

# Avoid Cross Contamination

## Keep Food Safe by Avoiding Cross Contamination

- ✓ Raw meats, fish, and poultry must be prepared, stored, and displayed in areas separate from produce or cooked and ready-to-eat foods.
- ✓ Assign specific equipment (cutting boards, utensils, and containers) to each type of food product.
- ✓ Separate fruits and vegetables that are not washed from ready-to-eat foods.
- ✓ Clean and sanitize all work surfaces, equipment, and utensils after each use.
- ✓ Keep wiping cloths in sanitizer between use.
- ✓ Make sure cloths or towels used for wiping spills are not used for any other purpose.
- ✓ Monitor employees and co-workers to ensure hands are washed before putting on gloves.
- ✓ Set aside damaged, spoiled, or recalled products from food, equipment, utensils, linens, and single-service and single-use articles by placing in designated areas away from these items.

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