

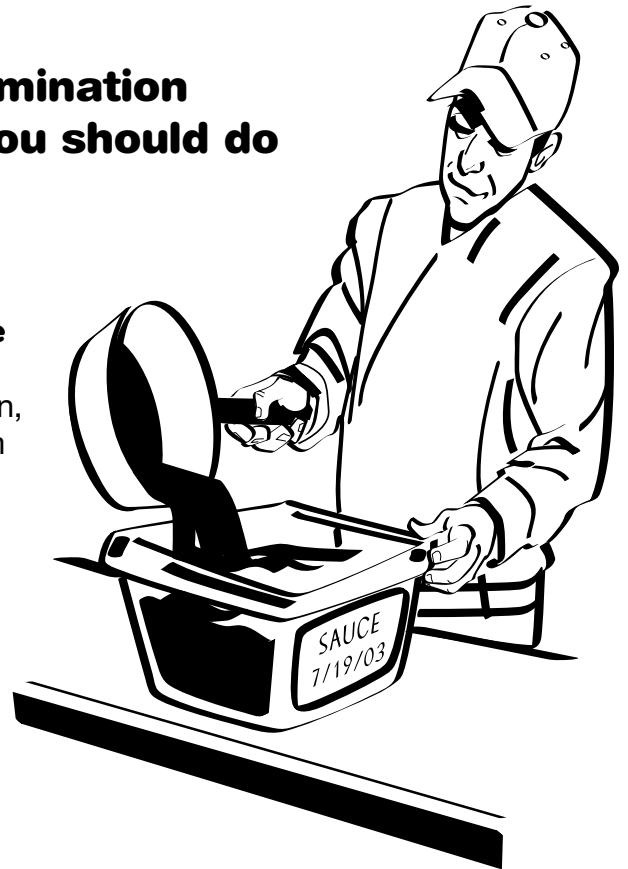
# Preventing Cross-Contamination During Storage

When disease-causing microorganisms are transferred from one food or surface to another, carried by utensils, hands or other foods, cross-contamination has occurred. If you are not careful, it can happen very easily when storing food in your establishment. For example, cross-contamination can take place when raw food (like chicken) is allowed to touch or drip onto prepared or ready-to-eat food (like lettuce), or when food is stored in a container that has not been properly cleaned and sanitized. It can occur in many other ways as well.

**To prevent cross-contamination when storing food, you should do the following:**

**Store food in designated storage areas.**

To prevent possible contamination, keep food away from warewashing areas, garbage rooms, restrooms and furnace rooms. Never store food near chemicals or cleaning supplies, and keep it out from under stairways and pipes.



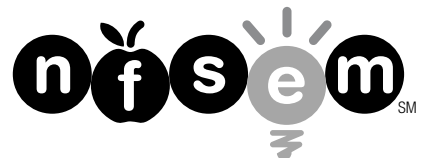
**Store food in proper containers.**

Food should be stored in a container that has been cleaned *and* sanitized. The container should be leak-proof, have a tight-fitting lid and must be marked clearly. Never use empty food containers to store chemicals, or put food in empty chemical containers.

**Store raw meat, poultry and fish separately from prepared and ready-to-eat food.**

If these items can't be stored separately, store them *below* prepared or ready-to-eat food. Raw meat, poultry and fish should be stored in the following top-to-bottom order in the refrigerator: whole fish, whole cuts of beef and pork, ground meats and fish, whole and ground poultry.

