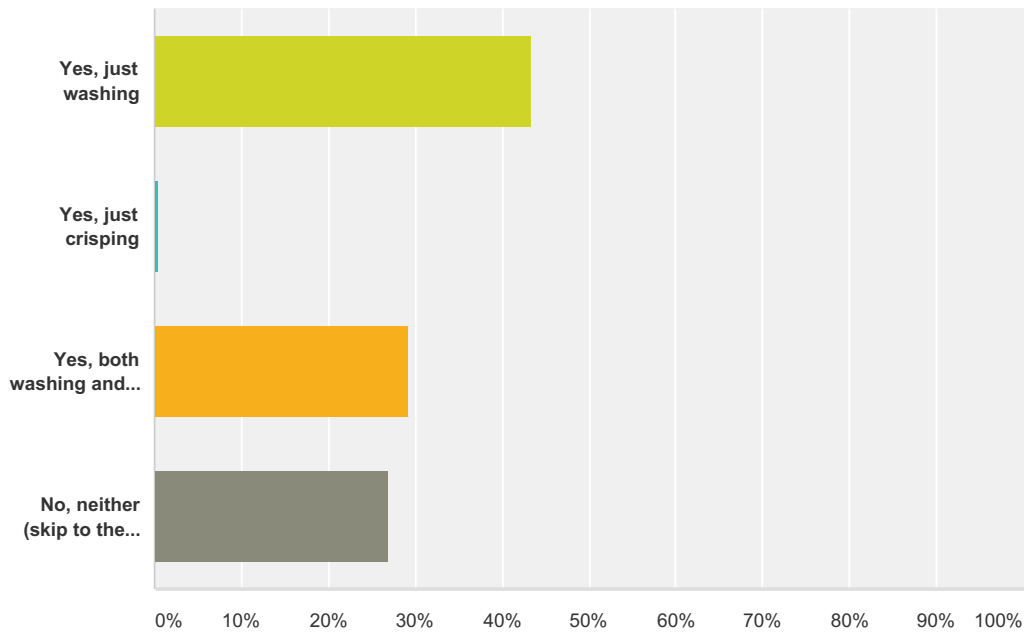
Answered: 2,482 Skipped: 1,391



Answer Choices	Responses
Refrigerated	73.25% 1,818
At room temperature	6.93% 172
Varies with type of produce (please comment)	19.82% 492
Total	2,482

Q6 Do you wash or crisp produce in your facilities?

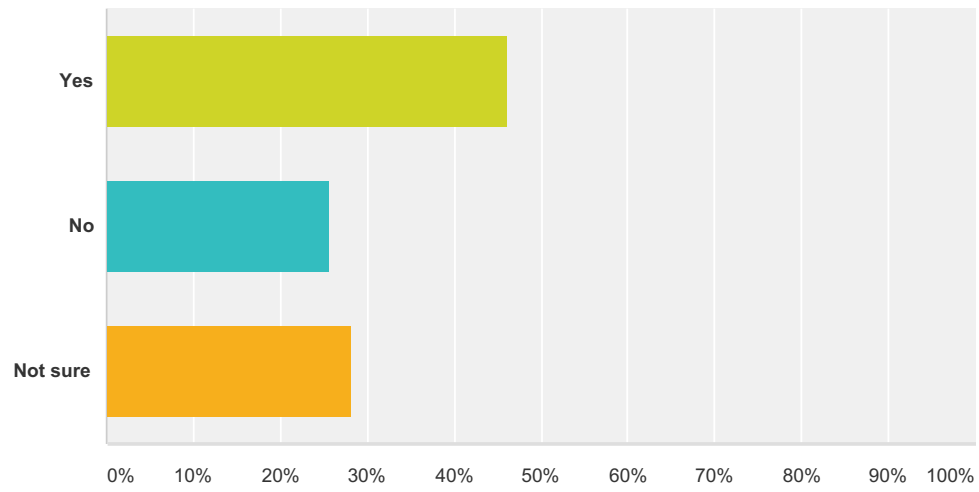
Answered: 2,176 Skipped: 1,697



Answer Choices	Responses	Count
Yes, just washing	43.52%	947
Yes, just crisping	0.51%	11
Yes, both washing and crisping	29.14%	634
No, neither (skip to the last question)	26.84%	584
Total		2,176

Q7 Do you have a written SOP for washing / crisping produce?

