

# Week 5 Be Safe, Don't Cross-Contaminate

## Preventing Cross-Contact

NATIONAL  
**FOOD  
SAFETY**  
MONTH  
September 2012

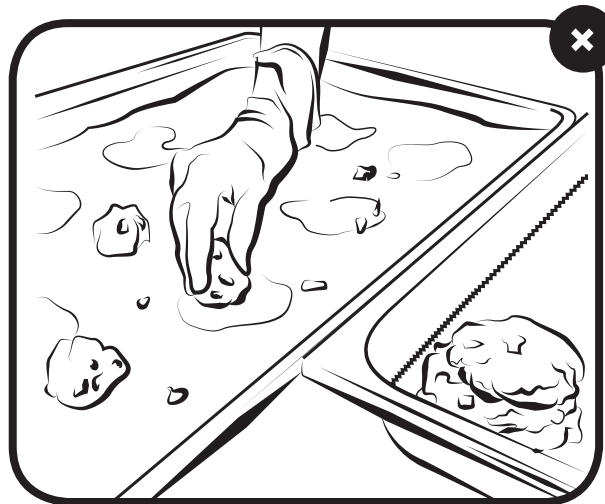


A food allergen is a protein in a food or ingredient that some people are sensitive to. These proteins occur naturally. When enough of an allergen is eaten, an allergic reaction can occur. You must make sure that allergens are not transferred from food containing an allergen to the food that is to be eaten. This is called cross-contact.

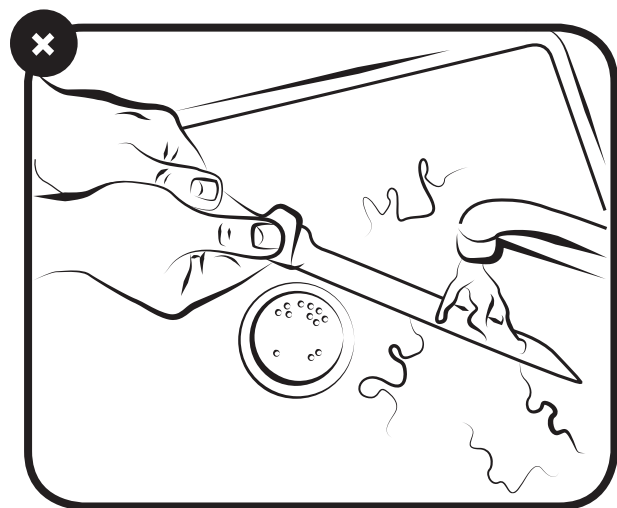
### How Cross-Contact Can Occur

Cross-contact can happen in any of the following ways.

- Cooking different types of food in the same fryer oil.
- Putting food on surfaces that have touched allergens.
- Not washing, rinsing, and sanitizing utensils.



Reusing cookie sheets used for peanut butter cookies to bake chocolate chip cookies without first washing, rinsing, and sanitizing



Only rinsing a dirty knife after touching a food allergen

### Steps to Avoid Cross-Contact

- Wash, rinse, and sanitize cookware, utensils, and equipment after handling a food allergen.
- Wash your hands and change gloves before prepping food.
- Use separate fryers and cooking oils when frying food for customers with food allergies.
- Prep food for customers with food allergies in a separate area from other food.
- Label food packaged on-site for retail sale. Name all major allergens on the label and follow any additional labeling requirements.