



Public Health
Prevent. Promote. Protect.

JO DAVIESS COUNTY HEALTH DEPARTMENT

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HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Preventing Cross-Contamination During Storage and Preparation

- **WHAT IS CROSS-CONTAMINATION:**
 - When harmful bacteria are spread onto food from other food, surfaces, hands or equipment.
- **HOW TO PREVENT CROSS-CONTAMINATION:**
 - Wash hands properly before preparing food.
 - Avoid touching ready-to-eat food with bare hands.
 - 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.
 - Separate different types of raw animal foods, such as eggs, fish, meat, and poultry, from each other, except when combined in recipes.
 - Prepare ready-to-eat food first.
 - Prepare raw animal foods last.
 - Store raw animal foods in refrigerators or walk-in coolers by placing the raw animal foods on the lowest shelf and away from ready-to-eat foods.
 - Separate unwashed fruits and vegetables from washed fruits and vegetables and other ready-to-eat foods.
 - Use only dry, cleaned, and sanitized equipment and utensils.
 - Touch only those surfaces of equipment and utensils that will not come in direct contact with food.
 - Place food in covered containers or packages, except during cooling, and store in the walk-in refrigerator or cooler.
 - 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.
 - Clean the exterior surfaces of food containers, such as cans and jars, of visible soil before opening.
 - Store damaged goods in a separate location.
 - Wash & sanitize equipment, utensils, cutting boards and prep tables after each change in food process (i.e. cutting raw animal foods to cutting vegetables)