

# PREVENT CROSS CONTAMINATION OF SURFACES & EQUIPMENT



## CROSS CONTAMINATION

occurs when bacteria or other microorganisms are unintentionally transferred from one surface to another, or to food.



Use only **dry, cleaned, and sanitized** equipment and utensils for food preparation.

### Clean and sanitize **AFTER** each use:

- Work tables
- Equipment
- Cutting boards

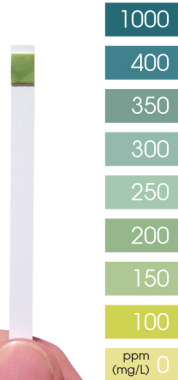
### Clean and sanitize **BEFORE** beginning new tasks:

- After slicing ham, the slicer should be cleaned and sanitized before slicing turkey.



Clean and sanitize surfaces that are handled often, such as refrigerator and freezer handles.

**Check the concentration** of the sanitizing solution to make sure it is at appropriate levels to sanitize.



Ensure sanitizing solutions in the work area are **fresh and accessible** so that cleaning and sanitizing can be done easily.



Experience food. Safely.™