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# Prevent Cross-Contamination

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- **Clean and sanitize** cutting boards and equipment after each use.
  - Use **separate cutting boards** for raw meats and vegetables.
  - **Wash hands** between tasks, after touching raw foods, and before touching ready-to-eat foods.
  - **Store** raw meat on bottom shelf of the refrigerator, on a tray to contain drippings, and away from other food.
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