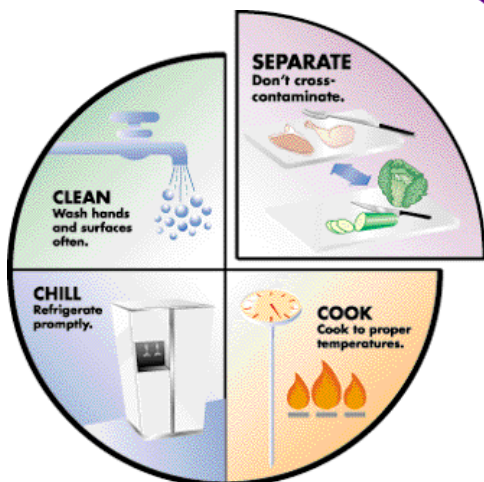


SEPARATE

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.



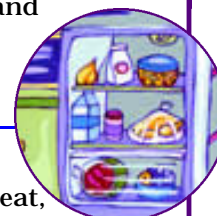
Clean Your Plate

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.

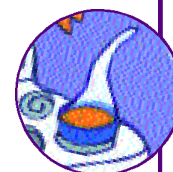


Seal It

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 (202) 720-3333 (Washington, DC area). The TTY number for the hearing impaired is (800) 256-7072.
- The **U.S. Food and Drug Administration (FDA) Food Information Line** at (888) SAFE FOOD.
- The **Fight BAC!**[®] Web site at: www.fightbac.org