



## ***How to Avoid Cross Contamination***

- Keep raw meat and vegetables away from cooked foods
- Keep cooked food above raw food in the refrigerator
- Do not handle cooked food with utensils which have been previously used on raw food
- After preparing raw food, thoroughly clean and sanitise all surfaces, especially cutting boards
- Keep food covered to protect from dust, flies, dirt and other sources of contamination
- Use only food grade containers for holding food. Do not re-use wrappers, boxes or cans intended for "single-use" only
- Do not use defective or dirty utensils or equipment, eg, cracked or chipped bowls or plates
- Wash hands before handling food



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