

# Prevent Cross-Contamination

Disease-causing pathogens can be transferred from one surface or food to another. This is called cross-contamination. If you are not careful, pathogens can be spread from food or unwashed hands to prep areas, equipment, and utensils.

Here are a few simple ways to prevent cross-contamination:

## When storing food:

- Wrap or cover food before storing it, and store food only in containers intended for food.
- Store food only in designated food-storage areas, and always store ready-to-eat food above raw seafood, meat and poultry.
- Store food and non-food items away from walls and at least six inches (15 centimeters) off the floor.

## When prepping food:

- Make sure workstations, cutting boards, and utensils are cleaned and sanitized, and clean and sanitize them between each product.
- Do not let ready-to-eat food touch surfaces that have come in contact with raw meat, seafood, or poultry.

## When serving food:

- Do not touch the parts of dishes or glassware that come in contact with food, and do not hold utensils by the parts that come in contact with food.
- Never scoop ice with your bare hands or a glass.
- Never use towels intended for cleaning food spills for any other purpose.

### Manager:

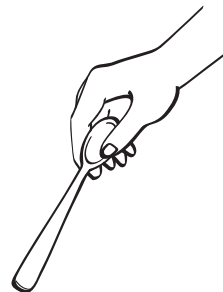
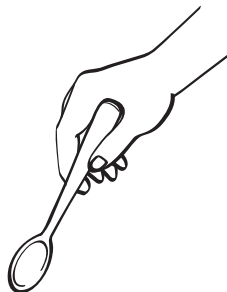
To encourage employees to prevent cross-contamination, make sure that raw seafood, meat, and poultry is prepped in a separate area, away from ready-to-eat food. If both kinds of food have to be prepped on the same table, schedule ready-to-eat food to be prepped before raw seafood, meat, and poultry.



# Right Way / Wrong Way

**Directions:** For each of the actions shown below, draw an X through the one that can lead to cross-contamination.

**1**



**2**



**3**



# Is It Safe?

**Directions:** The picture below contains unsafe storage practices that can lead to cross-contamination. Draw an X through food items that have been stored incorrectly.

