

Keep samples covered



Keep cut samples covered and serve them quickly.

Why?

Covering samples helps keep out insects, dirt, bacteria, and viruses. Serving them quickly and/or keeping them cold slows how quickly bacteria can grow on them.

Keep cut samples in clean, sealed, food grade containers. Keep cut or temperature-sensitive samples (like fresh juice) refrigerated below 41°F, or give out within 2 hours or 1 hour if the air temperature is 90°F or above. Prepare fresh samples daily and do not mix old with new samples.

