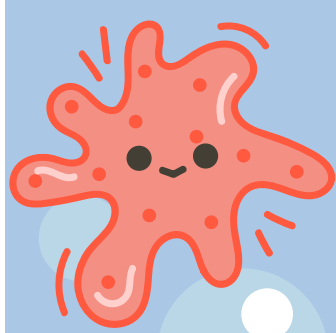


A FEW MYTHS & FACTS ~WASHING PRODUCE~

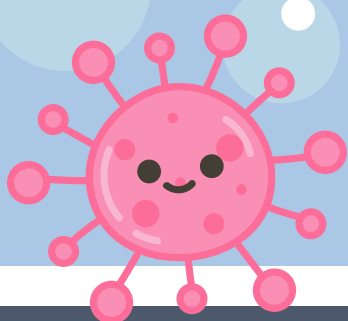
MYTH: Washing produce is Required

The FSMA Produce Safety Rule **DOES NOT** require produce to be washed.



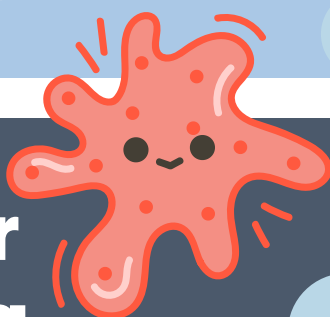
TRUTH: Bacteria can be introduced by washing

Bacteria can be introduced by water during the washing process.



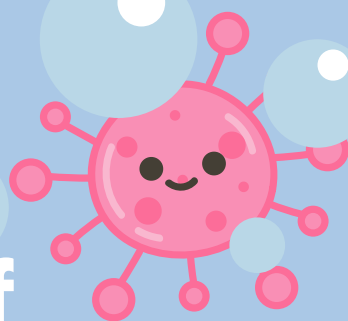
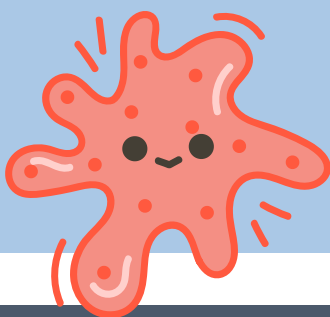
MYTH: Sanitizer kills all bacteria

Sanitizer reduces the amount of bacteria present.



A 1 Log reduction may kill 90% of bacteria present

But if trillions of bacteria are present....
How many may still remain?



Using Irrigation water to wash produce is okay

Probably Not: Water used to wash produce must be free of generic E. Coli.

