

FIGHT BAC!® LIKE A producepro

Fruits and vegetables are an important part of a well-rounded diet. But produce can be a source of foodborne illness if it becomes contaminated with harmful bacteria in the soil, water or even your own kitchen.* You can't see, smell or taste the bacteria that can cause food poisoning. That's why it's important to be consistent in practicing safe handling when preparing fresh fruits and vegetables at home.

Fight BAC!® with these six smart produce-handling tips and be the ProducePro in your family!



CHECK

For Bruising
or Damage



CLEAN

Hands, Surfaces
and Utensils



RINSE

Fresh Fruits and
Vegetables



SEPARATE

From
Contaminants



CHILL

Cut Produce
Below 40°F



THROW AWAY

If in Doubt,
Throw It Out

For more tips to keep your fruits and vegetables
fresh and safe, visit storeurl.com

*"Raw Produce: Selecting and Serving it Safely," FDA.gov



**Partnership for
Food Safety
Education**