

# Cross-Contamination

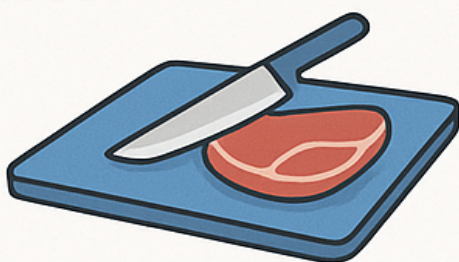
Cross-contamination can spread bacteria or allergens from raw foods to ready-to-eat foods, which can cause food poisoning. It's important to follow these guidelines to keep food safe.

## DO

- Keep raw and ready-to-eat foods separate



- Use separate chopping boards and utensils for raw and ready-to-eat foods



- Clean and disinfect work surfaces and equipment between tasks



## DON'T

- Prepare raw and ready-to-eat foods together



- Use the same equipment without cleaning



- Let raw food come into contact with hands, surfaces, or utensils

