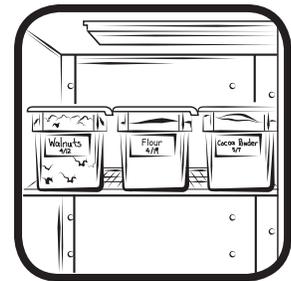


Pathogens can move around easily in your operation. Cross-contamination can happen at almost any point in the flow of food. When you know how and where it can happen, it can be easier to prevent. The most basic way to prevent cross-contamination is to keep raw and ready-to-eat food away from each other. Here are some guidelines.

Storage

Keep all storage areas clean and dry. Food must be stored in ways that prevent cross-contamination.

- Store all items in designated storage areas.
- Store items away from walls and at least six inches (15 centimeters) off the floor.
- Store single-use items (e.g. a sleeve of single-use cups) in original packaging.
- Store food in containers intended for food that have been cleaned and sanitized.
- Use containers that are durable, leak proof, and able to be sealed or covered.
- Never use empty food containers to store chemicals, and never put food in empty chemical containers.
- Store dirty linens away from food.
- Clean dollies, carts, transporters, and trays often.
- Wrap or cover food. Store raw meat, poultry, and seafood separately from ready-to-eat food. Make sure packaging does not leak.



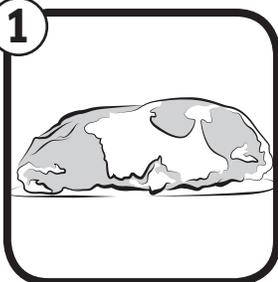
If raw and ready-to-eat food cannot be stored separately, store ready-to-eat food above raw meat, poultry, and seafood. This will prevent juices from raw food from dripping onto ready-to-eat food. Store raw meat, poultry, and seafood in coolers in the following top-to-bottom order: seafood, whole cuts of beef and pork, ground meat and ground fish, whole and ground poultry.

Preparation and Cooking

- Use separate equipment when handling different types of food. Colored cutting boards and utensil handles are good ways to help keep equipment separate. The color tells the food handler which equipment to use with each food item. An example is using red for raw meat and green for vegetables.
- Prep food at different times when using the same prep table. For example, by prepping ready-to-eat food before raw food, you can minimize the chance for cross-contamination.
- Clean and sanitize work surfaces and utensils after each task. This includes thermometers.
- Buy food that doesn't require much prepping or handling. For example, buying chopped lettuce instead of chopping it yourself reduces the risk of cross-contamination.

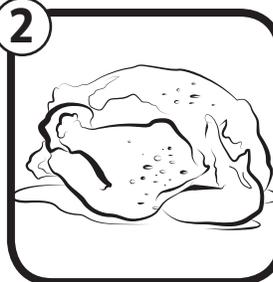
Directions: Next to the number of each food item, write the letter of the shelf it belongs on.

