**Food Safety Daily Checklist**

**For Coconut Water Vendors**

1. **WEAR CLEAN ATTIRE** – it improves your appearance and attracts more business
   1. Be fully clothed (no bare back) and in clean and presentable attire;
   2. A uniform can be worn to promote your brand and for consistency of appearance;
   3. Wear the proper personal protective equipment (PPE) such as disposable gloves, hairnet and aprons and change when soiled or as needed.
2. **KEEP IT CLEAN** – to avoid contamination
   1. Wash your hands throughout the day;
   2. Clean and sanitize countertops and equipment (stainless steel knife or cutlass, funnel) before, during and after serving the public;
   3. Empty the trash as needed throughout the day.
3. **KEEP IT SEPARATED** – to avoid cross contamination from unclean to clean coconuts
   1. Wash coconuts and allow to air dry and do not store with unclean coconuts;
   2. Keep washing area separate from extraction area;
   3. Use sterilized cups and/or bottles and keep them dry and separated from the washing area; DO NOT reuse cups and/or bottles;
   4. Keep all other single use items in a dry place (straws).
4. **MAINTAIN GOOD STORAGE** – to maintain the highest quality and freshness of the end product
   1. DO NOT extract coconut water unless it is sold immediately OR placed directly into a freezer or cooler (use a thermometer to ensure the temperature is maintained at 4oC or less;
   2. Storing coconut water in the sun depletes its quality and causes spoilage organisms to grow.
5. **USE POTABLE WATER** – to avoid contamination
   1. Do not use well water to wash coconuts;
   2. Use potable water to wash coconuts, countertops and equipment.
6. **USE THE BEST RAW MATERIALS (COCONUTS)** – intact coconuts provide the highest quality
   1. Only use coconuts that are 7-9 months of age; younger or older coconuts will not have the best quality;
   2. Do not use coconuts that have cracked (spoilage has started to occur);
   3. Do not allow coconuts to sit in the sun (keep them cool).
7. **TRANSPORT OF COCONUTS** – in a sanitary manner
   1. DO NOT transport coconuts in a dirty environment;
   2. Clean and sanitize container or vehicle that is transporting the coconuts to avoid the transfer of contaminants.
8. **DISPOSAL OF EXTRACTED COCONUTS** – remove to prevent harborage
   1. DO NOT throw used coconuts to the ground;
   2. Place coconuts into a bag, container/bin and dispose of them or arrange for their removal;
   3. DO NOT leave used coconuts on the ground after leaving the site.
9. **KEEP ANIMALS AND PESTS AWAY** – to avoid contamination
   1. Do not allow animals (dogs, cats or other pets) on site;
   2. Keep the area clean so that it does not attract pests;
   3. DO NOT set up in an area that is visibly filthy, has stagnant water, mud and is unfit to serve food.