

Cross-

Contamination



Wash your hands thoroughly after touching raw meat or poultry



Clean surfaces and equipment before starting food preparation



Make sure staff know how to avoid cross-contamination



Use different chopping boards and knives for raw meat, poultry and cooked or ready-to-eat food



Keep raw meat and poultry away from or below cooked or ready-to-eat food in the fridge

A major cause of foodborne illness



Te Pou Oranga Kai o Aotearoa

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