WHY WASH?

- Raw fruits and vegetables can become contaminated with harmful bacteria.
- It may be covered in fertilizer, dust, soil, bacteria, fungi, and pesticides.

TIPS FOR WASHING

- Wash hands with warm, soapy water.
- Wash produce just before serving.
- Do not use soaps, detergents, or bleach to wash produce.
- Use running water that is considered safe to drink and rub the fruit quickly with your hand.
- For an extra precaution use a small vegetable brush to remove surface dirt (especially on produce with firm surfaces).
- Dry with a clean cloth or paper towel.
- Try to cut away damaged or bruised areas (they may contain bacteria.)