

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.

Hydrocooling can increase shelf life and remove dirt.

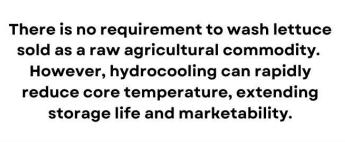
Quickly dunk lettuce in tank with cold, sanitized water.

Do not leave submerged for longer than a few minutes.

Avoid delays between harvest and cooling.

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









Do not freeze.

