








Washing Produce

Whole, raw fruits and vegetables can harbor soil and other contaminants that may cause foodborne illness.

All whole, raw produce should be thoroughly washed before:

- being cut
- combined with other ingredients
- cooked
- served
- offered for human consumption in ready-to-eat form

To safely wash your produce:

1	Take the produce out of its original packaging for washing. Remove all packaging material including tags, stickers, and rubber bands.	
2	 <p>Prepare your food preparation sink by clearing all dishes and other food items. Ensure the sink is cleaned and sanitized to prevent contamination. Use clean water from the food preparation sink to wash the produce.</p>	
3	Produce can be washed under running water that is strong enough to loosen soil and particles from the surface OR submerged in water ensuring to rotate the produce, so all surfaces are washed thoroughly.	 
4	 <p>Once all visible dirt and debris are gone the produce is ready to be stored, cut, cooked, or served.</p>	

For more information visit: <http://www.foodprotect.org/media/guide/guide-for-washing-and-crisping-whole-raw-fruits-and-vegetables-pdf-document-10-25-21-002.pdf>



- If the packaging says the produce is 'pre-washed' or 'ready-to eat', no additional washing is needed.
- If using a produce wash, follow the manufacturer's instructions for concentration and contact time. Keep test strips available to check the concentration.
- Do not use bare hands to touch washed produce that is ready-to-eat.
- Store washed produce above unwashed produce and raw animal products to protect it from contamination.