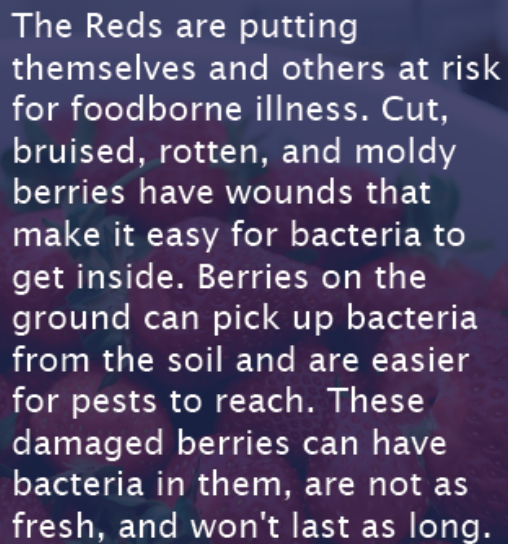
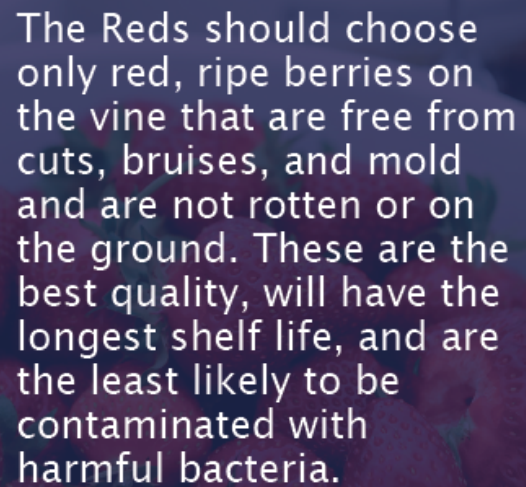


Part Three



The Reds are putting themselves and others at risk for foodborne illness. Cut, bruised, rotten, and moldy berries have wounds that make it easy for bacteria to get inside. Berries on the ground can pick up bacteria from the soil and are easier for pests to reach. These damaged berries can have bacteria in them, are not as fresh, and won't last as long.



The Reds should choose only red, ripe berries on the vine that are free from cuts, bruises, and mold and are not rotten or on the ground. These are the best quality, will have the longest shelf life, and are the least likely to be contaminated with harmful bacteria.