

# Preventing Cross Contamination

Store food according to cooking temperature:

## Ready-to Eat Foods

Cooked Foods, Produce



## Fish/Eggs

Cooking Temperature: 145°F (63°C)



## Steak/Pork

Cooking Temperature: 145°F (63°C)



## Ground Meats

Cooking Temperature: 155°F (68°C)



## Poultry

Bottom Shelf

Cooking Temperature :165°F (74°C)



# Preventing Cross Contamination



← Use separate equipment and utensils.

Wash, Rinse and Sanitize :

All equipment and utensils in between items. →



← Change your gloves and wash your hands.  
Before handling different items or when changing tasks

