

# Washing Salad

Fresh produce can harbour bacteria, fungi, and other microbes along with trace amounts of pesticides. Fortunately, there are steps you can take to help improve the safety of fruits and vegetables.



1. Use a knife to remove any damaged or wilted leaves.



2. Wash thoroughly in water, leaf by leaf.



3. Use a brush if necessary, to remove any residual dirt.

4. Discard any damaged or dirty leaves that remain after cleaning.



5. Leave the food immersed in Dubai Municipality approved sanitizer as per instructions from supplier.

6. Rinse again under running water if required.

7. Dry instantly to preserve the food.

Access and download free Food Safety material at [www.ufs.com](http://www.ufs.com)

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