Preventing Cross-Contamination

Cross-contamination is the transfer of harmful bacteria to food from other foods, cutting boards, utensils, etc., if they are not handled properly.







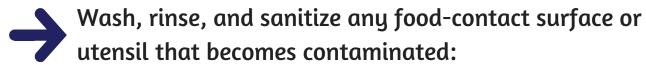


Store raw meats, fish, poultry, and eggs on shelves in refrigerators and freezers by final cook temperature.









- Food contact surfaces need to be cleaned and sanitized every time they are used for raw meat, fish, poultry, or eggs.
- If used continuously for the same food, food-contact surfaces need to be cleaned and sanitized at least every 4 hours.







Maintain proper sanitizer concentration.

- 50-100ppm chlorine OR
- 150-400ppm quaternary ammonium, per manufacturer's directions

