



Fresh Fruits and Vegetables

FOOD HANDLING SAFETY TIPS

PREPARING AND CLEANING RAW PRODUCE

- ✓ Wash your hands before and after handling food.
- ✓ Wash produce thoroughly under running water before preparing or eating, including produce grown at home or brought from a grocery store or farmer's market.
- ✓ Scrub firm fresh produce, including those with skins and rinds that are not eaten, with a clean produce brush.

For additional safety information:
Tri-Service Food Code
TB MED 530/NAVMED P-5010-1/AFMAN 48-147_IP
3-302.15 Washing Fruits and Vegetables