

# PRACTICE SAFE SACKS

Reusable bags can carry a lot of things, including bacteria and lead that can make you and your family sick. Follow these guidelines to use your reusable bags safely.

## NIX THE MIX AND MATCH



To avoid contamination, wrap raw meat, poultry and seafood separately.

**75%** of consumers **do not** use separate bags for meat and produce

Consumers who use reusable bags for transporting other items in addition to groceries...

**30%**  
...such as bike supplies and children's toys.

## WASH. RINSE. REPEAT.



Hand or machine washing reduces bacteria found in reusable bags by...

**99.9%**

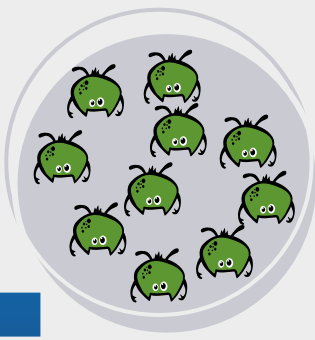


**140°**

After each use, wash reusable bags with soap and HOT water.

**97%** of reusable bag users **do not** regularly—if ever—clean them

Storing reusable bags in a hot car causes bacteria to grow...

**1**  **x** faster

## BEWARE THE BAGS GONE BAD

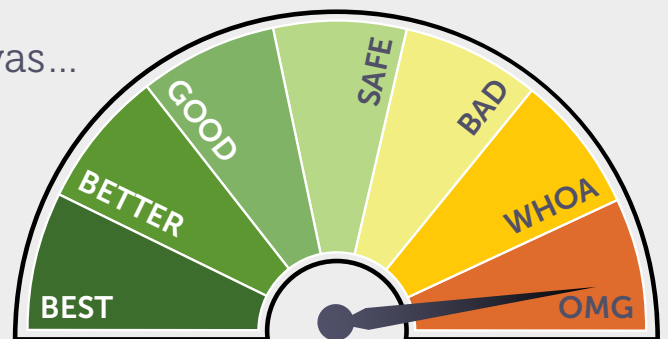
**12**  
percent



Percentage of reusable bags that contain e. coli

Bacteria build-up on reusable bags was...

**300% higher**  
than considered safe.



nearly **40**  
percent

of reusable bags tested in 2011 contained **amounts of toxic lead that exceed allowable limits**

### SOURCES

"Prevent Cross Contamination;" Minnesota Department of Health, April 2007.

"Excessive Amounts of Lead in Reusable Grocery Bags Supplied by Major Retailers, New Testing Shows;" The Center for Consumer Freedom, January 2011.

"Assessment of the Potential for Cross Contamination for Food Products by Reusable Shopping Bags;" Department of Soil, Water and Environmental Science, University of Arizona and School of Public Health, Loma Linda University, June 2010.

"Food Safety Tips for Reusable Bags and Bins;" Health Canada, June 2011.