Safe Produce: KEEP IT CLEAN

- DRAIN and pat dry with a paper towel
- SEPARATE clusters of produce like grapes or broccoli
- SCRUB thick-skinned produce with a brush
- RUB waxy-skinned produce under running water
- CLEAN -hands -all surfaces -cutting boards -utensils
- DON’T use soap or bleach on produce
- DISCARD outer leaves of leafy produce and clean each individual leaf
- WASH mixed greens with clean water if you don’t see a “pre-washed”, “ready to eat”, or “triple washed” label
- RINSE -produce even if the outer skin isn’t commonly eaten -fragile berries in a colander

Rinse all produce thoroughly before eating!

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