

Preventing Cross-Contamination

Cross-contamination is the transfer of harmful bacteria to food from other foods, cutting boards, utensils, etc., if they are not handled properly.



➔ Store raw meats, fish, poultry, and eggs on shelves in refrigerators and freezers by final cook temperature.



➔ Wash, rinse, and sanitize any food-contact surface or utensil that becomes contaminated:

- Food contact surfaces need to be cleaned and sanitized every time they are used for raw meat, fish, poultry, or eggs.
- If used continuously for the same food, food-contact surfaces need to be cleaned and sanitized at least every 4 hours.



➔ Maintain proper sanitizer concentration.

- 50-100ppm chlorine **OR**
- 150-400ppm quaternary ammonium, per manufacturer's directions



Forsyth County
Department of Public Health

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