

# AVOID A REACTION BY TAKING ACTION

[FoodSafetyMonth.com](http://FoodSafetyMonth.com)

WEEK

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## Preventing Cross-Contact in the Front of the House

One of the most important ways you can keep guests with food allergies safe is by preventing cross-contact in the front of the house. Remember, cross-contact occurs when one food comes in contact with another food, and their proteins mix. It can also occur when the same equipment and utensils are used to prepare or serve food, such as scooping pine nuts, then raisins with the same spoon.

**This can happen easily in the front of the house, especially if surfaces aren't cleaned carefully. But, there are several things that you can do to keep your customers who have food allergies safe:**

**Even if a table was cleaned after the last guest seating, there still may be allergens on the surface.**

Start by removing utensils and other items from the table and then clean and sanitize it.



**Salt and pepper shakers and other condiments can also be a source of cross-contact.**

They should be cleaned or removed from the table entirely.



**Laminated menus should be cleaned on a regular basis.**

Guests with food allergies may also request to have them cleaned and sanitized upon arrival.



**Work stations should be cleaned just as carefully as other areas to prevent cross-contact.**

Follow your operation's policies and procedures for cleaning.

