

# CROSS-CONTAMINATION



# CONTAMINATION

**the presence of substance or conditions in the food that can be harmful to humans.**

# CROSS-CONTAMINATION

**The transfer of biological or chemical contaminants from foods (usually raw) to other foods.**

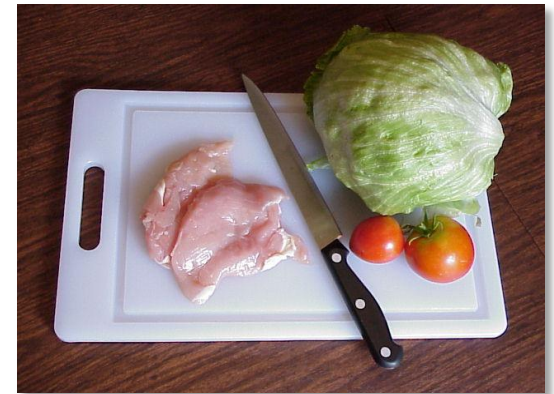
# CROSS-CONTAMINATION

- The contaminants can be transferred directly when one food touches or drips onto another
- Or indirectly from: hands, equipment, work surfaces (chopping boards), cloths or knives and other utensils.

**Cross-contamination** is one of the major causes of food poisoning.

# HOW DOES IT HAPPEN?

- Storing raw and ready to eat food together
- Not washing hands after touching raw food
- Using the same chopping board or knife for raw and ready-to-eat food



# HOW ARE BACTERIA TRANSFER FROM ONE PLACE TO ANOTHER IN THE PLANT

- By **people** with dirty hands, clothing etc.
- By dirty **utensils** such as knives
- By dirty totes or other **containers**
- By dirty **processing equipment**
- By dirty **carts or racks** used to move products around the plant
- By splashing or dripping **water**



**Note:** “Dirt” may not always be visible. Any surface that hasn’t just been sanitized should be considered “dirty”

# Cross contamination could occur if You

- Touch food with dirty hands
- Touch other objects with dirty hands that will eventually touch the food
- Allow food to touch dirty tables, utensils, containers, equipment, etc.
- Go from raw product to finished product areas of the plant without taking precautions.
- Don't keep your work area cleaned and sanitized.



# Prevent Cross-Contamination

## HAND WASHING



- ✓ Before you start work
- ✓ After using the bathroom
- ✓ After leaving your work area
- ✓ Before returning to your work area
- ✓ After touching your body
- ✓ After touching dirty objects

# Prevent Cross-Contamination

- ✓ Making sure all equipment is clean before you use it
- ✓ Keeping your work area clean
- ✓ Not bringing personal items to work
- ✓ Never putting finished product back onto a packing line if it dropped onto the floor or touched something dirty

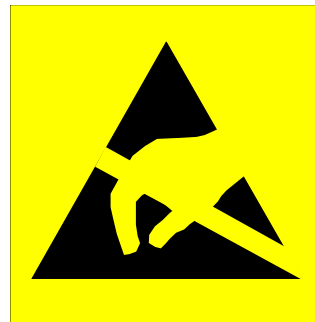




# Prevent Cross-Contamination

## Don't Move from Raw to Finished Product Areas Without Taking Proper Precautions

- People and Equipment in the plant can carry harmful bacteria into the “cleaner” areas where product is handled when they move from one area to another.





- People can carry bacteria on their hands, gloves, aprons, clothing, and shoes.
- Bacteria can get onto equipment, containers, and racks or carts and their wheels.



# Prevent Cross-Contamination

- ✓ Cleaning & sanitizing equipment, carts, or containers before you move them from one area to another.
- ✓ Cleaning up puddles & standing water that could splash onto equipment.



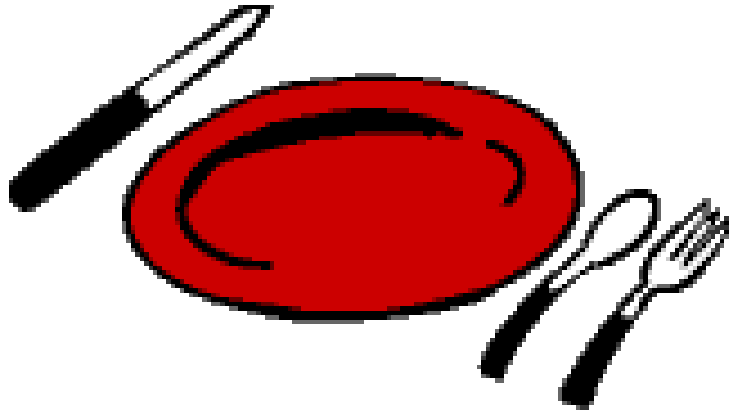
# Prevent Cross-Contamination



- ✓ Washing your hands
- ✓ Changing your apron
- ✓ Cleaning footwear before going from raw to finished product areas



# Prevent Cross-Contamination



- ✓ Don't cut corners – your job could depend on it!!
- ✓ Use the same care maintaining your work area that you would use when preparing food for your own family.

# SAFE FOOD DEPENDS ON YOU

If We All Work Together  
We Can Provide Safe Food for Our Customers

