Recent foodborne illness outbreaks have been associated with different varieties of cut tomatoes contaminated with pathogens, specifically Salmonella.

The Oregon Food Code designate cut tomatoes as a potentially hazardous food that must be maintained at temperatures of 41ºF (5ºC) or less or hot held at 135ºF (57ºC) or above.

The following tomato and tomato products will need to be maintained under safe temperature controls:

- Sliced, diced, or chopped fresh tomatoes
- Cut tomatoes used as an ingredient in another food such as salsa, salads, guacamole, etc.
- Cooked tomatoes and tomatillos
- Commercially canned/processed cooked tomatoes and tomato products upon opening, unless written documentation from the manufacturer proves the product is a non-potentially hazardous food

Onsite acidification at retail food establishments to render a food shelf-stable (no temperature requirements) would require prior approval from the Oregon Department of Agriculture and be in compliance with 21 CFR 114.

Cut tomatoes should be stored separately from raw, unwashed produce, raw meats and seafood.

Fresh cut tomatoes and cooked tomato products must be date-marked and used or discarded within 7 days.

Additional recommendations:

- Avoid using damaged or spoiled tomatoes
- Wash whole tomatoes thoroughly under running water. The use of soap or detergents is not recommended
- Refrigerate raw tomatoes before slicing so they are already below 41ºF (5ºC).