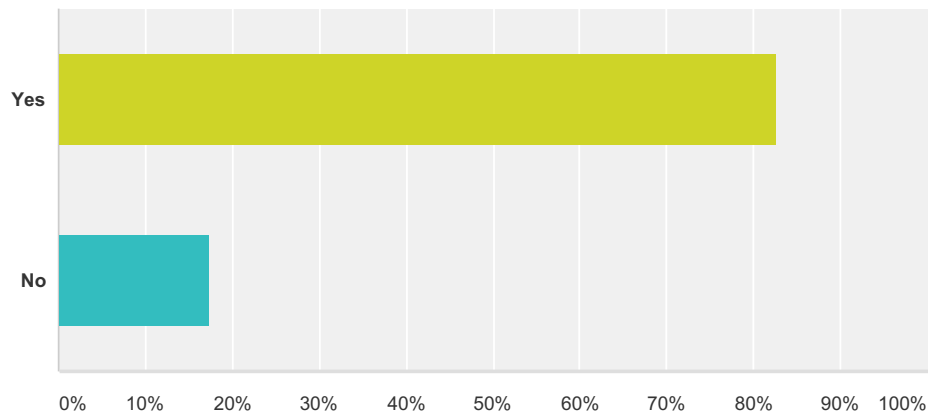
Answered: 1,759 Skipped: 2,114



Answer Choices	Responses
Yes	46.16% 812
No	25.75% 453
Not sure	28.08% 494
Total	1,759

Q8 Do you use a designated sink for washing / crisping produce?

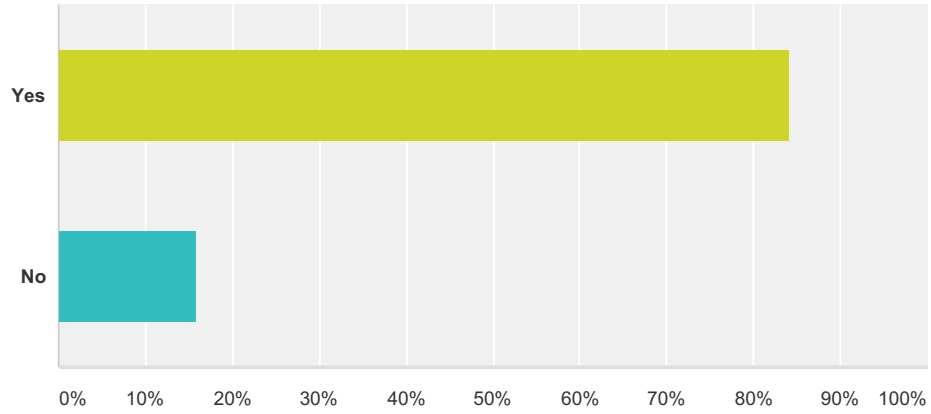
Answered: 1,747 Skipped: 2,126



Answer Choices	Responses
Yes	82.77% 1,446
No	17.23% 301
Total	1,747

Q9 Do you always sanitize your sinks before filling it with water prior to washing / crisping?

