



VitaVersa Bamboo Cutting Board Set Fights Food Poisoning In Support Of National Food Safety Month

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Portland, OR based VitaVersa has announced that it is supporting National Food Safety Month, which is held in September. This year, the focus is on the flow of food through restaurants. A particular emphasis is on cross contamination during food preparation, which could potentially lead to food poisoning. The VitaVersa bamboo cutting board set, as can be seen on <http://amzn.to/1Q8UXp0>, is designed to help prevent this.

"People really don't take cross contamination seriously enough, even in professional kitchens," says Freida Peters from VitaVersa. "With this month being National Food Safety Month, we want to attract attention to the fact that cross contamination can kill. To help kitchens avoid this problem, we are releasing our cutting board board set at a special discounted rate."

Customers can enter coupon code TWJLBDWU at checkout in order to get the discount. This is a 66% reduction on the normal price. This is expected to encourage both professional and home chefs to switch to this board and help keep food safe. Because the set comes with two boards, it is easy to prepare multiple dishes without any of the food's pathogens or bacteria touching each other.

The board is made from strong bamboo, which has been observed to stop knives from leaving grooves and cut marks on it. This, in turn, stops bacteria from setting up home on the board and contaminating any food that will be prepared on it in the future. VitaVersa cannot stress enough how important it is to focus on this for anybody who deals with raw foods.

"Cross-contamination occurs when juices with bacteria from raw meat, poultry, seafood and eggs, touch cooked or ready-to-eat foods," says a spokesperson for National Food Safety Month. "Keep these items separate from other foods in your shopping cart, grocery bags and refrigerator. Place them in plastic bags to prevent juices from leaking, and on the refrigerator's bottom shelf, so their juices don't drip on other foods."

Further details have also been released recently about just how bad cross contamination can be. In fact, it is now officially recommended that customers carry chicken in a separate bag if they purchase it from the grocery store, as it is so easy to cross contaminate. Chicken, in particular, can cause various serious illnesses.

Those who are interested in the product can go to <http://amzn.to/1NPWBi9> and apply the coupon code in order to receive a 66% discount.

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For more information about VitaVersa, contact the company here: VitaVersa Freida Peters 1-844 3258184 public_relations@vitaversa.com US Address: 1812 N Columbia Blvd, Portland, OR 97217

VitaVersa

VitaVersa is brand owned and operated by family oriented individuals. We are dedicated to providing the highest quality products in the Home, Garden & Tools niche and only offer products we would trust being used by our own families, in our own homes.

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