

PREVENTING CROSS CONTAMINATION

Store Food According to Cooking Temperature

Ready-to-Eat Foods

Cooked Foods, Produce



Fish/Eggs

Cooking Temperature: 145° F (63° C)



Steak/Pork

Cooking Temperature: 145° F (63° C)



Ground Meats

Cooking Temperature: 155° F (68° C)



Poultry

Bottom Shelf

Cooking Temperature: 165° F (74° C)



ADAMS COUNTY
HEALTH DEPARTMENT
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Use separate equipment and utensils.

Wash, rinse, and sanitize all equipment and utensils in between items.



Change your gloves and wash your hands before handling different items or when changing tasks.



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