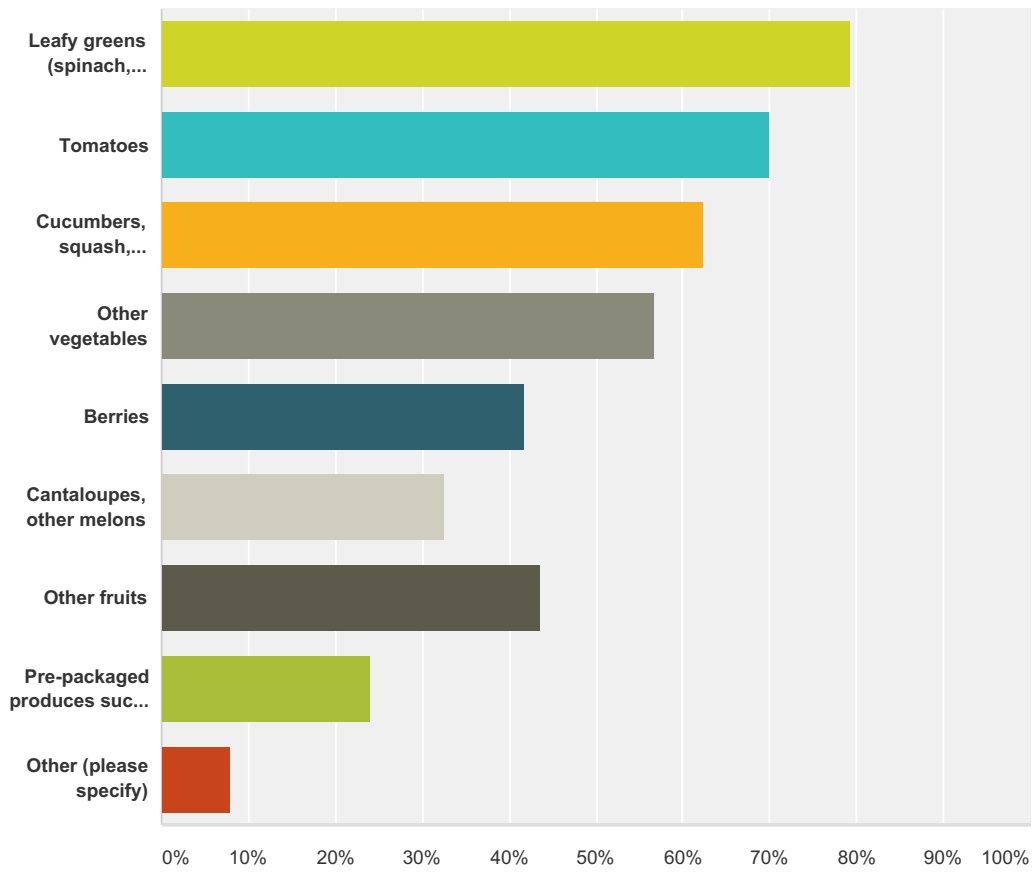
Answered: 1,746 Skipped: 2,127



Answer Choices	Responses
Yes	84.08% 1,468
No	15.92% 278
Total	1,746

Q10 Which of the following produce types do you wash / crisp? (Mark all that apply)

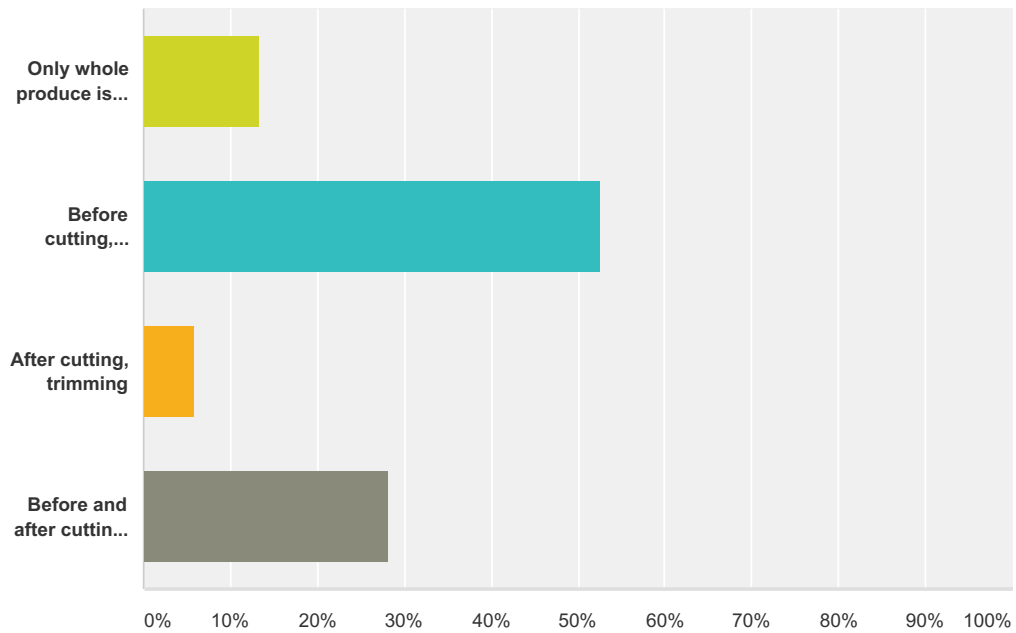
Answered: 1,731 Skipped: 2,142



Answer Choices	Responses
Leafy greens (spinach, lettuces, cabbage, etc)	79.26% 1,372
Tomatoes	69.90% 1,210
Cucumbers, squash, zucchini	62.39% 1,080
Other vegetables	56.79% 983
Berries	41.77% 723
Cantaloupes, other melons	32.47% 562
Other fruits	43.56% 754
Pre-packaged produces such as shredded lettuce, lettuce mixes	23.92% 414
Other (please specify)	7.91% 137
Total Respondents: 1,731	

Q11 When do you wash produce prior to use or display?