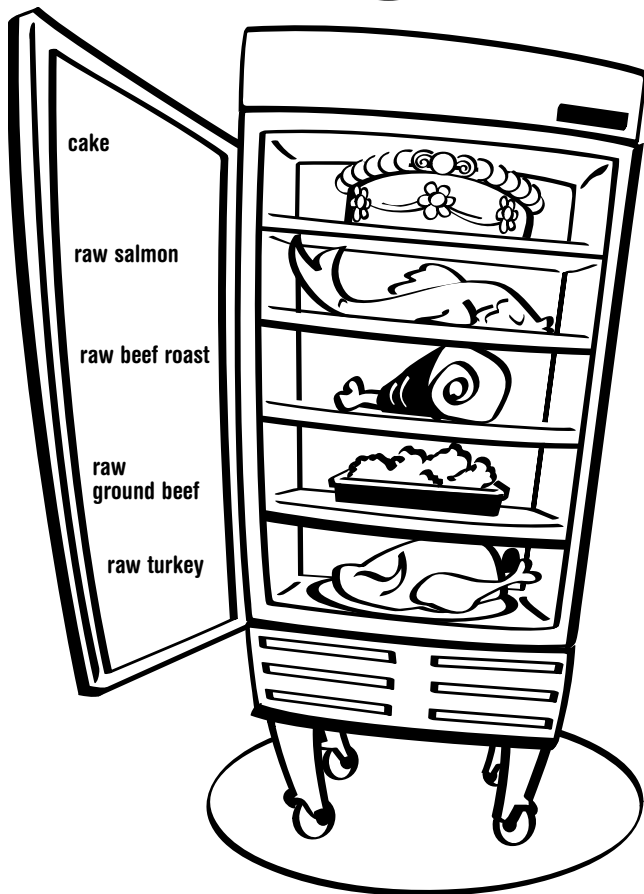
**Wrap food properly before storing it.** Leaving food uncovered can lead to cross-contamination. Cover food with tight-fitting plastic wrap or aluminum foil.



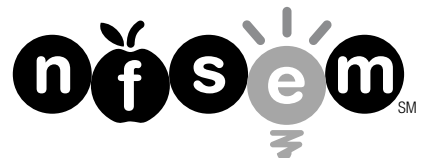
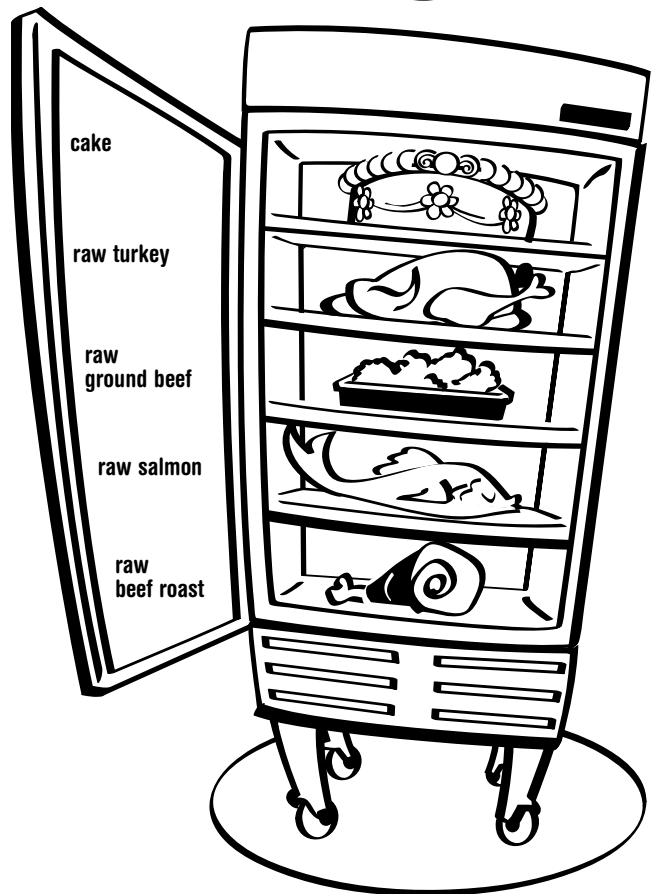
# Pick a Fridge

**Directions:** Circle the letter of the refrigerator in which food has been properly stored to prevent cross-contamination.

