

# Who?



**Everyone Working with Food & Dishware**

# What?

- Ready-to-Eat Foods*
- Fruits & Vegetables*
- Pork, Seafood, Eggs*
- Ground Meat*
- Poultry*

**Separate Raw and RTE Foods During Storage/Prep**

# When?



**Storage, Preparation, Service**

# Where?



**Refrigerators, Prep tables, Service Lines**

# How?



**Proper Food Storage & Equipment Separation**

# Correction?



**Move/Discard Foods, Clean/Sanitize Equipment**