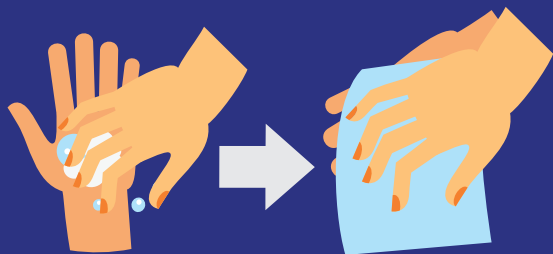


SAFETY FIRST

Ensure safe use of Hass avocados by following these simple food safety practices during prep.



Wash your hands in hot, soapy water, then dry with a clean paper towel.



Wash cutting boards, dishes, utensils, and countertops with soap and hot water between preparing raw meat, poultry.



Wash avocados thoroughly under clean running water, then dry with a clean cloth or paper towel.



Cut away any damaged or bruised areas on the fruit.