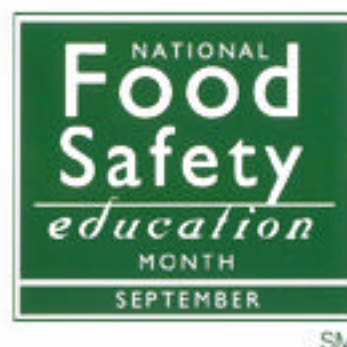


BE SMART. KEEP FOODS

APART.



CROSS-CONTAMINATION is the transfer of harmful bacteria to food from other foods, cutting boards, utensils, etc., if they are not handled properly.

TO PREVENT CROSS-CONTAMINATION AND FIGHT BAC!:

- Always wash hands with hot, soapy water after handling raw meat, poultry, seafood, eggs, or fresh fruits and vegetables.
- Wash cutting boards, dishes, and utensils with hot, soapy water after they come in contact with raw meat, poultry, seafood, eggs, or fresh fruits and vegetables.
- Keep raw meat, poultry, seafood, as well as eggs — and the juices from raw foods — away from other foods in your shopping cart, on kitchen counters, and in your refrigerator.
- If possible, use one cutting board for fresh produce and a separate one for raw meat, poultry, and seafood.
- Never place cooked food back on the same plate or cutting board that previously held raw meat, poultry, seafood, or eggs without washing the plate or cutting board between uses.



DON'T CROSS-CONTAMINATE.

FIGHT BAC!™



Food Safety and Inspection Service
USDA Meat and Poultry Hotline
1 (800) 535-4555
TTY: 1 (800) 256-7072
FSIS Web site: www.fsis.usda.gov

Center for Food Safety and Applied Nutrition
U.S. FDA Food Information Line
1 (888) SAFEFOOD
FDA Web site: www.cfsan.fda.gov

Gateway to Government Food Safety Information
www.FoodSafety.gov

Partnership For Food Safety Education
www.fightbac.org