Preventing Cross Contamination

Store food according to cooking temperature:

**Ready-to Eat Foods**
Cooked Foods, Produce

**Fish/Eggs**
Cooking Temperature: 145°F (63°C)

**Steak/Pork**
Cooking Temperature: 145°F (63°F)

**Ground Meats**
Cooking Temperature: 155°F (68°C)

**Poultry**
Bottom Shelf
Cooking Temperature: 165°F (74°C)
Preventing Cross Contamination

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.

Tri-County Health Department