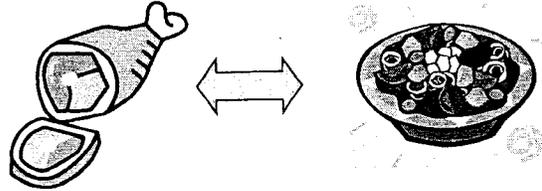


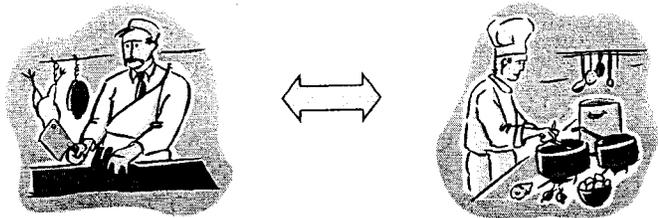
# PREVENTING CROSS-CONTAMINATION

- Store raw food separate from ready-to-eat food

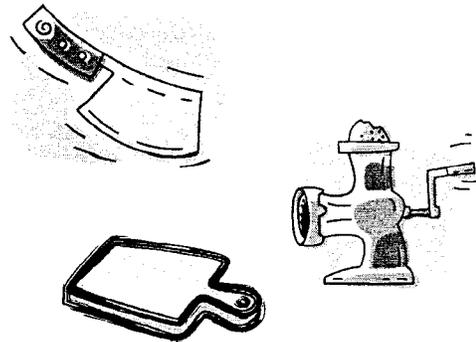
Always store raw food on bottom shelves of coolers, below all ready-to-eat foods



- Prepare raw food in a separate area



- Clean and sanitize surfaces and utensils immediately after working with raw food



- Wash hands and change gloves after handling raw food

