SAFE PREPARATION AND HANDLING OF FRESH FRUIT AND VEGETABLES STATEMENTS

Use what you have learned about safe preparation and handling of fresh fruit and vegetables to fill in the missing word in each of the below statements:

1. Refrigerate all fresh fruit and vegetables within __ __ __ hours of cutting, peeling, or cooking.

2. Always wash your hands with warm water and __ __ __ __ before and after handling fresh fruit and vegetables.

3. Surfaces that must be washed after being in contact with fresh fruit and vegetables include counter tops and __ __ __ __ __ __ __ boards.

4. Do not buy fresh fruit and vegetables that are __ __ __ __ __ __ __, moldy, gashed, or otherwise damaged.

5. Firmed skinned fruits and vegetables should be __ __ __ __ __ __ __ __ with a clean vegetable brush under running sink water.

6. After cleaning and rinsing fresh fruit and vegetables, dry them with a clean cloth or __ __ __ __ __ __ __ towel.

7. Keep fresh cut fruit or vegetables __ __ __ __ __ __ __ __ __ __ __ __ at home.

8. Gently use your __ __ __ __ to rub dirt from soft fruit and vegetables.

9. If fresh fruit and vegetables come in contact with raw meat, poultry, or fish, they must be __ __ __ __ __ __ before eating.

10. Keep fresh fruit and vegetables __ __ __ __ __ __ __ __ __ __ __ __ from meat, poultry, and fish in your shopping cart, checkout bag, and refrigerator.

Note: Each underline dash represents one letter of the missing word.