

Preventing cross-contamination

Ready-to-eat Food
bread, cheese, cooked food, cooked turkey, cooling food, dessert, fruit, lunchmeat, milk, washed produce, etc.

Unwashed Produce
any produce that is not pre-washed

Raw Ready-to-Eat Food
kibbeh, steak tartare, sushi

Raw Food Requiring 145°F Cook Temperature
pork, seafood, shell eggs, whole-intact-beef steak

Raw Food Requiring 155°F Cook Temperature
ground hamburger, ground pork, ground seafood

Raw Food Requiring 165°F Cook Temperature
chicken, duck, turkey, ground poultry