Proper Handling of Fruits
正确处理水果的方法

Step 1: Discard rotten or damaged fruits.
步骤1: 扔掉腐烂或损坏的水果。

Step 2: Wash hands and utensils thoroughly with soap and water before and after handling the fruits.
步骤2: 处理水果前后，用肥皂和清水将手和餐具彻底洗干净。

Step 3: Wash all fruits thoroughly under running water before peeling or cutting them.
步骤3: 用自来水将水果彻底洗干净然后剥皮切片。

Step 4: Wear clean gloves when handling cut fruits.
步骤4: 戴上干净的手套来处理切片的水果。

Step 5: Cut the fruits only when requested by the customer as the skin of the fruit protects it from contamination and spoilage.
步骤5: 只在顾客要求时才将水果切片。水果皮可保护水果不受污染而变质。

Step 6: Refrigerate cut fruits promptly at 4ºC and below. Discard cut fruits left in room temperature for more than 2 hours.
步骤6: 立即将切片水果冷藏在4°C或以下。将放在室温下超过两个小时的切片水果丢弃。