

CROSS CONTAMINATION RESOURCE GUIDE



Background

Cross contamination is the transfer of microorganisms and debris from one surface or food to another. This risk can be decreased with proper personal hygiene, food preparation and storage.

Responsibilities

Person in Charge in the Store: The person in charge in the store is responsible for training all food handlers on preventing cross contamination through proper personal hygiene, preparation and storage. They are responsible for providing adequate facilities, equipment and utensils to prevent cross contamination.

Store Personnel: Employees are responsible for following policies related to preventing cross contamination in the store.

How to Prep

Appropriate training, facilities, equipment and utensils should be available to prevent cross contamination.

Procedure

To prevent cross contamination, certain control measures should be implemented in all phases of the operation:

- No bare hand contact with ready-to-eat foods.
- Proper handwashing.
- Not allowing sick employees to handle food through restricting or excluding them from work.
- Preventing cross contamination between soiled bins, utensils, aprons, etc and ready-to-eat food or clean and sanitized food contact surfaces.
- Maintaining physical barriers or methods of separation for ready-to-eat foods.
- Separation of different types of foods from one another during storage, preparation, holding and display will prevent cross contamination from one to the other. The required separation is based on a succession of cooking temperatures.
- Following Gluten Free crust procedures and having the disclaimer available for allergy inquiries

Additional Information

Effective handwashing is critical for minimizing the likelihood of employees' hands becoming a vehicle for cross contamination.

References

- U.S. FDA 2017 Food Code

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