READY, SET, GO: PREVENTING CROSS CONTAMINATION

Properly clean and sanitize work surfaces, utensils, and cutting boards before and after each use.

Use separate cutting boards for preparing meat, poultry, seafood, and eggs.

Separate meat, poultry, seafood, and eggs from all other food.

Use clean, reusable shopping bags or new plastic bags.

Properly store meat, poultry, seafood, and eggs away from all food in the refrigerator.

Store cleaning supplies away from food supplies.