

PRODUCE SAFETY



Fuel Your Family

STEP 1: WASH HANDS & EXAMINE PRODUCE

Wash your hands for 20 seconds with soap. Cut away damaged or bruised areas on fruits and vegetables. Throw away produce that looks rotten,



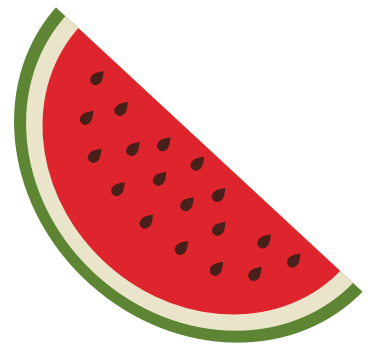
STEP 2: RINSE

Wash all produce thoroughly under running water. **Washing fruits and vegetables with soap, detergent, or commercial produce wash is not recommended.**



STEP 3: SCRUB

Scrub firm produce, such as melons and cucumbers, with a clean produce brush.



STEP 4: DRY

After washing, dry produce with a clean cloth towel or paper towel to further reduce bacteria that may be present on the surface.



“There is no evidence that consuming fresh produce (or any other food) can transmit the coronavirus/COVID-19. As consumers select their produce, adhering to food safety guidance is critical. We encourage consumers to wash their hands and wash their produce before consumption by following FDA recommendations.”

-Dr. Jennifer McEntire, Vice President of Food Safety for the United Fresh Produce Association

Source: <https://www.fda.gov/food/buy-store-serve-safe-food/selecting-and-serving-produce-safely>

K-STATE
Research and Extension

Douglas County



Supplemental
Nutrition
Assistance
Program

Putting Healthy Food

KANSAS STATE UNIVERSITY AGRICULTURAL EXPERIMENT STATION AND COOPERATIVE EXTENSION SERVICE
K-STATE RESEARCH AND EXTENSION IS AN EQUAL OPPORTUNITY PROVIDER AND EMPLOYER.