

## PREVENTION OF CONTAMINATION/CONTAMINATED EQUIPMENT

Standard Operating Procedures for: \_\_\_\_\_

Date: \_\_\_\_\_ Reviewed with: \_\_\_\_\_

<b>Why</b>	To prevent the contamination of ready-to-eat foods from improper storage practices or substandard cleaning of food contact surfaces and physical facilities
<b>Who</b>	Certified Food protection Managers (CFPM) or the Person-In-Charge (PIC) Food employees involved in handling foods and in sanitation procedures
<b>When</b>	<ul style="list-style-type: none"> <li>• When storing ready-to-eat foods and raw animal products in the same cooler or area</li> <li>• During preparation of food in prep sinks and in food prep areas</li> <li>• When food utensils are used with both ready-to-eat and raw foods on cook lines</li> <li>• Where no barriers, splash guards, or distance exists to protect foods</li> <li>• When contaminated equipment is not sufficiently cleaned and sanitized</li> </ul>
<b>Where</b>	In all food storage, preparation, and service areas
<b>How</b>	<ul style="list-style-type: none"> <li>• Establish food storage area protocols and train employees</li> <li>• Maintain clean sanitary facilities and food contact surfaces with frequent cleaning &amp; sanitizing</li> <li>• Store damaged food products separate from other foods and/or discard</li> <li>• Maintain a high degree of personal hygiene with strict hand washing policies</li> <li>• Prevent cross contamination of RTE foods in display areas and buffet lines</li> </ul>
<b>Record Keeping</b>	<ul style="list-style-type: none"> <li>• Maintain record of employee training and established cleaning procedures</li> <li>• Post cleaning procedures and log cleaning activities</li> </ul>
<b>Corrective Action</b>	<ul style="list-style-type: none"> <li>• Provide training for workers regarding food storage and proper cleaning &amp; sanitizing</li> <li>• Implement cleaning frequencies to eliminate potential cross contamination</li> <li>• Remove and discard any food product suspect of contamination or reheat to required temperature</li> </ul>
<b>Person in Charge Verifying</b>	<ul style="list-style-type: none"> <li>• Verify raw animal products are stored separate from or below ready-to-eat foods</li> <li>• Cleaning schedules for food contact surfaces are implemented and frequencies followed</li> <li>• Observe food handling activities to identify and eliminate points of cross contamination</li> <li>• Properly store chemicals and cleaning agents</li> </ul>

Prepared, revised, and implemented by: \_\_\_\_\_

Signature of establishment owner/operator: \_\_\_\_\_

Date: \_\_\_\_\_