

Reusable Bag Tips

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 fabric bags, throw in the washer and air dry.
5. If plastic bags (like the ones made from recycled water bottles), wipe down with hot soapy water.
6. Designate one to be used exclusively for meat, poultry, fish.
7. Designate one to be used exclusively for produce.
8. Designate one or two bags for your "retail therapy."
9. Keep your 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 launder and sanitize your bags regularly?