

Washing fresh produce before eating is a *healthful habit*

THESE WASHING STEPS SHOULD BE FOLLOWED FOR ALL FRESH PRODUCE TO HELP REMOVE PESTICIDE RESIDUES, DIRT, BACTERIA AND GERMS.



CLEAN HANDS / UTENSILS

CLEAN HANDS, SCRUB BRUSHES, COLANDARS AND SINK BEFORE USING TO WASH YOUR FRESH FRUITS AND VEGETABLES.

WASH

WASH PRODUCE WITH WARM OR COLD TAP WATER AND SCRUB WITH A BRUSH WHEN APPROPRIATE; DO NOT USE SOAP.



THROW AWAY

THROW AWAY THE OUTER LEAVES OF LEAFY VEGETABLES, SUCH AS LETTUCE AND CABBAGE.



SAFEFRUITSANDVEGGIES.COM VISIT THE SITE >>