

Cross-Contamination Prevention

Post near the walk-in and the prep line

01 Walk-in storage order

Top to bottom by final cook temperature. Lowest cook temp on top.

Ready-to-eat

Washed produce, prepped salads, cooked and cooled items, garnishes

NO COOK STEP

Seafood

Whole fish and shellfish

145°F

Whole cuts

Beef, pork, lamb, veal

145°F

Ground meat

Ground beef, pork, sausage

155°F

Raw poultry

Chicken, turkey, duck, stuffed items

165°F

02 Wash, rinse, sanitize

1

Wash

Hot, soapy water. Remove all visible debris.

2

Rinse

Clean water. Remove soap residue.

3

Sanitize

Correct concentration, full contact time.

4

Air dry

Completely, before reuse. Never towel dry.

Typical sanitizer ranges

Chlorine 50–100 ppm

Quaternary 200–400 ppm

Iodine 12.5–25 ppm

Always verify against your sanitizer label and local code.

03 Cutting board color code

One board per category. Never cross a board between them.



Red

Raw meat



Yellow

Raw poultry



Blue

Raw seafood



Green

Produce



White

Dairy, bakery



Tan

Cooked, RTE



Purple

Allergen-free

04 The four contamination vectors



Direct contact

Raw product, hands, or utensils touching ready-to-eat food



Allergen cross-contact

Shared fryer oil, surfaces, or knives moving an allergen



Receiving and staging

Deliveries staged next to product they should never touch



Equipment

Slicers and mixers sanitized at wrong strength or contact time