Cross Contamination Training Essentials

Teach
- Use Reliable Trainers
- Use Your Policies
- Use Visual & Verbal Tools

Demonstrate
- Be Interactive
- Show How to Store Food
  - Ready-to-Eat Foods
  - Fruits & Vegetables
  - Pork, Seafood, Eggs
  - Ground Meat
  - Poultry
- Show How to Clean & Sanitize Equipment

Practice
- Quiz Your Staff
  - Do They Know How to Properly Separate Food?
- Remind Your Staff
  - Use Posters & Other Visual Reminders