

Cross-Contamination Prevention Checklist

- ☐ Separate raw and cooked foods at all times
- ☐ Use separate cutting boards for raw meat, poultry, seafood, and vegetables
- ☐ Clean and sanitize surfaces and utensils after each use
- ☐ Wash hands thoroughly before and after handling food
- ☐ Store food in covered containers
- ☐ Keep raw food below cooked or ready-to-eat food in the refrigerator
- ☐ Use separate utensils and equipment for allergen-free foods
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