

# Prevent Cross Contamination

- Store poultry on the bottom shelf and keep raw meats, seafood, pork, and eggs **below** and **away** from ready-to-eat foods.

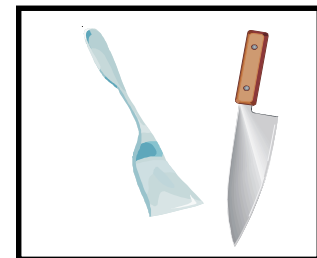


- Wash, rinse, sanitize, and air dry cutting boards and utensils after each use with raw meats, poultry, seafood and eggs.



- Wash hands and change gloves before and after handling raw meats, poultry, seafood, and eggs.

- Use separate utensils for raw products and ready-to-eat foods.



- Completely disassemble the slicer. Wash and sanitize each piece of the slicer after it has been used for raw meats, poultry, or seafood.



- Store chemicals **away** from food, utensils, and equipment.



Public Health - Always working for a safer and healthier community