**A**

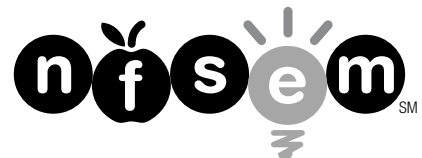


**B**



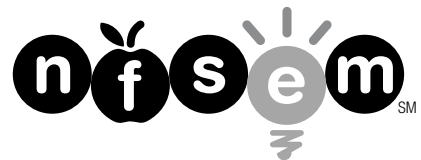
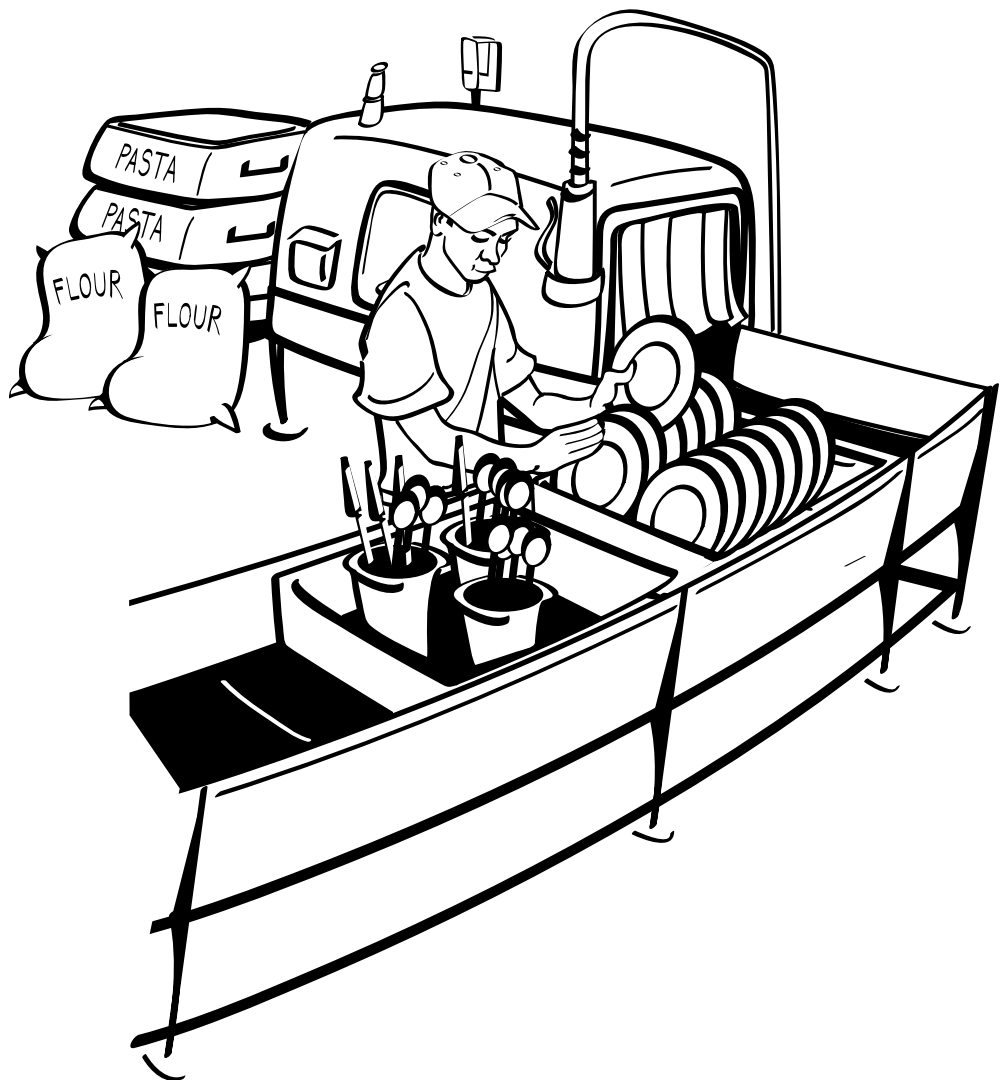
# What's Wrong With This Picture?

**Directions:** The picture below contains unsafe storage practices. Circle the food item(s) that have been stored incorrectly.



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