

8 Steps to avoid cross-contamination

1. Keep raw meat and vegetables separate from cooked foods.
2. Store cooked food above raw food in the refrigerator.
3. Avoid using utensils that have touched raw food to handle cooked food.
4. Thoroughly clean and sanitise all surfaces, especially cutting boards, after preparing raw food.
5. Cover food to protect it from dust, flies, dirt, and other sources of contamination.
6. Use only food grade containers; avoid reusing wrappers, boxes, or cans meant for single-use only.
7. Avoid using defective or dirty utensils or equipment, such as cracked or chipped bowls or plates.
8. Prioritise hand-washing before handling food.

