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## *Bite-Sized Food Safety*

**Food safety resources  
for front-line managers  
to train food workers**

# Separate, Don't Cross-Contaminate!

Raw meat, chicken and other poultry, and seafood can spread germs to ready-to-eat food unless you keep them separate.

- ◆ Keep raw, thawing, or marinating meat, poultry, and seafood separate from all other foods in the refrigerator in a container that will catch any blood or juices that drip. Store them on the bottom shelves where any leakage can't drip onto foods that will not be cooked.



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- ◆ Raw chicken is ready to cook and doesn't need to be washed first. Washing chicken in a sink can spread germs to other foods, the sink, and the counter and make people sick.
- ◆ Don't reuse marinades used on raw meat, poultry, or seafood unless you boil them first.
- ◆ Don't thaw meat, poultry, or seafood in a sink except under cold running water. Afterwards, wash, rinse, and sanitize the sink.

- ◆ Use separate cutting boards or plates for raw meat, poultry, and seafood and a separate cutting board or plate for produce, bread, and other foods that won't be cooked.
- ◆ Never place cooked food on a plate or in a container that previously held raw meat, poultry, or seafood unless you wash, rinse, sanitize, and air dry it first.



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