



Food Contamination & Cross-Contamination

Part 5



Safe Food Storage & Preparation





Cross-Contamination

- Food, especially raw meat, can contain harmful microorganisms that may contaminate other foods if proper precautions are not taken. This is called cross-contamination.





Safe Food Storage

- To prevent dangerous cross-contamination, store foods:
 - Ready-to-eat/cooked foods on top
 - **Raw** animal products based on proper cooking temperature:
 - Seafood: 145°F
 - Beef Steaks: 145°F
 - Pork: 145°F
 - Ground Meat: 155°F
 - Poultry: 165°F

PROPER FOOD STORAGE

Order in which food should be refrigerated :

1 Ready To Eat Foods
Vegetables, fruits, pie, cake, milk products, etc.



2 Seafood
Whole fish, shrimp, shellfish, etc.



3 Whole Cut Meats
Roast beef, pork loin, lamb, etc.



4 Ground Meat & Ground Fish
Burger meat



5 Whole & Ground Poultry
Chicken, turkey, etc.

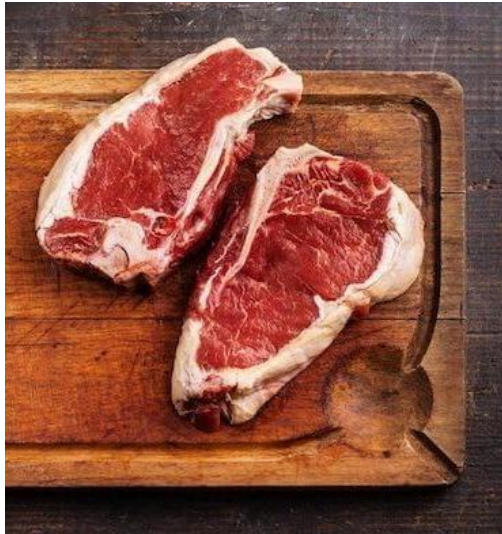


Proper Food Storage Prevents Cross Contamination



Food Preparation Areas

- During food preparation, keep raw animal products separate from ready-to-eat foods and produce
- Do not comingle different types of raw animal products
- Utilize separate coolers for meat and ready to eat items





Food Preparation Areas

- Use a separate cutting board for each different raw animal meat product, produce and ready to eat foods
- Wipe down counters and table surfaces with a sanitizer in between tasks
- Store wiping cloths in the sanitizer between uses



Food Protection: Toxic Substances

- All chemical containers must be labeled with their contents, including spray bottles
- Never store toxic materials above or next to food, utensils, equipment, linens or single use food items, such as carry out/to-go boxes



Food Protection: Service

- Protect condiments and single service articles from customer contamination:
 - Single Use Packets
 - Wrapped Utensils
- Self-service items (condiments) must be protected





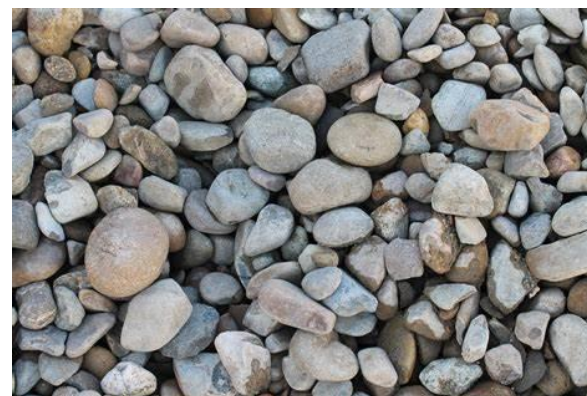
Food Protection: Flooring

- Flooring must protect against splashes and dust:

- **Acceptable:** Concrete, asphalt, plywood, grass, or cardboard



- **Unacceptable:** Sand, gravel, or bare dirt



Food Protection: Enclosure

- Extensive food preparation requires a covered and screened in area
- This includes but is not limited to cutting, chopping, and assembling
 - Examples: Tacos, Ribs, Slicing hamburger buns





End of Part 5

City of Racine Public Health Department