

# Cross Contamination

## Fact Sheet and Hygiene Rating Improver

Cross-contamination is one of the most common causes of food poisoning. It happens when harmful bacteria are spread on food from other food, surfaces, hands or equipment. Contamination of food can also be physical or chemical.



### 1. SEPARATION

- Identification of separate work areas, surfaces and equipment for raw and ready-to-eat food
- Use of separate complex equipment, such as vacuum-packing machines, slicers, and mincers for raw and ready-to-eat food at all times.
- If possible, use separate fridges for raw and ready-to-eat food. If not, always store raw food below ready-to-eat food.
- Defrosting raw meat should be kept covered at the bottom of the fridge below ready to eat foods.

### 2. CLEANING SCHEDULE

- Your cleaning schedule should be sufficient to recognise what needs to be cleaned to prevent cross contamination from surfaces and equipment. It should address how to effectively clean and disinfect by stating the cleaning product, cloth to use, method and frequency of cleaning.
- Cloths should either be disposable or reusable but washed on a hot cycle over 82°C and separate cloths used for separate areas i.e. raw and ready to eat preparation areas.
- Refer to fact sheet 'Cleaning and Disinfection'.

### 3. PERSONAL HYGIENE

- Handwashing should be carried out using a recognised technique. Anti-bacterial gels must not be used instead of thorough handwashing. Hot water, soap and disposable hand towels should be available at all handwash sinks.
- Wash your hands before preparing food and after touching raw food.
- All staff should wear clean clothes when working with food which should be changed after handling raw food and before handling ready to eat food.

#### 4. CHEMICAL CONTAMINATION

- Clearly label cleaning chemicals and store them away from food.
- All food should be protected during cleaning or put away, the task should not be undertaken when the kitchen is operational.

#### 5. PHYSICAL CONTAMINATION

- A pests control policy should be in place, either with a pest control company or by introducing your own checks.
- Food handlers should have hair tied back, and should not wear jewellery or clothing which could fall out and contaminate food.
- Repair or replace equipment and utensils which are damaged and a no glass policy would be encouraged.

#### 6. FOOD SAFETY MANAGEMENT

- Make sure staff are aware they have a duty to inform you if they suffer from diarrhoea or vomiting, and implement a 48 hour symptom-free policy.
- Staff responsible for preparation of food should have adequate training i.e. a minimum of Level 2 in Food Safety in Catering. Staff should also be trained in your food safety management system e.g. Your SFBB pack on cross contamination (the red section.)

#### FOOD HYGIENE RATING

Eating out? Getting food in? Check [food.gov.uk/ratings](http://food.gov.uk/ratings)

STEP	IMPROVE MY RATING	Done
1	Methods of separation in 1.) above in place	
2.	Cleaning procedures considered and implemented	
3.	Personal hygiene (e.g. handwashing requirements and use of protective clothing) understood by all staff.	
4a.	Cleaning schedule to include safe use of chemicals in the kitchen.	
4b.	Cleaning chemicals stored securely away from food.	
5.	Pest control, jewellery and glass policy for kitchen.	
6a.	Management - Cross contamination (red) section of SFBB fully completed (or your alternative system) and understood by staff.	
6b	Staff have received adequate food safety training.	