

Safe Food Handling Practices

There is currently no evidence that coronavirus is spread by contaminated food

- Always wash hands with soap and water for 20 seconds before handling food
- Always clean work surfaces and all utensils with soap and water or other cleanser.
- Always rinse all produce in running water and use scrub brush if necessary to remove soil (clean and sanitize scrub brush after using with soap and water by putting it in the dishwasher, placing it in boiling water for 20 seconds, or rinsing it in a bleach solution of 1 teaspoon chlorine bleach in 1 quart (4 cups) of water.)
- Cooking produce at temperatures of 140 degrees for 30 minutes has been shown to kill other coronaviruses

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