

Got **G**erm-free **R**e-**U**seable **B**ags?

Reusable bags are an eco-friendly alternative to plastic bags for carting your grub home from the farmer's market, grocery store or big box store. You can help prevent bacteria, yeasts, and mold from growing on your bags and cross-contaminating your food by washing and storing the bags safely between each use. Here's how...



NOTE: Screen printing on some bags may bleed when washed. Wash with cold water for the first few washings.

Clean

Wash bags after each use, following care instructions. See fabric care label or below for more details. Wipe insulated bags with a disinfecting or sanitizing cloth, especially along seams.

Separate

Use separate bags for raw meats, seafood, and produce. Label bags to avoid confusion. Keep bags for non-food items like cleaners, books, sports gear, etc., separate from food bags.

Store

After washing, make sure bags are dry before storing. Don't store your bags in your car trunk. This is a dark, warm and often humid environment that promotes bacteria growth. Help prevent bag bacteria by storing your bags at home in a cool dry environment where air can circulate.

When in doubt, wash your bags! If bags are worn & dirty, throw them out!

Woven or Nonwoven Polypropylene



A form of plastic that can be made from recycled plastic containers. Machine wash (gentle cycle with soap & cold water) or hand wash in soap & warm water, then line dry.

Nylon or Polyester



A durable, petroleum product. Hand wash in warm water & soap, then hang inside out to dry.

Bamboo or Hemp



Made of biodegradable, natural fibers. Hand or machine wash (gentle cycle) with mild laundry detergent, then place in dryer or line dry.

Cotton



Made of biodegradable, natural fiber. Machine wash with hot water & laundry detergent. Machine or line dry.

Insulated Bags



Insulated polyester fiber and coated thermal film to keep foods/drinks cold or hot. Hand wash in warm water & soap or wipe with disinfecting or anti-bacterial wipes, especially along seams.

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