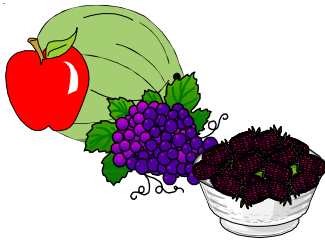
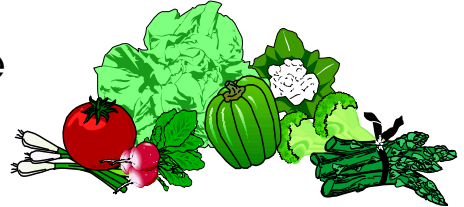


# Produce



- Wash hands

- Use a stainless steel food prep sink that is properly plumbed with indirect drainage
- Sanitize prep sink before and after use
- Thoroughly soak and wash produce
- Agitate produce by running water in sink
- Rinse thoroughly with clean water at least once



- Some food with bumpy surfaces may need several rinses

- A sanitized scrubber can be used for cleaning potatoes and melons
- Store sprouts and cut melons at 41°F or colder
- Store produce above and away from raw meats, poultry, seafood, and eggs
- Store clean produce in covered containers



Public Health - Always working for a safer and healthier community