

CROSS CONTAMINATION

What is cross contamination?

- ✓ Transferring germs from dirty hands, utensils, or equipment to clean equipment, or to food that will not receive additional cooking.
- ✓ EXAMPLE: Using a knife to cut up raw chicken, then using the same knife to cut up salad ingredients

HOW TO PREVENT CROSS CONTAMINATION

Use sanitizer on food contact surfaces

Hands:

- ✓ When handling RTE food, use utensils or gloves as much as possible
- ✓ Wash hands often, and always between tasks

Cutting boards and prep tables:

- ✓ Wash, rinse, and sanitize after every task
- ✓ Keep cutting boards and prep tables easy to clean by replacing damaged items



Storage:

- ✓ Keep raw meat below ready to eat food