#### Miami – Dade County Public Schools

### Department of Food and Nutrition

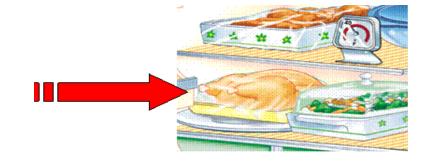
Food Safety

### Training Module



# Avoid Cross Contamination

- Store <u>raw meats</u> below cooked and no-cook foods
- Wash hands



- Wash and sanitize utensils and cutting boards
- Use separate cutting boards and preparation areas for raw meats and vegetables
- Use different utensils for different food items



### Avoid Cross Contamination



Upless everyope is **VERY** careful, crosscoptamination can be a problem in a food service epviropment.

What are the **THREE** WAYS crosscontamination can occur?

- 1. Food to Food
- 2. Hand to Food
- 3. Equipment to Food

### Prevent Chemical Contamination

- **STORE**... chemicals in original containers away from food to avoid leakage into food or accidental misuse
- WASH... hands thoroughly after working with chemicals
- WASH... fresh fruits and vegetables with plain water or scrub thick-skinned produce with a brush to remove any pesticides
- MONITOR... procedures used by pest control operators to ensure pesticides do not contaminate food
- LIMIT... access to chemicals to authorized personnel
- MAKE SURE ... labels clearly display chemical hazards
- DO NOT USE... galvanized containers with acidic foods
- USE... metal containers and metallic items for their intended uses ONLY
- AVOID...enamelware

# Prevent Physical Contamination

- DO NOT... use glasses to scoop ice; use commercial scoops.
- **DO NOT**... store items in ice that will be used in foods or with beverages
- **STORE**... toothpicks and non-edible garnishes below food storage and preparation areas
- PLACE... shields on lights
- CLEAN... can openers regularly
- **REMOVE**... staples, pails, est. from boxes when food is received
- DO NOT... repair equipment temporarily with items that might fall into food. For example, do not use a hair pin in place of a cotter pin
- DO NOT... wear nail polish
- **DO NOT**... store food in containers or bags that are not approved for food storage

