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# Cooperative Extension COVID-19\_Food Safety Information for Maine Consumers

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## COVID-19 Food Safety Information for Maine Consumers

Updated: April 16, 2020

# Cleaning & Disinfecting

- How to disinfect surfaces (YouTube), Louisiana State University AgCenter
- Best Ways to Wash Fruits and Vegetables
- Cleaning And Disinfecting Your Home for COVID-19, CDC
- Cleaning and Disinfection for Households with Suspected or Confirmed COVID-19, CDC
- Cleaning and Disinfecting Reusable Bags (PDF), NC State Extension
- COVID-19 Disinfecting with Bleach, MSU Extension

#### Food Purchasing & Storage

- Shopping for Food During the COVID-19 Pandemic, FDA
- Is Coronavirus a Food Safety Issue? (PDF), NC State Extension
- Is Coronavirus a Concern at Grocery Stores? (PDF), NC State Extension
- Is Coronavirus a Concern with Takeout? (PDF), NC State Extension
- COVID-19 FAQs for Food Pantries (PDF), NC State Extension
- COVID-19 FAQs for Food Service (PDF), NC State Extension
- Preparing an Emergency Food Supply, Short Term Food Storage, University of Georgia Extension
- Food Safety and Availability During the Coronavirus Pandemic, FDA
- Foodkeeper App, foodsafety.gov
- Understanding Dates on Food, Academy of Nutrition & Dietetics
- How to Freeze Fruits, How to Freeze Vegetables, National Center for Home Food Preservation
- Thawing and Preparing Foods for Serving, National Center for Home Food Preservation
- Food Preservation How-To Videos, University of Maine Cooperative Extension
- Cooking from Your Pantry, PennState Extension
- Recipes Using Pantry Staples: Below are recipes that use many pantry staples. More recipes can be found at <a href="UMaine Extension's recipe page">UMaine Extension's recipe page</a>. If a recipe calls for an ingredient that you do not have on hand, check out University of Nebraska-Lincoln's resource about basic ingredient substitutions.
  - o Bean and Squash Chili
  - o Cheesy Lentils and Rice
  - o Chicken, Corn and Rice Casserole
  - o Spinach Potato Pancake
  - o Acorn Squash Soup with Kale
  - o Curried Lentil Squash Soup
  - o Hearty Lentil Soup
  - o Kale and White Bean Soup
  - o Savory Bean Stew

### Resources for Washing Your Hands

- Keeping Hands Clean, CDC
  - What you need to know about handwashing (YouTube), CDC
- COVID-19 Preventative measures clean your hands often (PDF), NC State Extension

### For Questions or More Information

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