Preventing Cross–Contamination

FOOD SAFETY

Cross–contamination occurs when micro–organisms are transferred from raw or contaminated food, equipment or people to cooked or prepared food.

Raw foods, particularly high–risk foods will have bacteria present in their natural state. Cooking destroys most harmful bacteria.

Cooked foods can be contaminated by allowing the transfer of bacteria from raw to cooked food.

Warning:
Cross-contamination causes food poisoning

Prevention

1. Keep utensils & equipment clean: use separate utensils for different food groups.

2. Wearing uniform and apron protects from cross contamination when especially when preparing allergen foods. 3. Store food in clean containers with tight fitting lids.

4. Cover and label all foods correctly for storage.

5. Wash and sanitise all equipment including meat slicers, blenders, can openers.

6. Keep raw and cooked food separate when preparing & storing.

OSCAR Temp Check: Food Probe Temperature Monitoring System
Keep your food safe & facility compliant

OSCAR Temp Check is designed to monitor your daily food temperatures where temperature control and monitoring food is critical for compliance.

✓ Monitors food temperatures against the Danger Zone and alerts when the Danger Zone is breached

✓ Generates daily reports consistent with regulatory requirements of your Food Safety Program

✓ Access data anytime, anywhere on any device

✓ All year round (24/7) monitoring