




FARMERS MARKET

Food Safety Tips and Guidelines

Quick tips for reducing foodborne illness risks

WASH PRODUCE

Wash produce even if you plan to peel it before eating.




DISINFECT SURFACES

Utensils and surfaces should be cleaned using hot, soapy water and rinsed with clean water. Sanitize them with a solution of 1 tablespoon of unscented, liquid chlorine bleach in 1 gallon of water.

TEMPERATURE CHECKS

Be sure to store foods at proper temperatures (40 °F or below for cold items and 140 °F or above for hot items).



INSPECT FRUIT

Large bruises or cuts, and insect holes can potentially store bacteria that hide and spread rapidly to the inner parts of the produce.

REFRIGERATE

Refrigerate cut or peeled fruits and vegetables within two hours.



CLEAN TOTE BAGS

Frequently wash fabric grocery totes, either in the washing machine or by hand with hot, soapy water and dry them in a hot dryer.



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