Clean.

As experts continue to recommend we add more fruits and vegetables to a healthy diet, it becomes increasingly important that consumers know how to handle produce safely to reduce the risk of illness.

- **WASH** hands with warm water and soap for at least 20 seconds before and after handling produce.
- **RINSE** fruits and vegetables under running tap water.
- **RUB** firm-skin produce (or scrub with clean brush) under running tap water.
- **BLOT** dry with a clean cloth towel or paper towel.

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Partnership for Food Safety Education