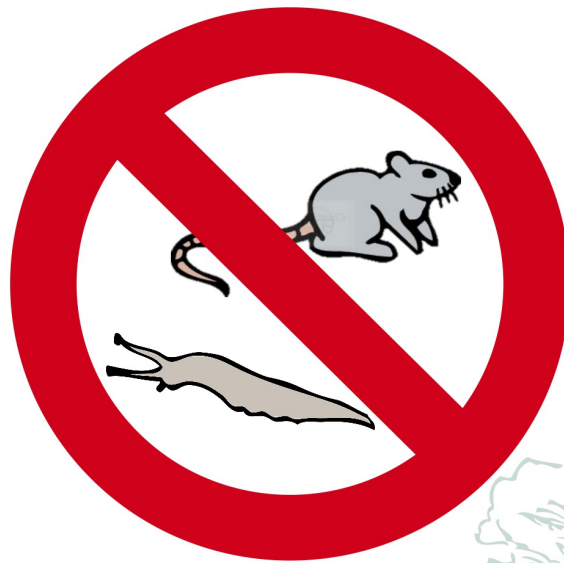




COOPERATIVE EXTENSION
UNIVERSITY OF HAWAII AT MANOA



**KEEP
CALM
AND**

**MINIMIZE YOUR RISK OF
RAT LUNGWORM DISEASE**

CLEAN

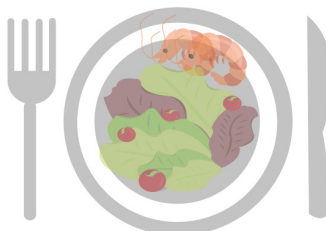
- Wash your hands
- Separate and rinse your produce
- Clean and sanitize food contact surfaces

MANAGE

- Prevent, trap, and kill rat, slug, and snail pests
- Inspect, treat, and remove snails and slugs from produce, flowers and foliage before sharing with others

DESTROY

- Cook snails, freshwater prawns, etc. for 3-5 minutes to an internal temperature of 165°
- Freeze produce, prawns, and snails 24+ hours



ctahr_farmfoodsafety



ctahrfarmfoodsafety

<http://manoa.hawaii.edu/ctahr/farmfoodsafety/>



CTAHR Farm Food Safety
Good Agricultural Practices