

Preventing Cross Contamination

Store food according to cooking temperature:

Ready-to Eat Foods

Cooked Foods, Produce



Fish/Eggs

Cooking Temperature: 145°F (63°C)



Steak/Pork

Cooking Temperature: 145°F (63°F)



Ground Meats

Cooking Temperature: 155°F (68°C)



Poultry

Bottom Shelf

Cooking Temperature :165°F (74°C)



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Use separate
equipment and
utensils.

Wash, Rinse and Sanitize :

All equipment and utensils in
between items.



Change your gloves
and wash your hands.
Before handling different items
or when changing tasks