


Cross Contamination Infographic

AVOIDING CROSS-CONTAMINATION

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Chemical-to-Food


- Label chemicals clearly
- Have a designated closet for chemicals
- Keep chemicals far away from your food



The illustration shows a shelf with three boxes labeled 'FOOD', a bucket, and a spray bottle. A large 'X' is drawn over the top left corner of the shelf area.

Food-to-Food


- Keep ready-to-eat foods away from raw foods or food allergens
- Use designated utensils, cutting boards, etc. for raw foods and allergens
- After handling allergens or raw foods, immediately change gloves and wash your hands



The illustration shows a cutting board with a knife and a tomato. A large 'X' is drawn over the bottom left corner of the cutting board area.

Pest-to-Food

- Store food at least 6 inches above the floor
- Keep foods covered
- Keep a clean, sanitized, and tidy kitchen



The illustration shows a rat and a mouse near some food. A large 'X' is drawn over the bottom right corner of the scene.

Source: <https://www.statefoodsafety.com>