

HACCP-Based SOPs Education Module

Preventing Cross-Contamination During Storage and Prep

Definition: To reduce foodborne illness by preventing unintentional contamination of food.

Information:

1. Follow District, State or local health department requirements.
2. Wash hands properly. Refer to the Hand Washing Education Module.
3. Avoid touching ready-to-eat food with bare hands.
4. Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.
5. Separate different types of raw animal foods, such as eggs, fish, meat, and poultry, from each other, except when combined in recipes.
6. Store raw animal foods in refrigerators or walk-in coolers by placing the raw animal foods on shelves in order of cooking temperatures with the raw animal food requiring the highest cooking temperature on the lower shelves and Ready To Eat (RTE) foods on upper shelves.
7. Separate unwashed fruits and vegetables from washed fruits and vegetables and other ready-to-eat foods.
8. Use only dry, cleaned, and sanitized equipment and utensils. Refer to Germ Warfare – Food Contact Surfaces for proper cleaning and sanitizing procedure.
9. Touch only those surfaces of equipment and utensils that will not come in direct contact with food.
10. Place food in covered containers or packages, except during cooling, and store in the walk-in refrigerator or cooler.
11. Designate an upper shelf of a refrigerator or walk-in cooler as the “cooling” shelf. Uncover containers of food during the initial quick cool-down phase to facilitate cooling.
12. Clean the exterior surfaces of food containers, such as cans and jars, of visible soil before opening.
13. Store damaged goods in a separate location.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following these procedures.
2. Separate foods found improperly stored and store properly.
3. Discard ready-to-eat foods that are contaminated by raw eggs, raw fish, raw meat, or raw poultry.