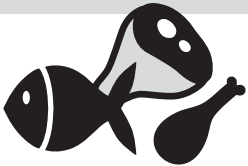


Prevent Cross-contamination

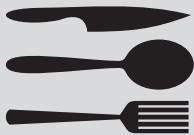
2009 Food Code Chapter 3-302



Separate raw animal foods from raw ready-to-eat food and cooked ready-to-eat food.



Separate raw animal foods both by type (example: separate containers) and by cooking temperature (example: poultry on bottom shelf).



Clean and sanitize equipment and utensils before each use with a different type of raw animal food, or each time there is a change from working with raw food to working with ready-to-eat food.



Clean and sanitize food thermometers before and after use.



Utensils used constantly with TCS (time/temperature control for safety food) food at room temperature must be cleaned and sanitized at least every four hours.



Keep stored food covered (not required if being cooled).



Clean cans and jars of food before opening.



Separate unwashed produce from ready-to-eat food.