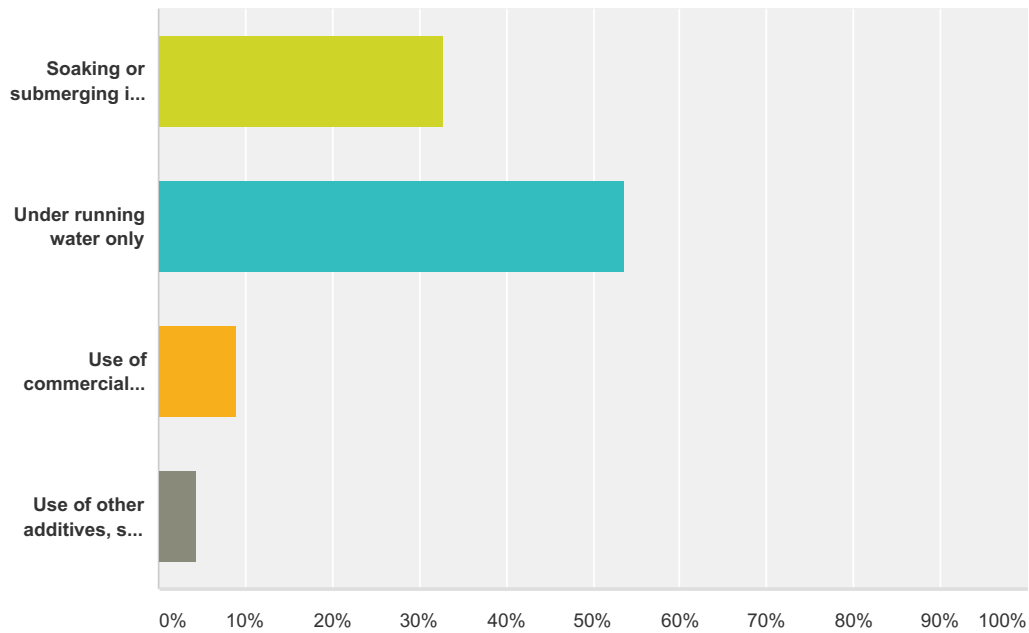
Answered: 1,690 Skipped: 2,183



Answer Choices	Responses
Only whole produce is washed / crisped	13.37% 226
Before cutting, trimming	52.54% 888
After cutting, trimming	5.86% 99
Before and after cutting, trimming	28.22% 477
Total	1,690

Q12 Which procedure(s) do you use for washing / crisping produce?

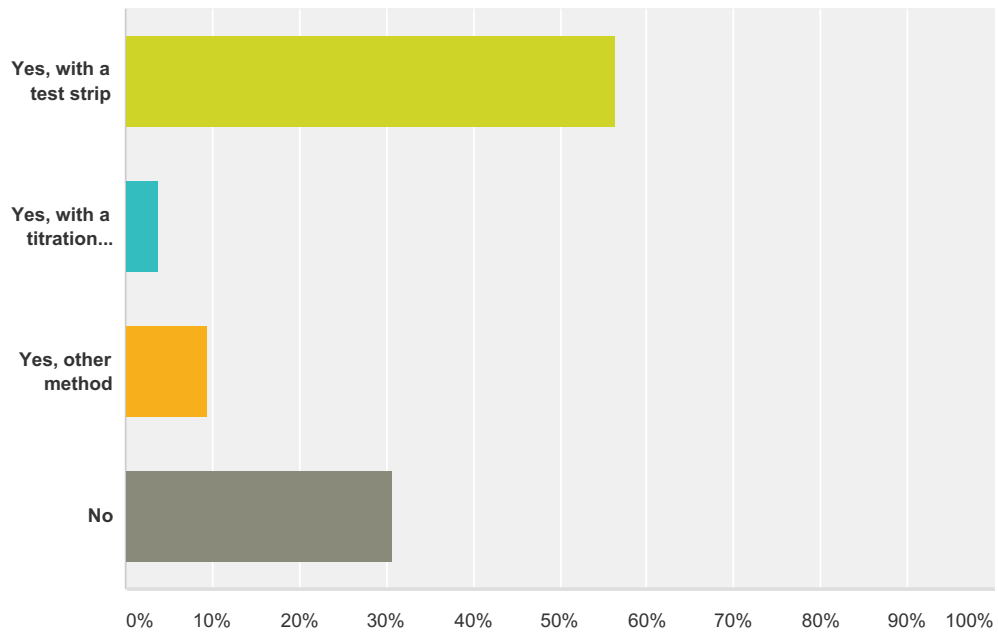
Answered: 1,689 Skipped: 2,184



Answer Choices	Responses
Soaking or submerging in water	32.80% 554
Under running water only	53.70% 907
Use of commercial chemicals (antimicrobial treatments/additives) in the water	9.06% 153
Use of other additives, such as vinegar, citric acid, etc	4.44% 75
Total	1,689

Q13 If chemicals are added to the water, do you monitor the concentration?

