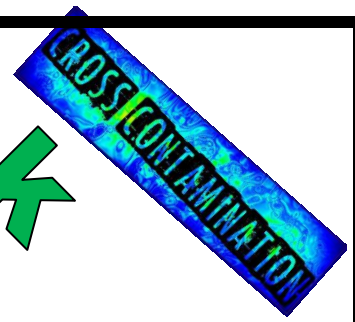




Safety Talk



Cross Contamination

Cross-contamination in the commercial kitchen involves the transfer of harmful microorganisms from one surface or substance to another. Cross-contamination can adversely affect any commercial kitchen, so it is important to take steps to avoid it.

Prevention: Disinfection Basics 101

The following are some basic tips that help prevent the spread of contaminants:

- People who use equipment, which can be handled by multiple people should wash their hands every time before use
- Gloves **must** be removed and your hands must be washed after providing services
- Wipe down handles and door knobs frequently with household cleaners
- When opening doors, use a cloth or your clothes to avoid touching the handle directly
- If you are going to use hand sanitizer, make sure it is made with at least 60% alcohol
- Eat away from machinery, chemicals, toxins, etc.
- Cough or sneeze into your elbow, not your hand
- **Wash your hands frequently**



Store Foods Separately

- Store and refrigerate raw foods separately from ready-to-eat foods.
- Keep raw meats in well-sealed containers
- Store raw foods on shelves below ready-to-eat foods to minimize contamination from accidental drips or other contact.

Prepare Foods Separately

- Prepare foods on clean, separate surfaces to minimize the spread of germs.
- Utilize clean cutting boards as safe surfaces for preparing foods.
- If possible, designate individual [cutting boards](#) for different types of foods. For example, use one cutting board for raw meat and another for vegetables.



Northern Safety Solutions Inc.
955 Bancroft Drive Sudbury ON P3B 1P8
Tel: 705.524.8189 Fax: 705.566.4348
Toll Free: 1.866.524.1975
www.northensafetysolutions.com