1



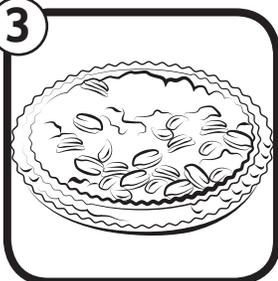
Whole meat

2



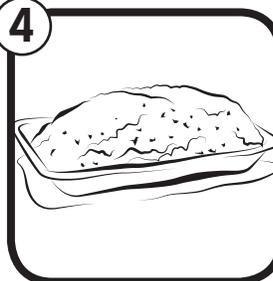
Whole chicken

3



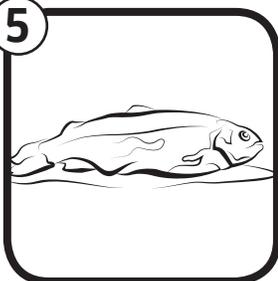
Pecan pie

4

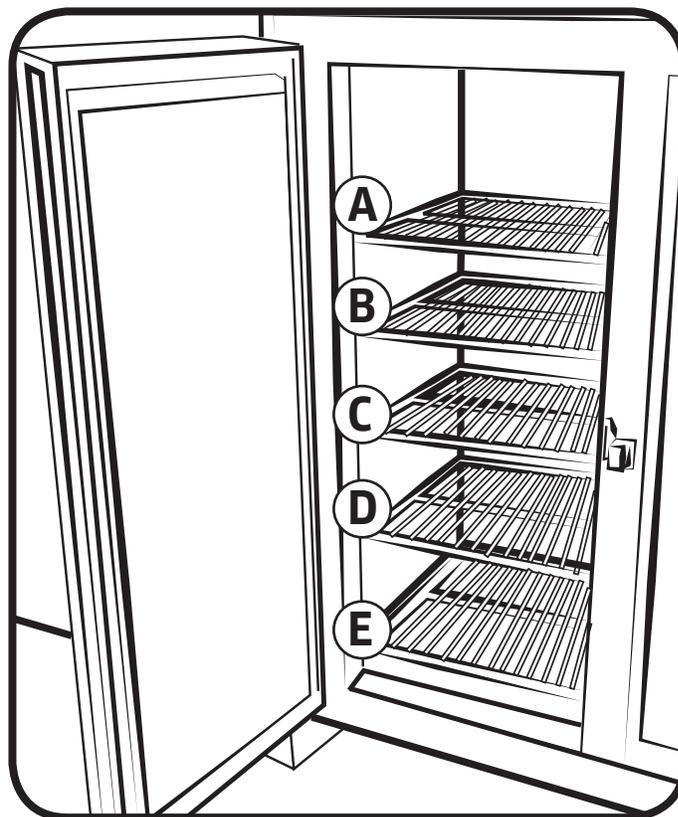


Raw ground beef

5

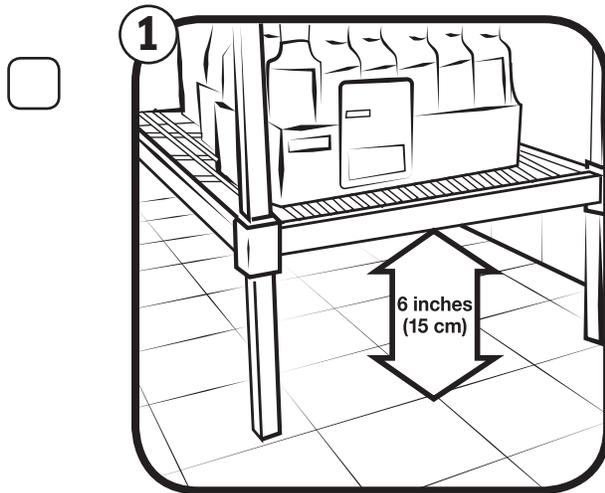


Raw fish

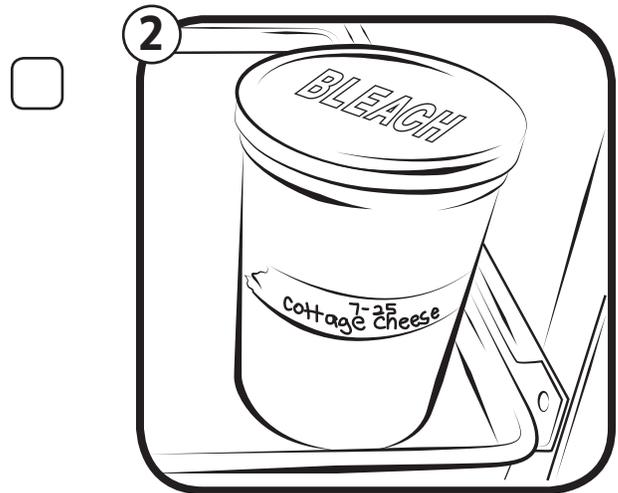


Week 4 | Activity 2: Is It Preventing Cross-Contamination?

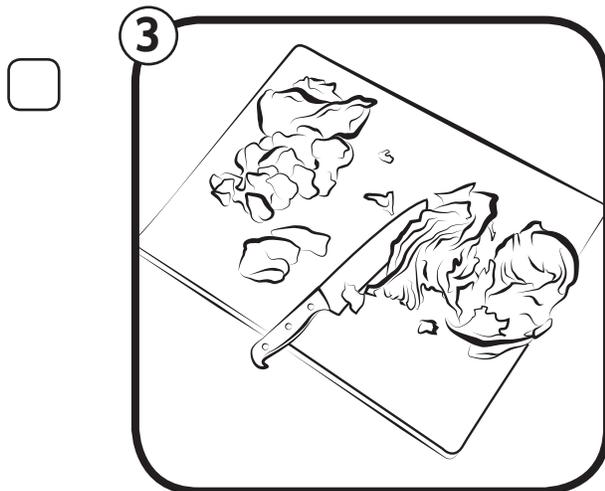
Directions: Place an **X** next to each image that is showing a correct practice for preventing cross-contamination.



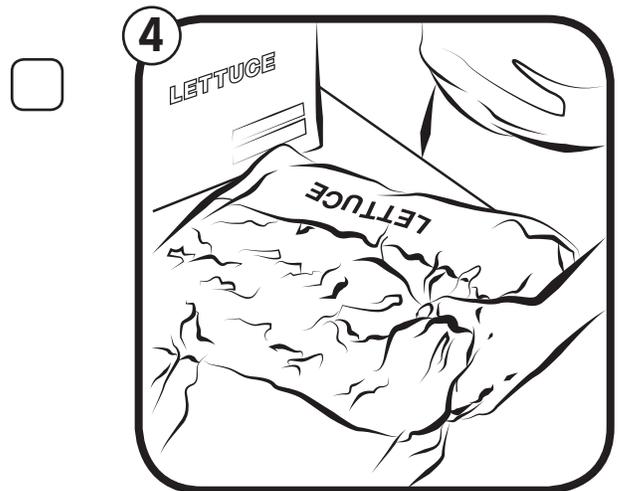
Storage that is 6 inches (15 cm) from the ground



Storing food in empty bleach container



Prepping chicken and lettuce using the same cutting board



Buying bagged, chopped lettuce