

PREVENTION OF CONTAMINATION/CONTAMINATED EQUIPMENT SOP

Standard Operating Procedures for: _____

Date: _____ Reviewed with: _____

Why	Proper storage practices of foods and maintaining clean food contact surfaces of equipment will prevent the cross contamination of ready-to-eat foods resulting in possible foodborne illness
Who	Food employees responsible for the preparation, storage, and service of ready-to-eat foods maintaining procedures in place to separate raw animal products from ready-to-eat foods
When	During all food preparation, holding, display, storage and service activities
Where	In food storage areas before or after preparation, in cooking and food preparation areas, and in service areas and buffets
How	<p style="color: red; margin: 0;">SEPARATION OF RAW ANIMAL FOODS FROM READY-TO-EAT FOODS</p> <p>Preventing cross contamination</p> <ul style="list-style-type: none"> • Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from: <ul style="list-style-type: none"> • Ready-to-eat foods including other raw animal food such as fish for sushi or molluscan shellfish or other raw ready-to-eat food such as fruits and vegetables • Cooked ready-to-eat food <p>NOTE: Frozen commercially processed and packaged raw animal food may be stored or displayed with or above frozen commercially processed and packaged ready-to-eat food</p> <hr/> <p style="color: red; margin: 0;">SEPARATION OF RAW ANIMAL FOODS FROM OF DIFFERENT SPECIES</p> <p>Preventing cross contamination</p> <ul style="list-style-type: none"> • Food shall be protected from cross contamination by separating types of raw animal foods from each other such as beef, fish, lamb, pork, and during storage, preparation, holding, and display by: <ul style="list-style-type: none"> • Using separate equipment for each type, or by arranging each type of food in equipment so that cross contamination of one type with another is prevented, and • Preparing each type of food at different times or separate areas • Not storing and displaying comminuted or otherwise non-intact meats above whole muscle intact cuts of meat unless they are packaged in a manner that precludes the potential for cross contamination
Corrective Action	<ul style="list-style-type: none"> • Provide designated areas, equipment, and times for preparation of raw and ready-to-eat foods • Change the flow of food to prevent potential opportunity for cross contamination of foods • Segregate employee work responsibilities and areas • Install physical barriers or relocate food contact surface to prevent cross contamination
Person in Charge Verifying	<ul style="list-style-type: none"> • Management shall visually monitor food workers for proper handling of raw and RTE foods • Identify employee knowledge gaps and provide retraining as required • Establish storage area guidelines, food preparation times, and procedures

Prepared, revised, and implemented by: _____

Signature of establishment owner/operator: _____

Date: _____