Food Safety Protocols:

AgriForaging Food Safety

8 STEPS

To Reduce Cross-Contamination



Presented by AgriForaging Food Safety: Your Partner in Ensuring Safe and Sustainable Food Practices. Agriforaging.com | info@agriforaging.com | 845-481-0820 Cross-contamination is a leading cause of foodborne illness. Follow these tips to keep your food safe:

UNDERSTAND CROSS-CONTAMINATION

Harmful bacteria or allergens can spread through surfaces, utensils, hands, or equipment.

SEPARATE RAW & READY-TO-EAT (RTE) FOODS

Storage: Store raw meat, poultry, and seafood separately from RTE foods. Use sealed containers to prevent dripping.

Preparation: Use separate cutting boards and utensils for raw & cooked foods. Color-coded tools help.

CLEAN & SANITIZE SURFACES

Before & After: Clean and sanitize surfaces and equipment before and after use. **Proper Solutions:** Use appropriate cleaning solutions and follow instructions.

HAND HYGIENE

Wash Hands: Wash hands with soap and warm water for at least 20 seconds before and after handling food, especially raw meat.

Glove Use: Wear disposable gloves when handling RTE foods and change them between tasks.

COOK TO SAFE TEMPERATURES

Thermometers: Use a food thermometer to ensure meats are cooked to safe internal temperatures (e.g., 165°F for poultry, 160°F for ground meats). *Avoid Undercooking:* Proper cooking kills harmful bacteria.

PROPER FOOD STORAGE

Temperature Control: Keep cold foods cold (below 40°F) and hot foods hot (above 140°F). Store leftovers promptly.

Labeling: Label and date food items to track freshness and avoid expired ingredients.

EDUCATE AND TRAIN STAFF

Regular Training: Provide training on cross-contamination prevention and food safety practices. **Create Awareness:** Ensure everyone understands the importance of preventing cross-contamination.

USE SEPARATE EQUIPMENT

Dedicated Tools: Use dedicated equipment for allergen-containing foods to prevent cross-contact. *Maintenance:* Inspect and maintain kitchen equipment regularly.

By following these practices, you can reduce the risk of cross-contamination and keep your food safe. Remember, food safety is a team effort, everyone plays a crucial role and we are here to help you grow!