HANDLING PRODUCE SAFELY

WASH HANDS BEFORE HANDLING

WEAR DISPOSABLE GLOVES

USE SEPARATE EQUIPMENT AND UTENSILS FOR RAW MEAT AND FRESH PRODUCE

STORE CUT, FRESH PRODUCE AT 41ºF OR BELOW

LABEL, DATE AND REFRIGERATE FRESH-CUT ITEMS

BEFORE AND AFTER EACH USE, WASH, RINSE, SANITIZE, AND AIR DRY ALL FOOD CONTACT SURFACES, EQUIPMENT, AND UTENSILS

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