

Cross-Contamination

What is cross contamination?

- Transferring germs from soiled hands, utensils, or equipment to clean equipment, or to food that will not receive additional cooking.
- EXAMPLE: You used a knife to cut up raw chicken then used the same knife to cut up salad ingredients.

Cutting boards and prep tables:

- Wash, rinse, and sanitize between raw and ready-to-eat (RTE) food and between different types of raw meat, fish, and poultry.
- Keep cutting boards and prep tables easy to clean by replacing as needed.

Hands:

- When handling ready-to-eat (RTE) food, use utensils or gloves.
- Wash hands often and always between tasks.



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Storage:

- Store raw meat, fish, and poultry below RTE.
- Keep food that does not require further washing or cooking separate from food that does.