What You Need to Know about Cross-Contamination

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 threebay 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.



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.



Hendricks County Health Department

Food Protection Program

Hendricks County Government Center 355 South Washington Street, #210 Danville, IN 46122 Office: (317) 745-9217 Fax: (317) 745-9218 www.co.hendricks.in.us