What to Do if Cross-Contamination Happens: Step-by-Step

1. **Stop Immediately**
   As soon as you notice contamination, stop food preparation to prevent further spread.

2. **Discard Contaminated Food**
   Throw away any food that has been exposed to contamination (e.g., raw meat juices on ready-to-eat food).

3. **Clean Affected Surfaces**
   Thoroughly clean and sanitize all surfaces, cutting boards, knives, and utensils that came into contact with the contamination.

4. **Wash Your Hands**
   Wash your hands with soap and water to remove any bacteria from touching contaminated items.

5. **Inspect Other Foods**
   Check if other foods may have been contaminated. If necessary, discard or clean those as well.

6. **Reorganize Storage**
   Separate raw food and ready-to-eat food in the fridge to prevent further cross-contamination.