Food Safety: Handling Fresh Produce

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Across
2. Let this fruit ripen at room temperature. Hint: It’s popular in cobblers!
4. Don’t bag or store produce with raw _ _ _ _. 
6. Wash produce with just water. There’s no need for _ _ _ _. 
7. Wash your _ _ _ _ for 20 seconds with warm water and soap.

Down
1. Keep produce on _ _ _ if transporting it more than an hour.
2. Scrub these root vegetables well before using. Hint: They are great mashed or baked!
3. Wash produce in _ _ _ _ water before using.
5. These are popular in sandwiches and salads, but they are high-risk for foodborne illness. Don’t eat them raw!

Answers
1. Ice; 2. Potatoes; 3. Cool; 5. Sprouts

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