Tips for Cleaning Your Reusable Bags

To prevent cross-contamination and reduce risk for foodborne illness, here are tips to ensure your bags stay germ free.

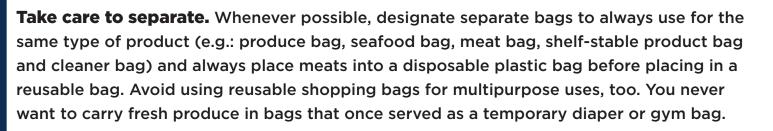
Woven or Nonwoven Polypropylene Bags: Machine-wash on gentle cycle with soap and cold water or hand-wash with soap and water, line dry.

Nylon or Polyester Bags: Hand-wash in warm water and soap. Turn inside out and line dry.

Bamboo or Hemp Bags: Machine-wash on gentle cycle with soap and cold water, machine or line dry.

Cotton Bags: Machine-wash with soap and hot water, machine or line dry.

Insulated Bags: Hand-wash in warm water and soap or wipe with disinfecting wipes, especially along seams, line dry.



Store safely. Once groceries are put away and bags are cleaned out, most of us never give a second thought to where bags are stored. Perhaps they're thrown in the car so you don't forget to use them during the next shopping trip? Unfortunately – that's a big no-no! Reus able bags should be kept in a cool, dry space with adequate air flow, since dark, warm and humid environments (think: in the trunk of your car) are where bacteria thrive.

Have a bag that's seen better days? Follow the ultimate food safety guideline: When in doubt, throw it out!

Based on information from the American Cleaning Institute® and foodsafety.gov.



