Safe Produce: KEEP IT CLEAN

dry with a paper towel SEPARATE clusters of

DRAIN

and pat

CLEAN

-hands

-all surfaces -cutting

boards

-utensils

DON'T use soap or bleach on produce

SCRUB

thick-skinned produce with a brush

WASH

mixed greens with clean water if you don't see "pre-washed", ready to eat", or "triple washed" label

DISCARD

outer leaves of leafy produce and clean each individual leaf

RINSE

produce even if the outer skin isn't commonly eaten

-fragile berries in a colander

RUB

waxy-skinned produce under running water

produce like

grapes or broccoli

Rinse all produce thoroughly before eating!

www.ctahr.hawaii.edu/foodsafety-ces/





