

# Food Safety

## Prevent Cross-Contamination:

- ✓ **Store raw meats, fish, poultry, and eggs on shelves** in refrigerators and freezers by final cook temperature.
- ✓ **Wash, rinse, and sanitize** any food-contact surface or utensil which becomes contaminated:
  - Prep tables, slicers, cutting boards, knives, etc. shall be cleaned and sanitized every time they are used for raw meat, fish, poultry, or eggs.
  - If used continuously for the same food, slicers, cutting boards, knives, etc. shall be cleaned sanitized at least every 4 hours.
- ✓ **Maintain correct sanitizer concentration** for wiping cloths and sanitizing of clean surfaces:
  - 50-100 ppm chlorine
  - or
  - 200-300 ppm quaternary ammonium

