

Cross Contamination

Properly washing, rinsing and sanitizing food contact surfaces throughout the flow of food will help prevent cross contamination.



Definition-

Transfer of harmful substances or disease-causing microorganisms from one food product to another through direct contact, or contact with utensils, equipment, work surfaces, or employees' hands or clothing.

Information-

The key to food safety lies in controlling time and temperature throughout the flow of food, practicing good personal hygiene, and preventing cross-contamination of microorganisms between food and food-contact surfaces.

Process to Prevent Cross-Contamination-

1. Have employees wash their hands frequently. Never touch raw food and then touch ready-to-eat food without washing hands.
2. Do not allow raw food to touch or drip fluids onto cooked or ready-to-eat food.
3. Clean and sanitize food contact surfaces that touch raw food before they come in contact with cooked or ready-to-eat food.
4. Clean and sanitize wiping cloths between each use.

You Should Know

1. Where should you store cooked ready-to-eat food, above or below raw food?
2. Where do you store your clean wiping clothes?
3. What should you do after using a sanitized wiping cloth?