




Food Safety Conversation No4: Cross-Contamination

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Key Learning	What You Need To Know	
<p>Cross-contamination is one of the main ways food poisoning can occur. In order to look after the safety of our customers and provide safe food to eat you need to ensure that cross-contamination of food is avoided.</p>	<ul style="list-style-type: none"> • Cross-contamination is the transfer of harmful bacteria from raw foods to ready-to-eat foods. • Cross-contamination must be avoided at all times, as ready-to-eat food will not be cooked / re-heated further which would kill any harmful bacteria that have transferred to the food. • Cross-contamination can be direct, i.e. from one food directly to another, or indirect, where contamination happens via equipment, hands, surfaces, cloths etc. <p>You can prevent cross-contamination by:</p> <ul style="list-style-type: none"> • Checking deliveries to confirm that raw foods are segregated from ready-to-eat foods in the delivery vehicle. • Always storing raw foods separate from ready-to-eat foods, either in separate fridges or by storing raw foods at the bottom of refrigeration units. • Preparing raw and ready-to-eat foods separately, ideally in separate, designated areas, or by preparing ready-to-eat foods before raw foods and thoroughly cleaning down and sanitising all work surfaces after the preparation of raw foods. • Using separate equipment and utensils for the preparation of raw and ready-to-eat foods, and ensuring they are cleaned and sanitised between use. • Designating complex catering equipment such as mincers, slicers, blenders and vacuum pack machines for raw and ready-to-eat foods. • Washing your hands between tasks and avoiding touching other work surfaces, equipment or clothing. • Not washing raw meat and poultry as this results in bacteria being splashed onto surrounding surfaces. • Using tongs, other utensils or non-touch methods to avoid direct hand contact with food. • Following colour-coding for chopping boards and any other equipment where appropriate. • Replacing or resurfacing worn or damaged chopping-boards. 	  <p>This work bench can be used for both RAW and READY-TO-EAT Products</p> <p><small>Raw products will be prepped first and then a complete clean and sanitise of the area will be conducted, before any Ready-to-Eat prep is carried out.</small></p>
		
HACCP Stages	Colleague Validation	More Information
<ul style="list-style-type: none"> • Receipt • Storage • Preparation • Cooking • Service 	<ol style="list-style-type: none"> 1. Can you describe the different types of cross-contamination? 2. Give examples of how you would avoid cross-contamination during storage? 3. Give examples of how you would avoid cross-contamination during food preparation? 4. Can you identify the uses of the different colour coded chopping boards? 	<p>More information can be found in the Good Hygiene Practice Guide No: 4 Cross-Contamination and the HSE website</p>

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