Prevent Cross Contamination

- Store poultry, raw meats, seafood, pork, eggs and unwashed produce below and away from ready-to-eat foods.
- Wash, rinse, sanitize and air dry cutting boards and utensils after each use with raw meats, poultry, seafood and eggs.
- Wash hands and change gloves before and after handling raw meats, poultry, seafood and eggs.
- Use separate utensils for raw products and ready-to-eat foods.
- When cleaning a slicer, completely disassemble it. Wash, rinse and sanitize each piece of the slicer after it has been used for raw meats, poultry or seafood.
- Store chemicals away from food, utensils and food contact surfaces.

Refrigerator Storage
Arrange foods to prevent cross-contamination. Store meats according to their cooking temperatures – with the highest cooking temperatures on the bottom as follows:

- ready-to-eat foods
- melon
- fish
- beef
- chicken