

FRESH FRUIT AND VEGETABLES:

- Always wash your hands before beginning food preparation
- Wash all fruits and vegetables, including those that you peel or cut, like melons, oranges and cucumbers
- Wash under running tap water, soaking alone is NOT adequate
- Friction (or rubbing) is beneficial during rinsing
- If you choose to soak vegetables prior to rinsing, wash and sanitize vegetable prep sink between different items and between uses
- If there is a firm surface, such as apples, melons or potatoes, the surface can be scrubbed with a brush - however, brush must be properly cleaned between different items and uses
- Immediately refrigerate any fresh cut items such as salad or fruit
- Contact 368-4970 if you have questions or concerns