Fight BAC!

Clean

\*Wash hands with warm water and soap

\*Clean cutting boards with HOT soapy water

 \*Stiff brush to get into the grooves

 \*Always wash after cutting raw proteins

\*Wipe up spills immediately

\*Keep countertops & work surfaces clean

\*Rinse produce under running water before eating

\*Table Setting – do not touch surfaces that will contact food

Separate

\*Avoid *Cross-Contamination* – spreading germs from one surface to another, or raw foods to cooked foods

\*Separate raw meat, fish, poultry and eggs from other foods

\*When shopping, keep raw proteins in a plastic bags

\*Keep raw proteins in containers in the bottom of the refrigerator

\*Use separate cutting boards for raw proteins and produce