

STANDARD OPERATING PROCEDURES

FACILITY: _____

SUBJECT: CROSS CONTAMINATION PREVENTION

Food must be stored and prepared to prevent contamination. How will the following items/processes be handled to prevent contamination of food?

- In-use utensils: _____
- Cutting boards: _____
- When tasting food: _____
- Opening Canned foods: _____
- Washed fruits and unwashed fruits, including melons: _____
- Buffet plates and utensils: _____
- While preparing Food: _____
- Foods on Display: _____

Foods in refrigerated storage must be stored to prevent contamination. Show (in table below) how foods will be stored in the cold holding units.

Example Only:

(fill in table(s) below with the foods you will be storing)

Walk-in Cooler

Upright Cooler

Top Shelf	Ready to Eat Foods			
	Raw Shelled Eggs			
	Raw Fish			
	Raw Pork			
	Other Raw Meats			
Bottom Shelf	Raw Poultry			

Wash hands often, always after handling raw products, going to the bathroom, and handling cleaning products.

Always keep cutting boards, slicers, utensils and other equipment cleaned and sanitized.

Store wiping cloths in a solution of sanitizer between uses. (50-100 ppm chlorine or 200 ppm quaternary ammonium). Never use the same wiping cloth to clean the chair/booth seats that you use to clean the tabletop.

Wash all fruit and vegetables thoroughly, they can contain bacteria and must be stored, handled and prepared with the same respect given to other raw products. Illness can be caused by contaminated produce.

Who will make sure cross contamination procedures are followed? (PIC, Manager, Shift Leader, etc.)

How will problems be corrected?

If employees are observed not following procedures for preventing cross contamination, how will the problem be addressed and by whom? **What** will be done with the mishandled food?

Date Created: _____
Last Revised: _____

By: _____
By: _____