

## NEWS RELEASE

### For Immediate Release

May 24, 2017

### For Further Information Call:

Carrie Yarwood  
(530) 889-7350

### Reusable Bags....How Safe Are They?

You've made the transition from paper or plastic grocery bags to reusable bags. You keep them in the trunk, so they are always available when you go shopping. Time for a pat on the back? Maybe. Do you ever wash those bags?

If you don't, you're not alone. Most people do not wash their reusable bags and may be contaminating some of their food. Studies have found bacteria, including *Salmonella* or *E. coli*, on some reusable shopping bags. Here are some tips to avoid cross-contamination:

- Wash reusable grocery bags and let them fully dry before storing.
- Put raw meats in clear plastic bags (often supplied by the grocery store) to prevent juices from leaking and contaminating other food items, and the reusable grocery bags.
- Keep raw meats, fresh produce, and ready-to-eat foods in separate bags.
- Store reusable bags at home instead of the car. Higher temperatures, especially in the summer, promote bacteria growth in and on the bags.

Make a plan to wash your reusable bags regularly. This way, you can reduce your risk of foodborne illness and help the environment at the same time. For more food safety information, visit [www.foodsafety.gov](http://www.foodsafety.gov).

For more nutrition or program information, please call (530) 889-7350 or visit our website at <http://ucanr.edu/sites/letseathealthy>. "Like" us on Facebook for additional tips and updates at UC CalFresh Nutrition Education Program, Placer/Nevada Counties.



UNIVERSITY OF CALIFORNIA  
cal<sup>fresh</sup> Nutrition Education

This material was produced by the University of California CalFresh Nutrition Education Program with funding from USDA SNAP, known in California as CalFresh (formerly food stamps). These institutions are equal opportunity providers and employers. CalFresh provides assistance to low-income households and can help buy nutritious foods for better health. For CalFresh information, call 1-877-847-3663.