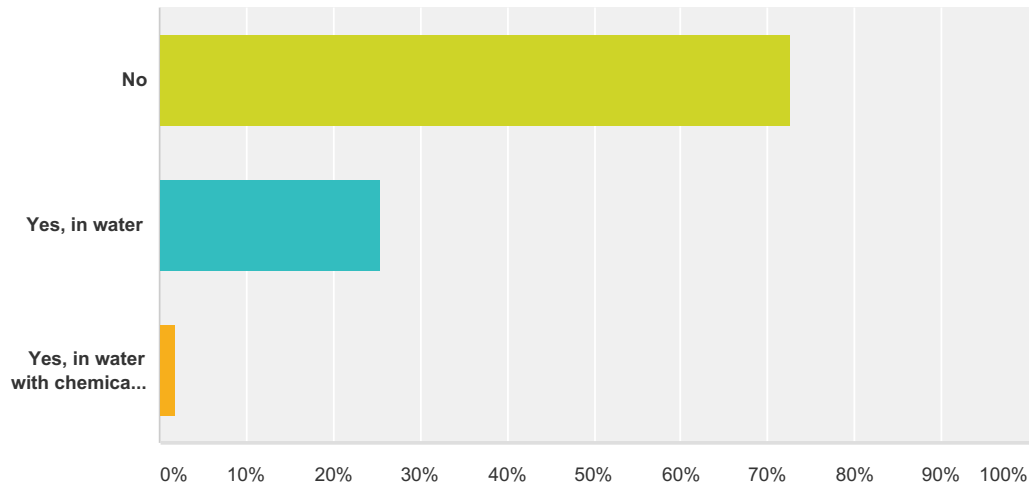
Answered: 1,531 Skipped: 2,342



Answer Choices	Responses
Yes, with a test strip	56.37% 863
Yes, with a titration method	3.66% 56
Yes, other method	9.34% 143
No	30.63% 469
Total	1,531

Q14 Do you store or cut or whole produce (like asparagus, Romaine lettuce, etc) in water after preparation or while on display?

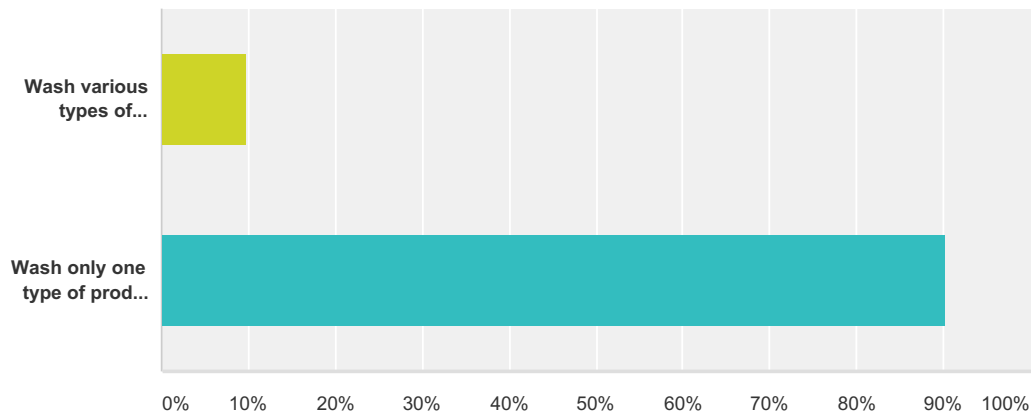
Answered: 1,921 Skipped: 1,952



Answer Choices	Responses	Count
No	72.57%	1,394
Yes, in water	25.56%	491
Yes, in water with chemical additive	1.87%	36
Total		1,921

Q15 When washing / crisping produce, do you:

Answered: 1,769 Skipped: 2,104



Answer Choices	Responses
Wash various types of produce together in one sink	9.72% 172
Wash only one type of produce at a time	90.28% 1,597
Total	1,769