

Handling Fresh Fruits & Vegetables

1. Buying

At the market, separate produce from meat, poultry, and fish.



2. Storing

Store produce in refrigerator produce drawer. Store raw meat, poultry, or fish in meat drawer or on a tray on the bottom shelf below other foods.



3. Cleaning

Always wash hands, surfaces and utensils with soap before and after each use.

4. Preparing

Rinse produce under running water. When possible, scrub with a brush or rub with hands. Dry with paper towels.



5. Leftovers

Always refrigerate leftovers immediately.



University of California, Davis

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