Cross-contamination is the transfer of harmful bacteria to food from other foods, cutting boards, utensils, hands, or other surfaces.

**Prevention Strategies**

**STORING**
- Store raw meat on the bottom shelf of the refrigerator in leakproof container.
- Store cleaning supplies away from food supplies.
- Refrigerate or freeze leftovers within 2 hours in clean, shallow, and covered containers.

**CLEANING**
- Clean and sanitize slicers, choppers, and other equipment before and after each use.
- Clean work surfaces and cutting boards with hot, soapy water and sanitize.
- Wash hands properly when beginning, changing tasks, and completing meal preparation.

**COOKING**
- Use separate cutting boards and utensils for raw meats and fruits/vegetables.
- Do not mix leftovers with fresh foods.

**SERVING**
- Never place cooked food on a plate that previously held raw meat, poultry, or seafood.