



# PREVENTING — CROSS CONTAMINATION

Raw – Unprepared Foods



Ready To Eat Foods



Cross-contamination happens when micro-organisms travel from raw food (like meat) to ready-to-eat food (like salads and bread).

Reduce the risk of cross-contamination in your operation by:

- Practicing good personal hygiene including washing your hands often
- Cleaning and sanitizing all utensils, equipment and surfaces before and after each use, and when changing tasks
- Wear clean gloves to handle different foods and if you have a bandaged cut or wound on your hand
- Keep raw food separate from ready-to-eat food



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