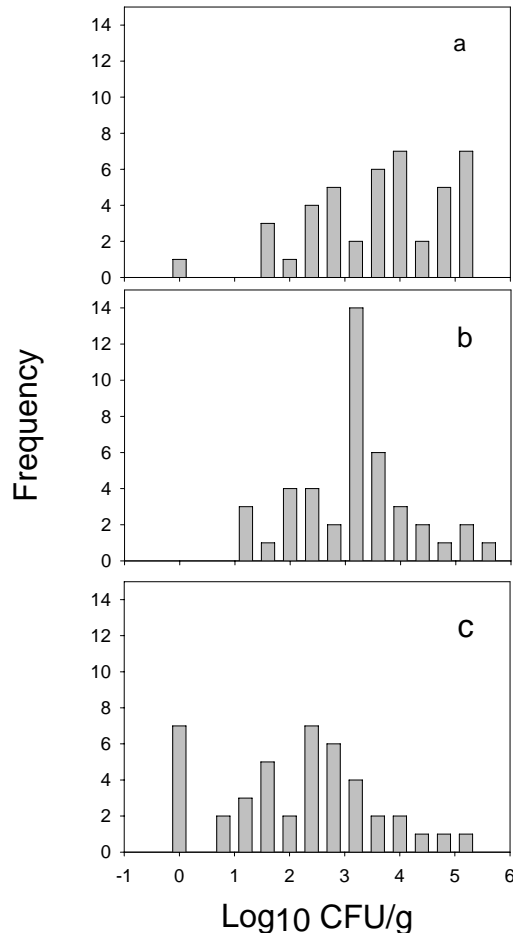


Retail/Food Service/Consumer – What role in the safety of lettuce and leafy greens?

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Frequency distribution of total aerobic plate counts on lettuce samples (a) before washing, (b) after washing in water, and (c) after washing in Victory produce wash, respectively, in a foodservice setting.



- Minimal decrease after washing with tap water (0.1 ± 1.42), or Victory produce wash (0.05 ± 1.76 log₁₀ CFU/g)
- No significant difference was detected between the two methods ($p = \pm 0.84$).
- Further analysis showed when samples containing >2 log CFU/g were analyzed separately significantly greater reduction ($p = 0.0006$) was observed by the Victory produce wash (1.8 log CFU/g) when compared to tap water (0.8 log CFU/g).
- Smith et al. 2003. Efficacy of a commercial produce wash on bacterial contamination of lettuce in a foodservice setting. JFP 66(12): 2359–2361.

How does total log CFU change from the outside to the inside of Romaine lettuce?

- 16 samples of Romaine Lettuce were obtained from the Rutgers Dining Hall throughout the summer of 2006 for a two month period (July-August).

