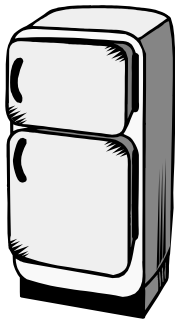
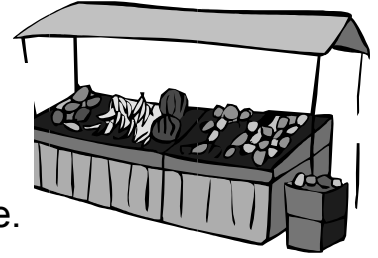


Preventing Food-borne Illness

Fresh Produce

Produce should be free of bruises or other damage.

- Fresh cut produce should be refrigerated or surrounded by ice.

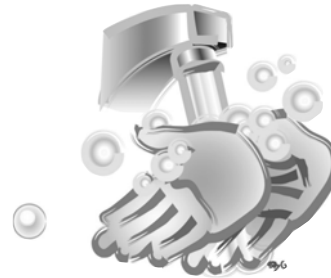


Chill and refrigerate foods promptly.

- Put produce that needs refrigeration away promptly after returning home. Some foods don't need to be refrigerated, like bananas and potatoes.
- Fresh produce that has been peeled or cut should be refrigerated within two hours.
- Leftover cut produce should be discarded if left at room temperature for more than two hours.

Wash hands often.

- Wash hands with hot soapy water before and after handling food.
- Wash hands with hot soapy water after using the bathroom, changing diapers or handling pets.

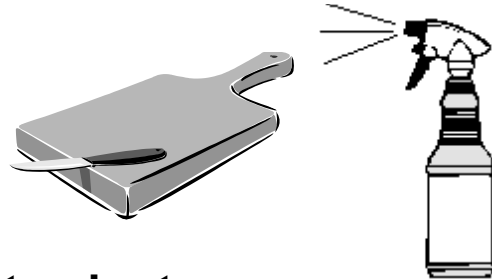


Wash all fruits and vegetables with cool tap water immediately before eating.

- Don't use soap or detergents.
- Scrub firm produce, like melons and cucumbers, with a clean produce brush.

Wash surfaces often.

- Sanitize cutting boards, dishes, utensils and counter tops with a solution of 1 teaspoon chlorine bleach mixed in 1 quart of water.



Don't cross contaminate.

- Use clean cutting boards and utensils when handling fresh produce.
- Use separate cutting boards for fresh produce, raw poultry, raw meat and raw seafood.

