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