



# SEPARATE

## Combat Cross-Contamination

**Get it straight – it's safe to separate!**

Did you know that improper handling of raw meat, poultry, and seafood can create an inviting environment for cross-contamination?

As a result, bacteria — that yucky germ known as BAC! — can spread to food and throughout the kitchen.

Learn more about preventing cross-contamination by using this helpful chart, and remember to spread the word — not the bacteria!

## Separate . . . Don't Cross-Contaminate

### Keep It Clean!

#### ***Lather Up***

Always wash hands, cutting boards, dishes, and utensils with hot, soapy water after they come in contact with raw meat, poultry, and seafood.

#### ***Take Two***

If possible, use one cutting board for fresh produce and use a separate one for raw meat, poultry, and seafood.

#### ***Clean Your Plate***

Never place cooked food back on the same plate or cutting board that previously held raw food.

### Watch Those Juices!

#### ***Safely Separate***

Separate raw meat, poultry, and seafood from other foods in your grocery shopping cart and in your refrigerator.

#### ***Seal It***

To prevent juices from raw meat, poultry, or seafood from dripping onto other foods in the refrigerator, place these raw foods in sealed containers or plastic bags.

#### ***Marinating Mandate***

Sauce that is used to marinate raw meat, poultry, or seafood should not be used on cooked foods, *unless* it is boiled before applying.

If you have questions or concerns about food safety, contact:

- The U.S. Department of Agriculture (USDA) Meat and Poultry Hotline at (888) 674-6854 or (800) 256-7072 (TTY).
- The U.S. Food and Drug Administration (FDA) Food Information Line at (888) SAFE FOOD.
- The Fight BAC! <sup>(R)</sup> website at: [www.fightbac.org](http://www.fightbac.org).

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