

# Glove Usage

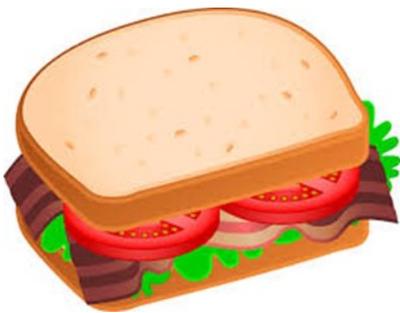
**Ready-to-Eat:** requires no further cooking/heating prior to serving. These are high risk foods for transmitting fecal-oral disease (i.e. viruses, such as Norovirus and Hepatitis A) from contaminated hands.

## Gloves:

- \***Not a substitute for good handwashing practices!**
- \***Always wash hands prior to putting on a pair of gloves!**
- \***Change gloves and wash hands when they become contaminated!**
- \***Must wear over any bandage, cut, burn, or sore!**

Ready-to-Eat foods include but are not limited to:

- Salads
- Ice, beverages
- Sandwiches
- Fresh fruits and vegetables (i.e. lettuce, tomato, cilantro, etc.)
- Cheeses
- Desserts
- Sushi



\*Tongs, deli tissues, and spatulas are other alternatives for handling ready-to-eat foods.



**Public Health**  
Prevent. Promote. Protect.

**Hendricks County Health Department**  
Environmental Health Division

**Hendricks County Government Center**  
355 South Washington Street, #G30  
Danville, IN 46122

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# What You Need to Know about Cross Contamination

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## Cross-Contamination Spreads Germs

Raw foods like meat, eggs, poultry, and seafood carry germs that can cause foodborne illness. These foods must be cooked to the right temperature to kill those germs. If the raw foods or their fluids come into contact with ready-to-eat food, the germs can be transmitted between the foods. Since ready-to-eat food will not be heated to kill germs, the germs can grow on the food and cause the public to get sick when they eat the food. This is called cross-contamination, and it should be avoided.

### Wash Your Hands and Wear Gloves

Wash your hands and put on new gloves when switching between handling raw and ready-to-eat foods.

Wash your hands and put on new gloves when switching between handling kitchen utensils, like spoons and knives, used to prepare or serve raw and ready-to-eat foods.

### Wash, Rinse, and Sanitize All Kitchen Utensils

Wash, rinse, and sanitize all kitchen utensils in a three-bay sink or dishwasher before using them.

Manually clean and sanitize all kitchen surfaces, and utensils that cannot be cleaned in a three-bay sink or dishwasher.

Re-wash, rinse, and sanitize kitchen surfaces and utensils with dried-on food until the food is gone before storing or using it.

### Store Ready-to-Eat Foods Above Uncooked Foods

Store ready-to-eat foods away from and above raw foods, like meats, eggs, poultry, and seafood.

#### HOW TO STORE FOOD IN REFRIGERATORS AND FREEZERS:

**Ready-to-Eat Foods**

**Raw, Uncooked Foods**



## Use Separate Areas for Preparing Uncooked and Ready-to-Eat Foods

Use separate cutting boards, kitchen surfaces, and kitchen utensils when preparing raw foods and ready-to-eat foods, like using one spatula to cook raw hamburger and a different spatula to serve hamburger.

# Preventing Cross Contamination



Ready to eat foods and pre-cooked meats

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Raw Pork, steaks, and fish - Cook to 145 °F

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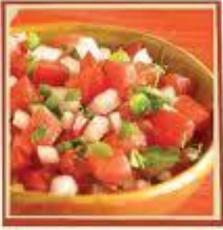
Raw ground beef & raw shell eggs - Cook to 155 °F

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Raw poultry, stuffed meats, raw chicken and raw turkey - Cook to 165 °F

# Previendo Contaminación de Comida



Alimentos listos para comer y comida precocinada

**La carne cruda no debe de guardarse encima de la comida cocinada.**

**Separe alimentos crudos de animales durante almacenamiento por la temperatura de cocinar final.**



El puerco crudo, pescado crudo, y camarón crudo (145°F)



Los huevos crudos, charizo crudo, y la carne molida cruda (155°F)



Pollo crudo (165°F)

# 防止十字形玷污



准备好吃食物和预煮肉



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未煮熟的食物要和已经煮好的食物分开存放，以防止生的和熟的食物交叉感染。

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未加工的猪肉，未加工的鱼，生疏的小虾 (145°F)

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未加工的蛋和未加工的牛肉 (155°F)



未加工的鸡肉 (165°F)

# Food Allergens

## What are the 8 Major Food Allergens identified by law?



1. Milk



2. Eggs



3. Fish



4. Crustacean shellfish

5. Tree Nuts



6. Peanuts



7. Wheat



8. Soybeans



\* **Any protein derived from these items are designated as “major food allergens”**

Symptoms of allergic reactions **can** include:

- Hives
- Flushed skin or rash
- Tingling or itchy sensation in the mouth
- Face, tongue, or lip swelling
- Vomiting and/or diarrhea
- Abdominal cramps
- Coughing or wheezing
- Dizziness and/or lightheadedness
- Swelling of throat and vocal cords
- Difficulty breathing
- Loss of consciousness

### \* Other Allergens

Persons may still be allergic and have serious reactions to foods *other* than the 8 foods identified by law so *be aware*.



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