

Preventing cross-contamination



Ready-to-eat Food

bread, cheese, cooked food, cooked turkey, cooling food, dessert, fruit, lunchmeat, milk, washed produce, etc.

Unwashed Produce

any produce that is not pre-washed

Raw Ready-to-Eat Food

kibbeh, steak tartare, sushi

Raw Food Requiring 145°F Cook Temperature

pork, seafood, shell eggs, whole-intact-beef steak

Raw Food Requiring 155°F Cook Temperature

ground hamburger, ground pork, ground seafood

Raw Food Requiring 165°F Cook Temperature

chicken, duck, turkey, ground poultry