

# MICROORGANISMS OR “GERMS” LIKE BACTERIA, VIRUSES, AND PARASITES CAN MAKE US SICK IF WE EAT CONTAMINATED FRUITS AND VEGETABLES!

## KEEP YOUR GERMS OUT OF THE GARDEN!

- 🐾 Wash your hands with soap and warm, running water before entering the garden. (If no soap and water are available, at least use hand sanitizer.)
- 🐾 Don't litter! Don't drop used tissues, food, chewing gum, etc. in the garden.
- 🐾 Don't go into the garden if you are sick.

## KEEP THE GARDEN'S GERMS OUT OF YOU!

- 🐾 Don't feed birds or other animals near food growing areas. Animal poop can be a source of germs!
- 🐾 Don't put untreated rainwater from rain barrels directly on fruits or vegetables. Water only the soil around these or use this water only for flowers or plants that won't be eaten.
- 🐾 Keep pets out of the garden.
- 🐾 Use clean, plastic containers for harvesting fruits and vegetables, and wash containers between uses.
- 🐾 Don't eat fruits and vegetables in the garden! Rinse fruits and vegetables well in clean water suitable for drinking and dry them with a clean paper towel before you taste them.

- 🐾 Produce samples that are cut or sliced should be kept on ice or in a refrigerator. Throw away cut samples if they have been held at room temperature for more than 2 hours or more than 1 hour at temperatures above 90°F.

- 🐾 Wash your hands for at least 20 seconds using soap and running water after being in the garden.

## OTHER SAFETY TIPS FOR THE GARDEN:

- 🐾 Some plants have parts that can be eaten and parts that are poisonous. Ask an adult before you touch or taste!
- 🐾 Some plants can cause skin irritation, rashes or itching if you come in contact with them. Wash your hands thoroughly after being in the garden.

