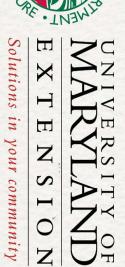


## Why wash your produce?

- non-organic may have soil and germs that can make you sick. All produce, both organic and Note—you are not the only one
- touching produce: Other shoppers..







## How 6 wash:

- Do not use chlorine bleach or soap—they are not meant to eat.
- Washing with clean water is the best practice.
- Wash produce right before eating or cooking.

Clean Produce=Fresh Flavor!