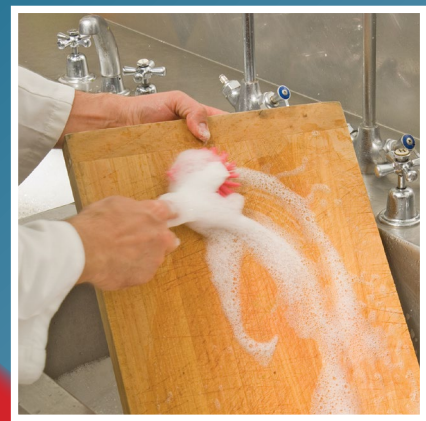


Cross-Contamination



Wash your hands thoroughly after touching raw meat or poultry

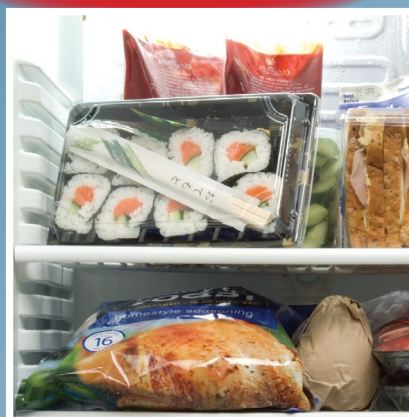


Make sure staff know how to avoid cross-contamination

Clean surfaces and equipment before starting food preparation



Keep raw meat and poultry away from or below cooked or ready-to-eat food in the fridge



Use different chopping boards and knives for raw meat, poultry and cooked or ready-to-eat food

A major cause of
foodborne illness