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)
PREVENTING CROSS CONTAMINATION

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.