

Food Safety Guidance for Flavoured Water

The following guidance is to support the use of fruit, vegetables, herbs and berries for use in water dispensers and in hydration stations. Examples include apples, oranges, lemons, watermelons, cucumbers, mint, ginger, strawberries etc. as well as peelings from vegetables and/or fruit.

Food Safety Controls

1. All produce (i.e. fruit, vegetables, berries and herbs) must be thoroughly washed in accordance with *Good Hygiene Practice Guide No:7 - Food Preparation* prior to placing any produce, including fruit and vegetable peelings, in water dispensers and/or hydration stations.
2. The principles detailed in *Good Hygiene Practice Guide No:2 - Personal Hygiene* must be followed at all times when handling and preparing any fruit, vegetables, berries and/or herbs and when making or handling ice/ice cubes.
3. The principles detailed in *Good Hygiene Practice Guide No:4 - Cross Contamination* must be followed at all times when handling and preparing fruit, vegetables, berries and/or herbs.
4. Water dispenser and/or hydration station containers, including their water dispenser and feeder spouts, must be thoroughly cleaned prior to being filled with fresh potable water.
5. Washed fruit, vegetables, berries, herbs and/or peelings from washed fruit and/or vegetables should be placed in the clean water dispenser container, with fresh potable water.
6. Any ice added must be from an approved supplier or made with potable water, and a clean scoop should be used to decant ice into water dispensers and/or hydration station containers.
7. Customers must be provided with details of any ingredients (including peelings) contained in the water to ensure they can make an informed decision prior to consumption.
8. The principles detailed in *Good Hygiene Practice Guide No:13 - Allergens* must be followed at all times when handling and preparing fruit, vegetables, berries and/or herbs for water dispensers and/or hydration stations.
9. Water dispensers and/or hydration units can be topped up throughout the day with fresh potable water, with a maximum shelf-life or display period of 4 hours. All water, fruit, vegetables, herbs and/or berries must be removed and disposed of once they have been displayed for a period of 4 hours

Product quality should also be taken into account with water dispenser containers and/or hydration units regularly refilled with cool potable water and added ingredients replaced routinely to support client and customer quality perception.