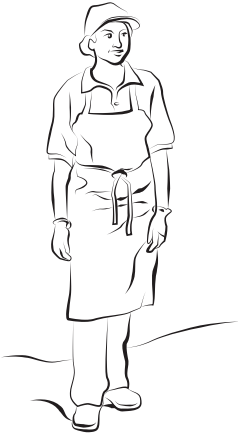


Be Safe, Don't Cross-Contaminate
Cross-contamination is the transfer of pathogens from one surface or food to another. When you know how and where it can happen, it is fairly easy to prevent.

NATIONAL
**FOOD
SAFETY**
MONTH
September 2012



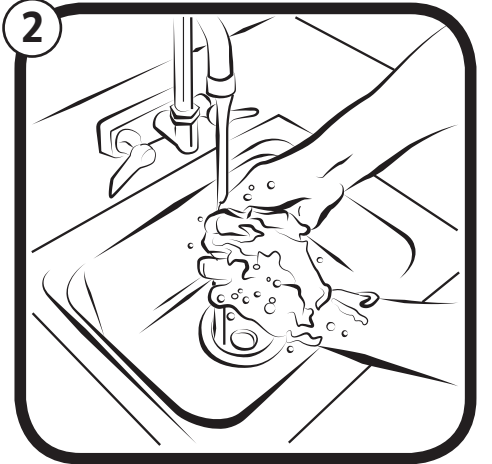
1



Personal Hygiene Practices That Prevent Cross-Contamination

Good personal hygiene is a key component to preventing cross-contamination. Wash your hands, keep yourself clean, and report illnesses before coming to work. These and other practices can prevent cross-contamination and keep your operation safe.

2



Preventing Cross-Contamination Through Handwashing

Every day our hands touch surfaces covered with pathogens that we cannot see. For this reason, handwashing is one of the most important ways to prevent cross-contamination. Be sure to follow the correct handwashing procedures at all times.

3



Cleaning and Sanitizing Practices That Will Prevent Cross-Contamination

To prevent cross-contamination from food-contact surfaces, the correct cleaning and sanitizing procedures must be followed. Always wash, rinse, sanitize, and air-dry food-contact surfaces.

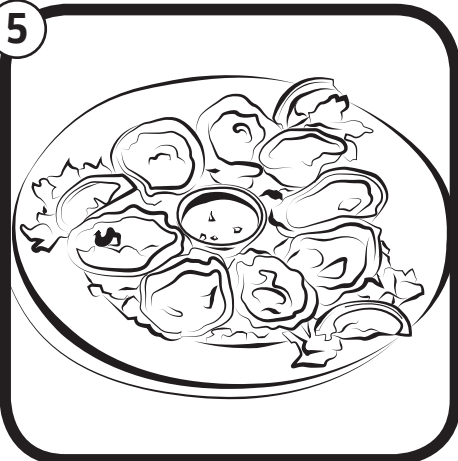
4



Preventing Cross-Contamination During Storage, Preparation, and Cooking

Pathogens can move around easily in a facility. Cross-contamination can happen at almost any point in the flow of food. The most basic way to prevent cross-contamination is to keep raw and ready-to-eat food away from each other during storage and preparation.

5



Preventing Cross-Contact

A food allergen is a naturally occurring protein in a food or ingredient that some people are sensitive to. 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. Clean and sanitize utensils and equipment that have touched a food allergen. Prep food for customers with food allergies in separate areas. Wash your hands after handling allergens. These and other practices can help prevent cross-contact.

Talk to your manager for more information on how to keep food safe in the operation.



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