

Table 4 Bacteria on Store-Bought Produce

Results	Reference
<p>All fresh produce (whether organic, natural or general produce) may carry dangerous bacteria or other organisms that can cause food borne illness. Bacterial contamination can occur in the fields from the use of natural fertilizers (such as animal manure) or from human contact during produce harvesting, transporting and in the grocery store. The term "organic" or "natural" refers to growing without the use of chemical fertilizers or pesticides, and has no relationship to the cleanliness of the produce.</p>	<p><a href="http://www.seattlecca.org/patientsandfamilies/nutrition/foodSafety/foodSafetyguidelines.htm">http://www.seattlecca.org/patientsandfamilies/nutrition/foodSafety/foodSafetyguidelines.htm</a></p>