
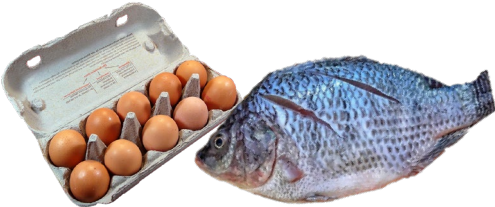





# Preventing Cross Contamination

Store food products according to cooking temperature to help prevent cross contamination.

<p><b>Ready-To-Foods</b> Top shelf Cooked foods, produce</p>	
<p><b>Fish/Eggs</b> Cooking temperature: 145° F (63° C)</p>	
<p><b>Steak/Pork</b> Cooking temperature: 145° F (63° C)</p>	
<p><b>Ground Meats</b> Cooking temperature: 155° F (68° C)</p>	
<p><b>Poultry</b> Bottom shelf Cooking Temperature: 165° F (74° C)</p>	



# Preventing Cross Contamination

## More helpful tips:

- Use separate equipment and utensils.



- Wash, rinse and sanitize all equipment and utensils in between items.



- Change your gloves and wash your hands before handling different items OR when changing tasks.

