

FOOD PROCESSING AND CROSS CONTAMINATION

EAT SAFE FACTSHEET

Everyday, Mackay Regional Council works with residents and local communities to help make our region what it is today with a long term vision for the future. Council's Eat Safe program is helping to deliver world-class dining for Mackay residents and visitors.

You need to have measures in place to prevent cross contamination during food processing and preparation, to prevent food poisoning.

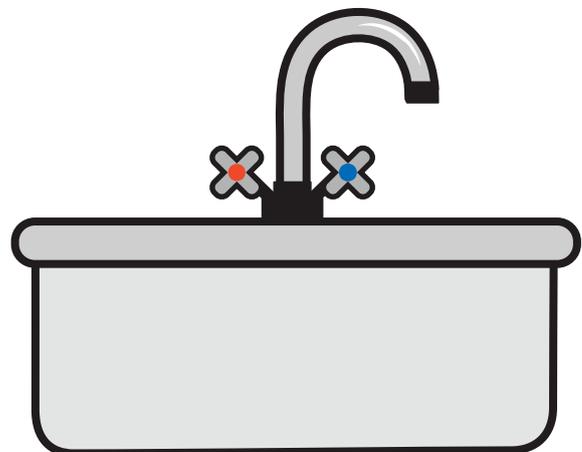
What is cross contamination

Cross contamination occurs when one object is contaminated by direct or indirect contact with another object that is already contaminated. For example, a knife will become contaminated while cutting raw meat and if the same knife is used to cut cooked meat, without cleaning and sanitising, the cooked meat will then become contaminated.

Food preparation tips for potentially hazardous food

- ✓ Keep your ingredients such as meat, chicken, seafood and cooked rice in the refrigerator or cold room until you are ready to use them.
- ✓ Ingredients used for coating (e.g. crumbs and egg wash) should be stored in the refrigerator or cold room until you are ready to use them.
- ✓ Once you have prepared a cold dish or product, such as salads, cakes and rice pudding, place it in the refrigerator, cold room or refrigerated display case.

**This sink is for
FOOD
PREPARATION ONLY**



How to prevent cross contamination

- ✓ Use separate utensils or thoroughly clean and sanitise utensils between handling raw food and ready-to-eat food such as cooked meat or salads.
- ✓ Where possible, have separate areas for processing raw food and ready-to-eat food.
- ✓ Use a food preparation sink that is separate from hand wash basins and cleaning sinks for washing food, such as fruit and vegetables.
- ✓ Thoroughly wash fruits and vegetables before cutting.
- ✓ Use colour coded chopping boards with different colours for handling different food.
- ✓ Ensure utensils and equipment that repeatedly have contact with food, such as chopping boards, tongs and ice-cream scoops are cleaned and sanitised at least every four hours.
- ✓ Equipment that consists of small parts, such as slicers and blenders need to be dismantled (pulled apart) before cleaning and sanitising.
- ✓ Use clean cloths to wipe down benches, chopping boards and other equipment.



Use separate cutting boards to prevent cross contamination

For further information on Eat Safe Mackay:



www.mackay.qld.gov.au/eatsafe



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