Washing Fresh Produce

- **Wash all raw vegetables thoroughly** before combining with other ingredients
- **Wash both unpeeled and peeled varieties.** Even if you plan to peel your produce, you should still wash it. Bacteria on unwashed peelings can transfer to parts of produce you eat.

**STEP 1**
Wash hands using the proper procedure.

**STEP 2**
Wash, rinse, sanitize, and air-dry cutting boards, knives, sinks and any other equipment or utensils that will touch produce.

**STEP 3**
Wash fresh produce vigorously under cold, running water.

**STEP 4**
Scrub the surface of firm vegetables, using a clean and sanitized brush designated for this purpose.

**STEP 5**
Label, date, and refrigerate fresh-cut items.

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