## Safe Produce: KEEP IT CLEAN

## DRAIN CLEAN and pat -hands dry with -all surfaces -cutting a paper towel boards DON'T SEPARATE -utensils clusters of use soap or produce like bleach on grapes or broccoli produce DISCARD outer leaves of **SCRUB** leafy produce and clean each thick-skinned produce with individual leaf a brush RINSE RUB produce even waxy-skinned if the outer skin isn't commonly produce

## FOR VOLCANIC EMISSIONS:

under running

water

 Rinse fruits and vegetables grown in vog affected areas before eating to remove dirt and ash.

WASH

mixed greens with clean water even if you see a "pre-washed", "ready to eat",

or "triple washed" label

 Discard soft, leafy produce without a skin if exposed to volcanic glass or "Pele's Hair". Volcanic glass can break and become embedded in produce. Cooking will not remove volcanic glass.

## Rinse all produce thoroughly before eating!

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







eaten

-fragile berries in a colander

