

# Cross Contamination Infographic



# AVOIDING CROSS-CONTAMINATION

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## Chemical-to-Food

- Label chemicals clearly
- Have a designated closet for chemicals
- Keep chemicals far away from your food



## Food-to-Food

- Keep ready-to-eat foods away from raw foods or food allergens
- Use designated utensils, cutting boards, etc. for raw foods and allergens
- After handling allergens or raw foods, immediately change gloves and wash your hands



## Pest-to-Food

- Store food at least 6 inches above the floor
- Keep foods covered
- Keep a clean, sanitized, and tidy kitchen



Source: <https://www.statefoodsafety.com>