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Storing Garden Produce

■ Wash water should not be more than 10 degrees colder than the produce to prevent harmful pathogens being absorbed by the produce
■ To prevent spoilage and mold growth, always thoroughly dry
■ Do not wash berries before refrigerator storage
■ Always wash just prior to eating

Storing Safely

■ Ripen apples, tomatoes, and melons at room temperature, then refrigerate
■ Store root crops in a cool, dry, well-ventilated area, e.g. onions, potatoes
■ Store produce above meat, poultry, fish in the refrigerator
■ Look for signs of spoilage—throw out
■ Refrigerate raw, pre-cut, or cooked produce in clean covered containers

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Preparing and Serving Fresh Garden Produce

■ Wash hands before preparation
■ Rinse produce under cool, clean running water
■ Cut away any bruised or damaged areas with a clean knife
■ Avoid cross-contamination
■ Keep work area and utensils clean

Preserving Your Garden Produce at Home

To be safe...
Choose and follow recipes and methods tested by the United States Department of Agriculture (USDA) and endorsed by Cooperative Extension.

USDA Endorsed Preservation Resources

■ The National Center for Home Food Preservation offers tested recipes and procedures. http://www.uga.edu/nchfp/index.html