

## Week 3 Be Safe, Don't Cross-Contaminate

### Cleaning and Sanitizing Practices That Will Prevent Cross-Contamination

NATIONAL  
**FOOD  
SAFETY**  
MONTH  
September 2012



No matter how carefully food is cooked, without a clean and sanitized environment, pathogens can be quickly transferred to both cooked and uncooked food. To prevent cross-contamination from surfaces, the correct cleaning and sanitizing procedures must be followed.

#### How to Clean and Sanitize

Any surface that touches food, such as knives, stockpots, cutting boards, and prep tables, must be cleaned and sanitized. To clean and sanitize a surface, follow these steps.



Scrape or remove food bits from the surface.



Wash the surface.



Rinse the surface.



Sanitize the surface.

5 Allow the surface to air-dry.

