

Post-Harvest Handling of *lettuce*

1

Keep harvest bins off the ground and avoid contact with dirt or mud.

Clean and sanitize all bins, tools, and surfaces that are in contact with food.



2

Avoid delays between harvest and cooling.

To prevent wilt and decay, bring lettuce to a cool, shaded area within minutes of harvest.



3

Hydrocooling can increase shelf life and remove dirt.

Quickly dunk lettuce in tank with cold, sanitized water.

Do not leave submerged for longer than a few minutes.



4

There is no requirement to wash lettuce sold as a raw agricultural commodity.

However, hydrocooling can rapidly reduce core temperature, extending storage life and marketability.



5

Store lettuce between 33 and 36°F with 90-95% relative humidity.

Do not freeze.

