



CROSS-CONTAMINATION

What is Cross-Contamination?

The contamination of prepared foods, or foods needing no further preparation or washing, with harmful bacteria from raw foods. This contamination could occur in storage, preparation or service.

Examples:

- Refrigeration- Storing raw chicken above cole slaw in the cooler.
- Preparation- Using a cutting board to cut raw chicken and then using the same cutting board to slice tomatoes.
- Service- Handling raw food then dispensing prepared food without washing hands.

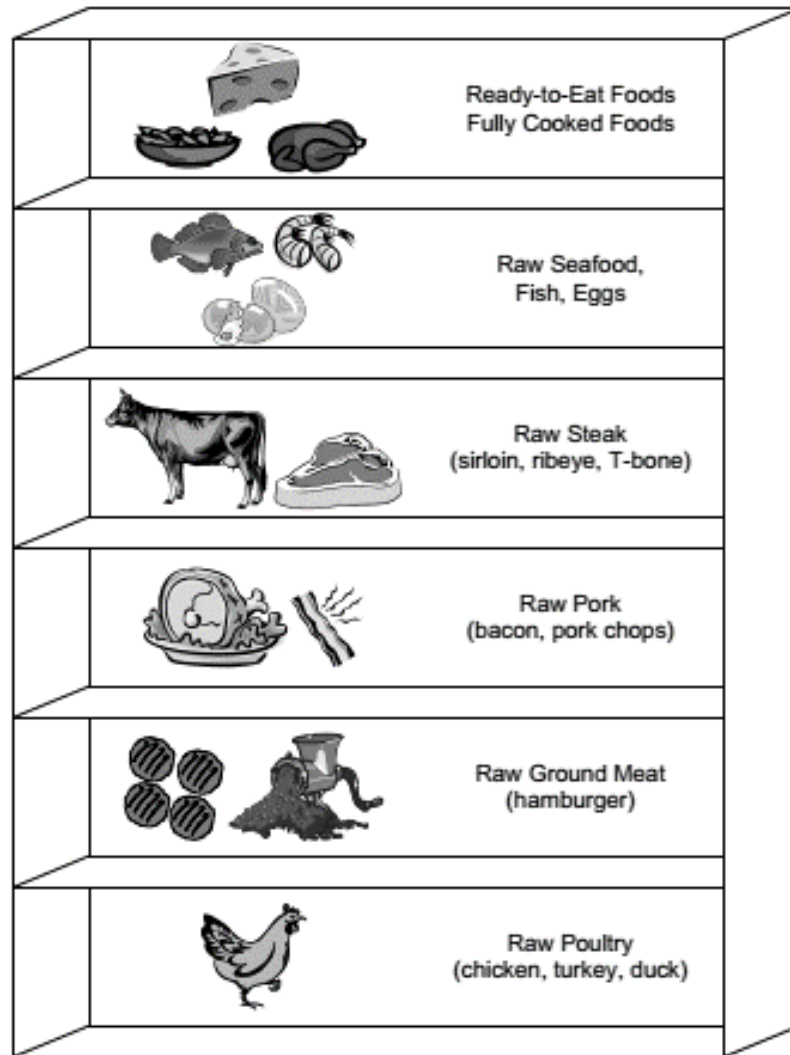
Why is Cross-Contamination a problem?

All raw or unprepared food must be considered contaminated when it arrives at your facility. If prepared food or food ready for service is stored next to or below raw food, contamination could occur. These prepared foods do not go through washing or proper cooking to remove these harmful bacteria that could cause foodborne illness.

What to do about preventing cross-contamination:

- Check all refrigerators. Locate all raw foods (i.e. raw meat, raw poultry, raw fish, and Unwashed produce) and store on bottom shelving and according to final cooking temperature or in a section separate from ready-to-eat foods.
 - Label shelves as to what should be stored there, i.e. unwashed produce, raw meats, washed produce, etc.
 - Check all refrigerators, daily, to see if employees are storing food properly.
- Wash and sanitize utensils and equipment after each use. Wash and sanitize cutting boards after every task.
- Wash hands frequently and thoroughly.
- Cover food during storage.
- Once cans are opened, store food in food grade containers.

Safe Refrigerator Storage



To prevent dangerous cross-contamination, stack foods top to bottom as shown.