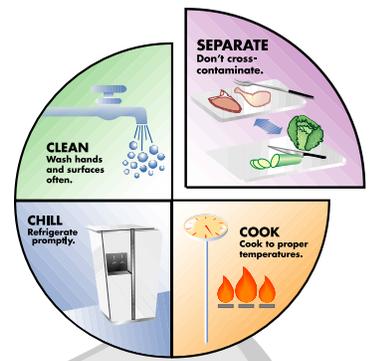


A Fight Bac!™ Focus on

Separate

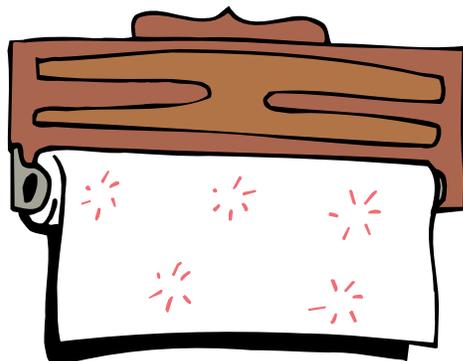
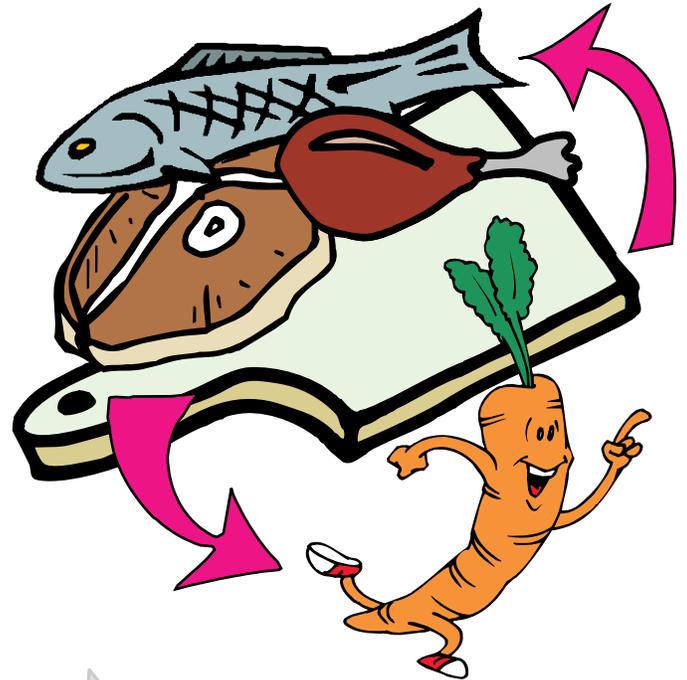


Combat Cross-Contamination
Get It Straight - It's Safe to Separate!

Did you know that improper handling of raw meat, poultry and seafood can create an inviting environment for cross-contamination? As a result, bacteria can spread to food and throughout the kitchen.

Clean and then sanitize counter tops, cutting boards and utensils with a mild bleach solution (5ml/1 tsp. bleach per 750ml/3 cups water) before and after food preparation.

Consider using paper towels to wipe kitchen surfaces or change dishcloths daily to avoid the possibility of cross-contamination and the spread of bacteria. Avoid using sponges because they are harder to keep bacteria-free.



Tip:
Discard worn cutting boards



Keep It Clean! Lather Up

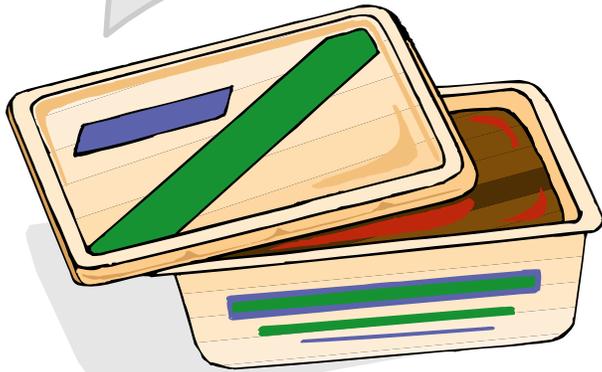
Always wash hands, cutting boards, dishes and utensils with hot, soapy water after they come in contact with raw meat, poultry and seafood. Sanitize them for the safest results.

Take Two

If possible, use one cutting board for fresh produce and use a separate one for raw meat, poultry and seafood.

Watch those juices! Safely Separate

Separate raw meat, poultry and seafood from other foods in your grocery shopping cart and in your refrigerator.



Seal It

To prevent juices from raw meat, poultry or seafood dripping onto other foods in the refrigerator, place these raw foods in sealed containers or plastic bags on the bottom shelves.

Clean Your Plate

Never place cooked food back on the same plate or cutting board that previously held raw food.

Marinating Mandate

Sauce that is used to marinate raw meat, poultry or seafood should not be used on cooked foods. Boil leftover marinade or prepare extra for basting cooked food. Wash and sanitize your brush or use separate brushes when marinating raw and cooked foods.

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