Safe Produce Handling

- **Wash hands.**

- **Sanitize prep sink before and after use.**
  Use a dedicated and approved food prep sink that is properly plumbed with indirect drainage.

- **Thoroughly soak, wash & rinse produce.**
  - Agitate produce by running water in sink.
  - Rinse thoroughly with clean running water at least once.
  - Some produce with bumpy surfaces may need several rinses.
  - A sanitized scrubber can be used for cleaning potatoes and melons.

- **Store produce properly.**
  - Store sprouts, cut tomatoes, cut leafy greens, and cut melons at 41°F or colder.
  - Store clean produce in covered containers above and away from raw meats, poultry, eggs, seafood and unwashed produce.