

An Apple A Day



Americans are incredibly fortunate. We pay the least for food of any industrial country on earth; yet have access to products from all over the world. But perhaps most important, our food supply is incredibly safe!

This is not by accident. Farmers, producers, manufacturers, retailers and government all play important roles in minimizing your risk of foodborne illness.

Come take a behind-the-scenes look at all that's done by your Minnesota Department of Agriculture and others to bring you safe, wholesome food — The Apple.

- **Approved pesticides are registered and pesticide applicators tested and certified.** All pesticides and growth regulators must be registered and approved for their intended use. Commercial pesticide applicators are tested and certified.
- **Non-chemical controls (biocontrols) are being identified and promoted.** Non-chemical controls such as the use of natural parasites to control pests are being developed and used by growers.
- **Plant nursery inspections help prevent exotic plant diseases.**
- **Apples are analyzed for pesticide residues.** Laboratory analysis confirms that unapproved pesticides have not been used and that apples were withheld for a certain time after pesticide application.
- **Washing fruit before marketing and consumption decreases all types of contamination.** A safe water supply and commercial scrubbing cleans apples before marketing.
- **Farmer's market and retail stores are inspected for good sanitation practice.** Inspectors check for safe storage and prevention of cross-contamination.

For additional food safety information, contact:

USDA's Meat and Poultry Hotline	1-800-535-4555
FDA's Food Information & Seafood Hotline	1-800-332-4010
EPA's Pesticide Right-to-know Website	www.epa.gov/pesticides/food
Minnesota Dept. of Agriculture's Dairy & Food Inspection Information Desk	651-296-1592
Minnesota Dept. of Agriculture's Agronomy & Plant Protection	651-296-6121
Minnesota Dept. of Agriculture's Website	www.mda.state.mn.us