



# ROCKMELON FOOD SAFETY FACTSHEET

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PHOTOGRAPHY

Rockmelon has been linked to Salmonella and Listeria outbreaks of food-borne illness in Australia and overseas.

People living with cancer should avoid eating rockmelon.

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.

### What Can You Do?

Family members wanting to eat rockmelon should be aware to:

Ask your grocer or supermarket about food safety practices, staff handling and cleaning of fruit.

### Avoid:

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

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

### 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 board and utensils.
- Keep refrigerated at 4°C.