

PREVENT CROSS-CONTAMINATION

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.

