

Preventing Cross Contamination

It is vital to food safety to have measures in place to prevent cross contamination of raw foods with ready to eat foods.

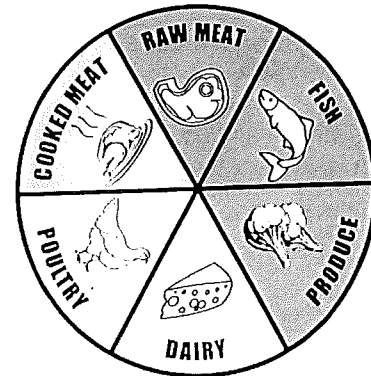
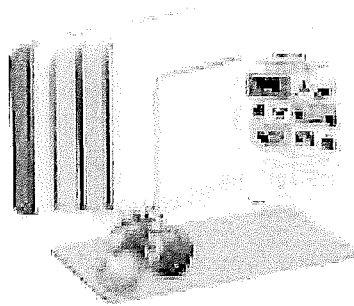
Cutting Boards

You must sanitize or change your cutting boards when switching tasks.

When handling different raw species, i.e. fish, pork, beef, poultry

When switching between raw foods and vegetables or cooked foods

It is often helpful to have color-coded boards for different types of food. You can refer to the chart provided or create your own color-coded system.



Help meet HACCP guidelines by preparing food prep for different foods

Utensils

Ensure that the same utensils, such as knives, spatulas, spoons are not used for both raw foods and ready to eat foods unless sanitized between uses.

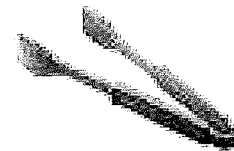
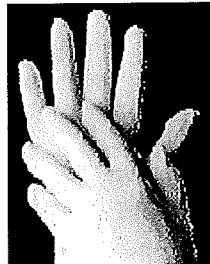
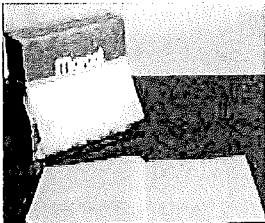
Gloves

If you wear gloves to handle raw foods such as meat or cracking eggs you must wash your hands after handling the raw food and change gloves prior to handling cooked or ready to eat foods. It is also necessary to wash your hands after performing these tasks if not wearing gloves.

Preventing Bare Hand Contact

There shall be no bare hand contact to ready to eat foods.

You may not handle cooked foods, sandwich garnishes, potato chips and other foods that will not be cooked or washed with your bare hand. You must use a utensil such as spoons, tongs, forks, gloves, deli tissue or any item that can safely prevent your bare hands from contacting foods.



Rules to remember when using gloves:

Gloves should be changed when they become soiled or torn, before beginning a new task, at least every 4 hours during continual use; and after handling raw ingredients and before handling cooked or ready to eat foods.