Cross Contamination Infographic



AVOIDING CROSS-CONTAMINATION

Chemical-to-Food

- · Label chemicals clearly
- Have a designated closet for chemicals
- Keep chemicals far away from your food



Food-to-Food



- Keep ready-to-eat foods away from raw foods or food allergens
- Use designated utensils, cutting boards, etc. for raw foods and allergens
- After handling allergens or raw foods, immediately change gloves and wash your hands

Pest-to-Food

- · Store food at least 6 inches above the floor
- Keep foods covered
- · Keep a clean, sanitized, and tidy kitchen



Source: https://www.statefoodsafety.com