

# FRUIT SAFETY CHECKLIST



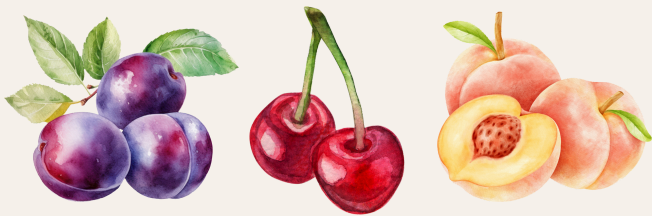
## GENERAL GUIDELINES

- ✓ CUT ALL HARD FRUITS INTO MANAGEABLE PIECES.  
CUT FOOD LENGTHWAYS WHERE POSSIBLE.
- ✓ REMOVE STONES, PIPS, AND TOUGH SKINS.
- ✓ DO NOT SERVE WHOLE GRAPES, CHERRY TOMATOES, OR SIMILAR ROUND FRUITS.

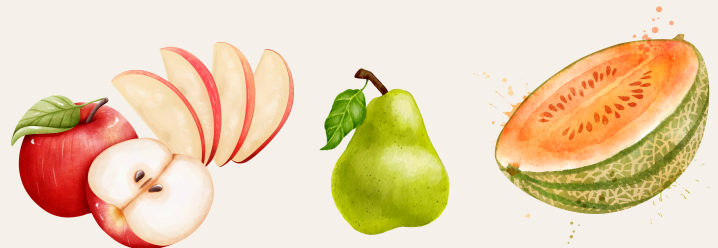
## SAFE CUTTING PRACTICES



➤ CUT LENGTHWAYS, THEN INTO QUARTERS.



➤ REMOVE STONES BEFORE SERVING.



➤ SLICE THINLY OR GRATE FOR YOUNGER CHILDREN.

## FOR VERY YOUNG CHILDREN

- ✓ PEEL FRUIT AND VEGETABLES.
- ✓ STEAM OR MASH FIRM FRUITS TO SOFTEN.

WHERE POSSIBLE A MEMBER OF STAFF SHOULD SIT DIRECTLY FACING THE CHILDREN.

**ALWAYS SUPERVISE CHILDREN WHILE EATING.**

AT LEAST ONE STAFF MEMBER WITH PAEDIATRIC FIRST AID MUST BE PRESENT DURING MEALS.