

Prevent Cross Contamination

During Preparation

- Prepare raw and ready to eat foods in separate clean areas
- Use separate clean equipment for raw and ready to eat foods

During Storage

- Store raw animal foods by type and ready to eat foods in separate areas
- Store based on minimum cook temperatures (Top to Bottom)
 - Ready to eat food. Unwashed produce. Whole fish, meats, or eggs. Ground meats. Poultry.



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Island County Public Health

Environmental Health – Food Safety Program