



CLOVER SAFE

AGRICULTURE AND NATURAL RESOURCES
ENVIRONMENTAL HEALTH AND SAFETY



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.