

Week 4 Be Safe, Don't Cross-Contaminate

Preventing Cross-Contamination During Storage, Preparation, and Cooking

NATIONAL
**FOOD
SAFETY**
MONTH
September 2012



Pathogens can move around easily in a facility. 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

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. 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.