

AVOID A REACTION BY TAKING ACTION

FoodSafetyMonth.com

WEEK

5

Separation in Equipment and Storage

One of the main ways to prevent cross-contact is keep food and equipment separate. Use separate equipment and utensils when preparing food for people with food allergies, and store food containing food allergens separately from other food.

Equipment and utensils that have touched a food allergen can spread that allergen to other food. So it's important to always wash, rinse, and sanitize all equipment and utensils correctly.

One extra step that can be taken is having designated equipment for food that contains allergens. This equipment should be stored separately and it should be labeled in some way to signify that it is only to be used on food allergens.



One common designation is to use purple-colored equipment and utensils for food containing allergens.



When storing food that contains food allergens, keep it separate from other food.

A good way to do this is to store the allergen-containing food in separate, sealed containers. It should then be kept in a completely separate area from other food that does not contain allergens.



©2013 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe is a registered trademark of the NRAEF, used under license by National Restaurant Association Solutions, LLC. The logo appearing next to ServSafe is a trademark of the National Restaurant Association.

NATIONAL
FOOD
SAFETY
MONTH
September 2013

