

FIGHT BAC!



Keep Food Safe From Bacteria

Rinse & Enjoy!

JETRO®



Summer's bounty is here, and you're just a rinse away from enjoying delicious, nutritious fruits and vegetables!

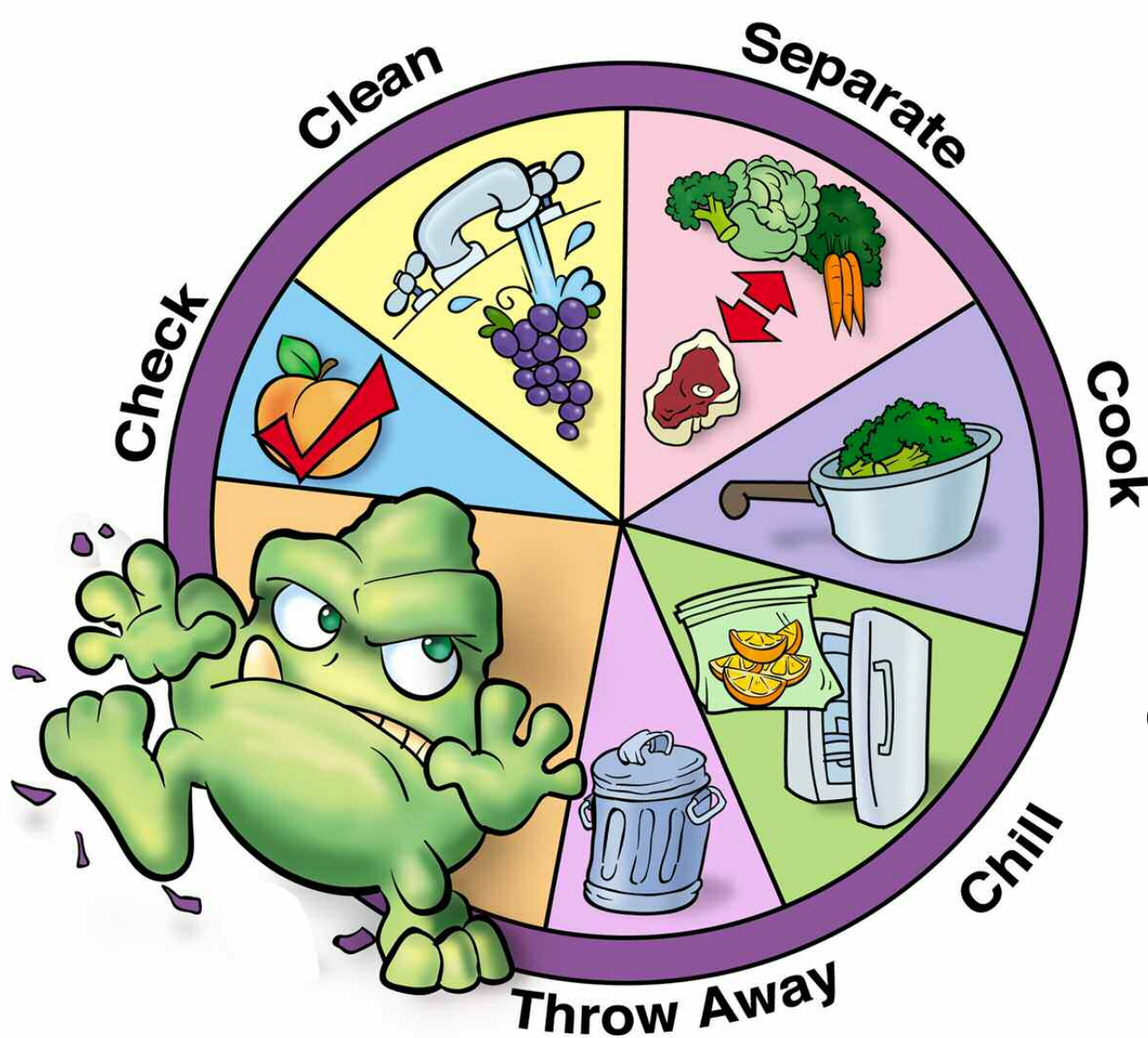
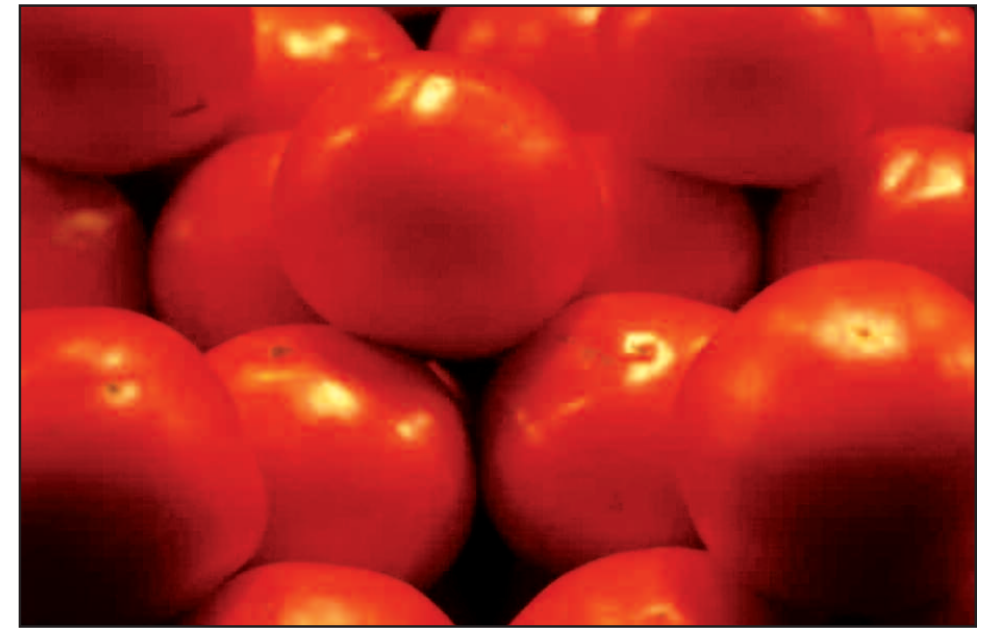
LEARN MORE AT:

**FDA PRODUCE INFO
FIGHT BAC! PRODUCE**

Visit Our Website at
Fightbac.org

REMEMBER!

- Rinse all fruits and vegetables under running tap water just before eating.
- Bagged produce specifically labeled "washed", "triple-washed" or "ready to eat" does not need to be washed, but remember - don't cross contaminate! Handle these pre-washed products only with clean hands!
- Rub firm-skin fruits and vegetables under running tap water or scrub with a clean vegetable brush while rinsing with running tap water.



THE PARTNERSHIP REMINDS

CONSUMERS TO ALWAYS...

CLEAN: Wash hands with warm water and soap for twenty seconds before and after handling food and wash surfaces often.

SEPARATE: Don't cross contaminate. Keep raw meat, poultry, seafood, and their juices away from other foods.

COOK: Cook to a safe internal temperature. Use a thermometer to measure the internal temperature of foods.

CHILL: Refrigerate or freeze perishables promptly. Keep your refrigerator at 40°F and use an appliance thermometer to monitor.