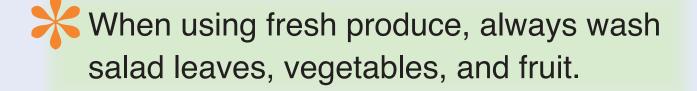
Wash and dry your hands thoroughly before you prepare food.



Don't use produce that looks wilted or past its best, even if it is in season.

Be careful when you use sharp knives and graters.

If you put prepared fruit and vegetables in the fridge before serving, make sure you cover them to avoid contamination from raw food.

If you leave prepared fruit and vegetables on the counter before serving, cover them so bugs can't get in.



Fact File: Lesson 10