



## Separate

Department of Health and Human Services



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Some foods have bad germs that can be spread to other foods if we are not careful. Here are some ways to keep bad germs from spreading:

- o Wash your hands after touching raw foods
- o Use a different plate for raw foods and cooked foods
- o Use one cutting board for meats, poultry, and seafood and another cutting board for fruits and vegetables
- o Wash cutting boards, knives and other utensils with hot soapy water after they come in contact with raw meat, poultry, and seafood