



## Top 10 Tips for “Healthy” and Long-Lasting Reusable Bags



**Do you clean your kitchen surfaces? Think of your bags like you think of your counter tops...cleanliness is a good idea!**

1. Wash your bags.
2. Store bags in a dry cool place.
3. Let your bags “breathe” (air dry).
4. If you have fabric bags, throw them in the washing machine and let them air dry.
5. If you have plastic bags (like the ones made from recycled water bottles), wipe them down with hot soapy water.
6. Designate bags for meat.
7. Designate bags for produce.
8. Designate one or two bags for your “retail therapy.”
9. Keep bags in tact by honoring “weight limitations.” Typically most bags won’t “like” three quarts of milk, a jug of orange juice, a pineapple, and a big jar of pasta sauce all in one bag.
10. Did we mention don’t forget to wash your bags?