



Cross Contamination

Prevent the spread of germs when handling food!

What is cross contamination? How does it happen?

Cross contamination is the transfer of germs that can cause foodborne illness from one object to another.

It can be caused by hands to food, food to food, and food contact surfaces or equipment to food.



What can your facility do to prevent cross contamination from happening?

- ✓ Wash hands well & often, especially before putting on new gloves.
- ✓ Store food safely in the proper order.
- ✓ Wear gloves when handling ready-to-eat food.
- ✓ Keep food covered in storage (anytime except for cooling).
- ✓ Replace chemicals in sanitizer buckets regularly.
- ✓ Keep chemicals labeled & stored away from food.
- ✓ Cover open cuts/sores on hands with a bandage along with gloves.
- ✓ Avoid cross-contact of allergen foods with allergen-free foods.
- ✓ Keep different food types separated during handling & preparation (i.e. raw foods & other raw food types, raw foods & ready-to-eat foods, fruits/vegetables & ready-to-eat foods).
- ✓ Wash & sanitize utensils, food contact surfaces, & equipment every 4 hours or after potential contamination.

