

AVOIDING CROSS CONTAMINATION

S-E-P-A-R-A-T-E!!!

To prevent contamination from raw juices, different types of raw animal products such as beef, fish, pork, eggs, or poultry, are to be stored **BELOW** and /or **AWAY** from all ready-to-eat foods!!

Cold Storage

41°F
or less



All Potentially Hazardous Foods and Produce

VERTICAL STORAGE OF RAW MEAT PRODUCTS

(GUIDELINE: LOWEST HEATING TEMP ITEMS ON TOP)

PRODUCE



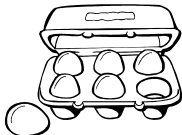
Always store produce above or separately from raw meat items!

BEEF ROASTS



Roast beef and corned beef (min. cook temp 130°F).

EGGS, FISH, PORK



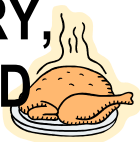
Eggs, fish, lamb, pork or other beef, and foods containing these raw items (min. cook temp 145°F) (except upon request by consumer).

GROUND MEATS



ALL ground meats (min. cook temp 155°F).

POULTRY, STUFFED MEATS



Poultry; stuffings; stuffed meats and stuffed poultry (min. cook temp 165°F).

IMPORTANT! ALWAYS START WITH **CLEAN**
HANDS, SURFACES AND UTENSILS!!

SEAL IT: Prevent juices from dripping,
always use **sealed** containers or bags,
and place items on a tray or plate!!