

"Wescodyne is not an approved Fresh Fruits/Vegetable (FFV) Sanitizer"
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NAVMED P-5010-1 Article 3-2.6 provides directions for the washing of fruits and vegetables. In addition vegetables of uncertain origin and those purchased in foreign countries, as well as those suspected of being contaminated with pathogenic organisms, must be chemically disinfected by immersion for at least 15 minutes in a 100 ppm Free Available Chlorine (FAC) solution or for 30 minutes in a 50 ppm FAC solution. Afterwards the vegetables are to be thoroughly rinsed in potable water before cooking or serving.

Typically, the FAC solution is made from 5% or 10% liquid sodium hypochlorite (unscented bleach) which is consistent with approved practices by both the Environmental Protection Agency (EPA) and the Food and Drug Administration (FDA). Other approved solutions may be used. However, before using a commercial disinfectant/sanitizer product for washing vegetables verify the product is approved for that purpose. The manufacturer product literature should be reviewed.

Article 3-2.6 provides general guidelines for using 5% or 10% sodium hypochlorite to make the desired FAC solution. Furthermore, calcium hypochlorite may be used as an alternate for mixing a FAC solution. As a general guideline, using 1 tablespoon of calcium hypochlorite (65 –70%) with 25 gallons of water should provide approximately 100 ppm FAC.

The EPA approval/registration for any sanitizer/disinfectant will specify the conditions of the product approval. You should note that many disinfectants have EPA approval/registration for use as food contact surface and food equipment sanitizers. However this does not necessary mean they are approved for disinfecting a food item such as chemically washing vegetables. Also remember hazardous material considerations and approvals as applicable must be followed.

Wescodyne a common disinfectant used throughout health care settings is also approved for sanitizing food contact surfaces and equipment. However, this product is not approved for chemically washing vegetables and fruits.

Food service Disinfectant 6840-00-810-6396 has EPA approval and may be used for both sanitizing food contact surfaces and vegetables when required. The manufacturer instructions should be followed.

If you have any you questions or comments please contact Robert Odette, Environmental Heath Department, Preventive Medicine Directorate, Navy Environmental Health Center at (757) 462-5605; DSN: 253-5605 or email odetter@nehc.med.navy.mil.