

texas MELONS



why should I WASH MY PRODUCE?

- ✔ To prevent the potential spread of foodborne pathogens.
- ✔ To ensure it is clean and free of soil from the farm.
- ✔ Because many hands have touched your produce since harvest.

how do I WASH MY PRODUCE?

START with clean hands, a disinfected sink area and clean kitchen utensils like knives, cutting boards, and storage containers.

SCRUB the rind until it is dirt-free and rinse with cold water.

SLICE the melon.

STORE in a clean container or wrap in plastic wrap.

OF PRODUCE AT HOME

- It is best to use separate cutting boards for produce and meat products.
- Produce and raw meats should be stored separately while in the refrigerator to prevent cross contamination.
- According to the USDA, there is a danger zone between 40 degrees and 140 degrees Fahrenheit in which pathogens multiply. If produce is left out for more than 2 hours in these conditions you should throw it away.
- Store cut produce in the refrigerator in a clean container or cover in plastic wrap.



*For more information on washing your produce
visit TexasAgriculture.gov
or give us a call at 800-835-5832 (TELL-TDA)*



**TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER**

1700 N. Congress, Austin, TX 78701

Funding for Wash Your Produce Pamphlet was made possible by the U.S. Department of Agriculture's (USDA) Agricultural Marketing Service through grant agreement AM170100XXXXG033. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the USDA.

texas TOMATOES



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- ✔ Because many hands have touched your produce since harvest.

how do I WASH MY PRODUCE?

START with clean hands and a disinfected sink area

CLEAN kitchen utensils like knives, cutting boards, and storage containers.

RINSE OR SOAK in cold water only.

OF PRODUCE AT HOME

- It is best to use separate cutting boards for produce and meat products.
- Produce and raw meats should be stored separately while in the refrigerator to prevent cross contamination.
- According to the USDA, there is a danger zone between 40 degrees and 140 degrees Fahrenheit in which pathogens multiply. If produce is left out for more than 2 hours in these conditions you should throw it away.
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how do I WASH MY PRODUCE?

START with clean hands, a disinfected sink area and clean kitchen utensils like knives, cutting boards, and storage containers.

While it is not common to eat the peels of citrus produce, it is still **BEST TO WASH THE PEEL, ESPECIALLY PRIOR TO GRATING.**

Contamination can occur when slicing or handling the peel and then touching the edible portion of the fruit.

OF PRODUCE AT HOME

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- Produce and raw meats should be stored separately while in the refrigerator to prevent cross contamination.
- According to the USDA, there is a danger zone between 40 degrees and 140 degrees Fahrenheit in which pathogens multiply. If produce is left out for more than 2 hours in these conditions you should throw it away.
- Store cut produce in the refrigerator in a clean container or cover in plastic wrap.



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LEAFY GREENS



why should I WASH MY PRODUCE?

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- ✔ Because many hands have touched your produce since harvest.

how do I WASH MY PRODUCE?

START with clean hands and a disinfected sink area

CLEAN kitchen utensils like knives, cutting boards, and storage containers.

RINSE OR SOAK in cold water only.

OF PRODUCE AT HOME

- Unpackaged leafy greens should be washed by separating the leaves and soaking them in a bowl of cold water.
- After a few minutes, rinse and repeat. Dry with a clean towel.
- Salad spinners should be washed with warm, soapy water after each use.
- According to the USDA, there is a danger zone between 40 degrees and 140 degrees Fahrenheit in which pathogens multiply. If produce is left out for more than 2 hours in these conditions you should throw it away.
- Leafy greens should be stored in the refrigerator within two hours of bringing them home from the store or market. Store with a paper towel in order to prevent moisture accumulation and wilting.



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