



CHILL

PRODUCE protip

Refrigerate all cut, peeled, or cooked fresh fruits and vegetables within two hours of preparing.



For more tips, visit storeurl.com



SEPARATE

PRODUCE protip

Separate produce from raw meat, poultry, seafood, eggs and household chemicals in the store and at home.



For more tips, visit storeurl.com



CHECK

PRODUCE protip

Check all fresh produce for signs of bruising or damage.



For more tips, visit storeurl.com



CLEAN

PRODUCE protip

Wash hands with warm water and soap for at least 20 seconds before and after handling fresh fruits and vegetables.



For more tips, visit storeurl.com



CLEAN

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Clean all surfaces and utensils with hot water and soap, including cutting boards and knives, before and after preparing fresh fruits and vegetables.

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RINSE

PRODUCE protip



Just before use, rinse under running water only the fruits and vegetables you plan to eat, including those with skins or rinds that are not eaten.

For more tips, visit storeurl.com



RINSE

PRODUCE proTip



Firm-skin fruits and vegetables should be rubbed by hand or scrubbed with a clean brush while rinsing under running tap water.

For more tips, visit storeurl.com



RINSE

PRODUCE protip



Do not use soap or bleach to wash fresh fruits or vegetables. These products are not intended for consumption.

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THROW AWAY

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Throw away any fruit or vegetables that have touched raw meat, poultry, seafood, or eggs.



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Throw away any fresh fruit and vegetables that have not been refrigerated within two hours of cutting, peeling, or cooking.



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THROW AWAY

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Remove and throw away bruised or damaged portions of fruits and vegetables when preparing to cook them or before eating them raw.

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