

# Be food safe. Separate.



**USE** one cutting board for raw meat, poultry, and seafood and another for salads and ready-to-eat food.

**KEEP** raw meat, poultry, and seafood and their juices apart from other food items in your grocery cart.



**STORE** raw meat, poultry, and seafood in a container or on a plate so juices can't drip on other foods.

Cross-contamination is how bacteria spreads. Keep raw meat, poultry, and seafood and their juices away from ready-to-eat food. The four easy lessons of Clean, Separate, Cook, and Chill can help prevent harmful bacteria from making your family sick.

To find out more about food safety, visit [befoodsafegov.gov](http://befoodsafegov.gov)  
Questions? Click on [Ask Karen](#) or call 1-888-MPHotline.

