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## 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.