

# Food processing and cross contamination



## Fact sheet

Everyday, Rural City of Murray Bridge EHO's work with residents and local businesses to help make our city what it is today with a long term vision for the future.

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

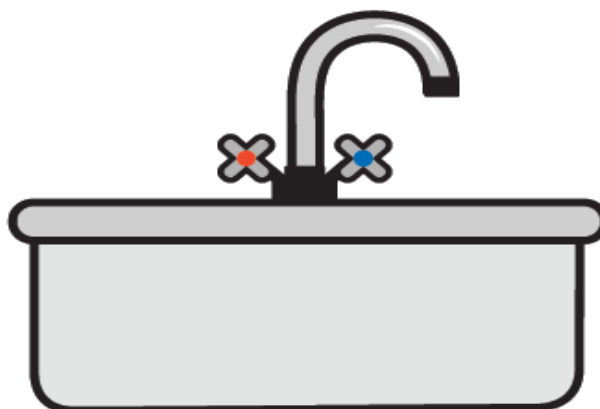
## What is cross contamination?

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

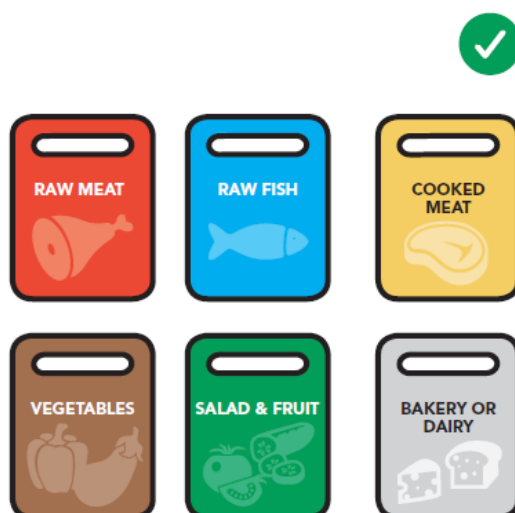
- Keep your ingredients such as meat, chicken, seafood and cooked rice in the refrigerator or cold room until you are ready to use them.
- Ingredients used for coating (e.g. crumbs and egg wash) should be stored in the refrigerator or cold room until you are ready to use them.
- Once you have prepared 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.



## Further information

For further information on Food Safety visit <https://www.coorong.sa.gov.au/council-services/environmental-and-public-health/food-safety>

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