

WHAT?



SEPARATE RAW & READY-TO-EAT
FOODS DURING STORAGE/PREP

WHO?



EVERYONE WORKING WITH FOOD
AND FOOD CONTACT SURFACES

WHEN?



STORAGE, PREPARATION,
SERVICE

WHERE?



REFRIGERATORS, PREP TABLES,
SERVICE LINES

HOW?



PROPER FOOD STORAGE,
EQUIPMENT USAGE, AND CLEANING

CORRECTION?



SEPARATE FOODS, CLEAN/SANITIZE
FOOD CONTACT SURFACES, AND
DISCARD CONTAMINATED FOOD

CROSS CONTAMINATION PREVENTION PROCEDURE ESSENTIALS

NORTHERN NEVADA
Public Health

