

## MEETING BRIEF:



# CONTAMINATION AND CROSS-CONTAMINATION

DATE:

DAY:

A.M. MOD:

P.M. MOD:

## Inform:

Guest Count/Sales	AM:	PM:
Business Pace		
Shift Expectations		
Announcements		
Events		

## Educate:

Food & Beverage	Featured Item(s):
Discussion	
Focus	
Service/Hospitality	
Key Points	



## Educate (cont.):

Teamwork/Safety/Other	
Focus	
Goal 1	
Goal 2	
Goal 3	

## Inspire:

Welcome	Name	
Recognition	Name	Team
Thanks	Name	Team
Appreciations/Gratitudes	Voluntary	

## Evaluate:

### National Food Safety Month Week 2: Preventing Contamination and Cross Contamination

Contamination-related factors are the leading cause of foodborne illness nationwide. Some cases of contamination occur before food even reaches your restaurant. Others might happen due to improper storage, preparation, or cooking.

Regardless of where contaminants come from, though, they can easily spread to and from other parts of your restaurant.

That's why food safety authorities recommend specific cooking and storage temperatures—following protocol can help you reduce the chances of contaminating food before it reaches the customer. Proper cleaning, hygiene, and food safety training practices can also help you reduce contamination risks.



## How to Prevent It

- Store chemicals far away from food preparation areas
- Separate raw meats and seafood from other foods
- Don't reuse the same cutting boards or utensils for different food types without proper cleaning
- Don't store raw foods above ready-to-eat foods in refrigerators
- Protect food from potential contamination sources
- Always wear gloves when handling ready-to-eat foods. Change gloves when they become dirty or torn
- Stay home from work if you're sick, or encourage employees to report signs of sickness to management
- Maintain good personal hygiene and proper handwashing techniques
- Maintain proper cleaning and sanitizing practices

## Quick Self-Check

Start a conversation around avoiding cross-contamination with these Q's and A's:

1. Which of the following is NOT a common example of cross-contamination in a restaurant?

- A. An employee reuses a cutting board previously used to cut meat to slice up fresh produce
- B. A cook sneezes into their elbow and then returns to work without proper handwashing
- C. An employee stores potentially hazardous chemicals on the same shelf as perishables.
- D. A sick customer leaves germs on a door handle, spreading the virus to others

2. True or False: Most contamination happens before food gets prepared or cooked.

- True
- False

3. Which of the following is NOT a potential food source for contaminants (like bacteria, viruses, or parasites)?

- A. Undercooked or raw meat
- B. Canned foods
- C. Raw produce
- D. Unpasteurized milk and cheeses
- E. Cooked foods



# ANSWER KEY

## QUICK SELF-CHECK

1. **D:** While this may be an example of spreading an illness, it's not technically cross-contamination, as it doesn't involve spreading a pathogen to or through food. However, proper cleaning and sanitizing can help kill germs on nonfood-contact surfaces, including door handles.
2. **A:** Whether it's due to contaminated soil, contaminated water used to irrigate plants, or unhygienic processing, contamination often happens before you even encounter food.
3. **B:** Unless they have been improperly canned or canned at home, these foods should be safe from cross-contamination. Be sure to maintain proper storage practices to ensure the cans don't get compromised.

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