Refrigerate all cut, peeled, or cooked fresh fruits and vegetables within two hours of preparing.

For more tips, visit storeurl.com/fightbac.org
Separate produce from raw meat, poultry, seafood, eggs and household chemicals in the store and at home.

For more tips, visit storeurl.com
CHECK all fresh produce for signs of bruising or damage.

For more tips, visit storeurl.com
CLEAN

Wash hands with warm water and soap for at least 20 seconds before and after handling fresh fruits and vegetables.

For more tips, visit storeurl.com
Clean all surfaces and utensils with hot water and soap, including cutting boards and knives, before and after preparing fresh fruits and vegetables.

For more tips, visit storeurl.com
Just before use, rinse under running water only the fruits and vegetables you plan to eat, including those with skins or rinds that are not eaten.

For more tips, visit storeurl.com
Firm-skin fruits and vegetables should be rubbed by hand or scrubbed with a clean brush while rinsing under running tap water.

For more tips, visit storeurl.com
Do not use soap or bleach to wash fresh fruits or vegetables. These products are not intended for consumption.

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Do not use soap or bleach to wash fresh fruits or vegetables. These products are not intended for consumption.

For more tips, visit storeurl.com
Throw away any fruit or vegetables that have touched raw meat, poultry, seafood, or eggs.

For more tips, visit storeurl.com
Throw away any fresh fruit and vegetables that have not been refrigerated within two hours of cutting, peeling, or cooking.

For more tips, visit storeurl.com
Remove and throw away bruised or damaged portions of fruits and vegetables when preparing to cook them or before eating them raw.

For more tips, visit storeurl.com