

# Cross Contamination

## What is Cross-Contamination?

Cross-contamination is the transfer of bacteria from:

- raw food, unclean utensils or unclean surfaces, to:
- ready-to-eat food, clean utensils or clean surfaces.

## Cross contamination can easily and quickly happen if:

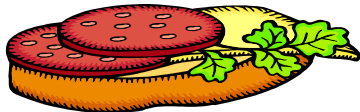
Hands are not clean



Equipment & surfaces are not cleaned between batches (e.g. mixers, knives, cutting boards, benches and display units)



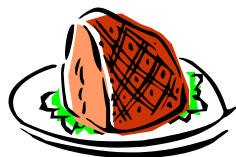
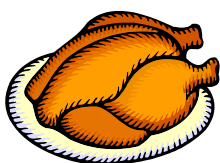
Insects or rodents have contact with food



Raw products and cooked or ready-to-eat products come into contact with each other



Food is stored without lids



## How Does Cross-Contamination Occur?

Cross-contamination can occur in two ways:

### 1. During Food Preparation

Hands, utensils and equipment such as cutting boards can become contaminated with bacteria from raw food. If these things, once contaminated, are then used to prepare ready-to eat or cooked food, without first being thoroughly washed, food can become cross-contaminated. As ready-to-eat food or cooked food is not cooked again the bacteria present will be consumed and may cause food poisoning.



### 2. During Storage

Bacteria from raw food can contaminate ready-to-eat or cooked food if these foods are not stored separately. If they are stored in the same refrigerator, raw food should always be stored in the lowest part of the refrigerator and ready-to-eat or cooked food on the shelves above. This prevents liquids from the raw food dripping on to the cooked food.

Food should always be stored in clean non-toxic washable containers with a tight fitting lid or be covered with foil or plastic film.

# Preventing cross-contamination

## Don't

### ☒ Equipment to Food

- Don't use knives and cutting boards to cut up raw meat and then use them for cooked food, salad items and fruits; or
- Don't forget to clean and sanitise benches, utensils and food contact equipment properly
- Don't use tea towels for multiple tasks in the kitchen such as wiping hands, placing under cutting boards, covering food and wiping equipment.

### ☒ Food Handler to Food

- Don't handle raw meats then carry out other tasks such as handling cooked foods, and preparing salads and fruits without washing hands or changing gloves

### ☒ Food to Food

- Don't place raw meat on the top shelf of cold rooms or refrigerators where blood can drip down to cooked food and raw fruits and vegetables stored on lower shelves



## Do

### ☑ Equipment to Food

- Do use separate cutting boards and utensils for raw and cooked food
- Do clean and sanitise equipment, utensils, preparation benches & sinks correctly between batches and at the end of production
- Do allow dishes to air dry instead of using a tea towel which could be contaminated
- Do throw away any cracked or chipped crockery

### ☑ Food Handler to Food

- Do follow good personal hygiene and have good personal habits;
- Always wash hands with soap and water or change gloves after carrying out different tasks

### ☑ Food to Food

- Do wash raw fruits and vegetables thoroughly to remove soil and contaminants before cutting
- Do store food in clean containers and cover open food with lids;
- Do store and prepare raw products and cooked or ready-to-eat products away from each other to prevent contamination

### ☑ Environment to Food

- Do report any sightings of pests or pest droppings to your supervisor