

# ROCKMELON FOOD SAFETY FACT SHEET

*Amanda Kelly*  
PHOTOGRAPHY

**2018: 7 Listeria deaths and 1 miscarriage**

**2016: 97 Salmonella cases**

**Oct. 2006: 120 Salmonella cases**

**What do all these outbreaks have in common?**

**Rockmelon was linked to these Salmonella and Listeria outbreaks.**

Listeria can collect on the skin before the rockmelon is harvested. The 'netted' nature of the rockmelon skin makes it difficult to clean and sanitise. Bacteria is found in the crevices and can remain after washing.

Listeria bacteria doesn't reproduce on the skin. But once cut, and if not cleaned properly, it can be introduced to the flesh and grow.

Store sliced or cut up rockmelon in the refrigerator for up to two days. Refrigerator temperature should be 4°C.

### **Vulnerable Populations**

Vulnerable populations should avoid eating rockmelon.

- Pregnant women
- Children under 10 years
- Elderly over 65 years
- People with compromised immune systems

### **WHAT CAN YOU DO?**

Ask your greengrocer or supermarket about food safety practises, staff handling and cleaning of fruit.

#### **Avoid:**

- Buying damaged and bruised rockmelon
- Buying pre-cut rockmelon at room temperature

#### **At Home:**

- Discard sliced or peeled rockmelon at room temperature after two hours
- Wash hands before and after handling rockmelon
- Scrub rockmelon skin with a strong brush under running water before cutting or peeling
- Use clean chopping boards and utensils
- Keep refrigerated at 4°C

#### **Food Service:**

- Avoid serving to vulnerable populations.

For further information, contact Andrew Thomson on [info@thinkstsolutions.com.au](mailto:info@thinkstsolutions.com.au) or call 0422 285 720