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*

• *And, wash your hands before handling food*