



HOW TO BAG RESCUED PRODUCE

1. If you will not eat it, our clients will not eat it
 - a. Please dispose of any spoiled or ruined produce into the compost bags. Then take compost bags to the compost bin.
2. Bag for a family size of 4
 - a. Typically put 4 items in a bag. If larger items, then can bag 2 or 3. If smaller items, the can bag 5 or 6. Think one serving each for 4 people.
3. Never mix items together in the same bag
 - a. Keep apples with apples, oranges with oranges. If it doesn't end up an even count, then spread the extras in some of the similar bags.
4. Do not wash any of the produce, unless necessary
 - a. The moisture can ruin them. If you do, the please dry before bagging them.
5. All produce should be bagged and tied, except...
 - a. Exceptions include bananas and produce that is oversized (bagged but not tied shut.) Also, large items whose skin is not edible do not need to be bagged (pineapple, melons, etc.)
6. Put produce in the refrigerators (if room is available), except...
 - a. Exceptions include bananas, apples, pears, oranges, tomatoes and some vegetables (potatoes, Roots, etc.)
7. Questions? Please ask
 - a. Sonia (first) or Paula