Everyday, Brisbane City Council works with residents and local communities to help make our city what it is today with a long term vision for the future. Council’s Eat Safe program is helping to deliver world-class dining for Brisbane residents and visitors.

You need to have measures in place to prevent cross contamination during food processing and preparation, to prevent food poisoning.

**What is cross contamination**

Cross contamination occurs when one object is contaminated by direct or indirect contact with another object that is already contaminated. For example, a knife will become contaminated while cutting raw meat and if the same knife is used to cut cooked meat, without cleaning and sanitising, the cooked meat will then become contaminated.

**Food preparation tips for potentially hazardous food**

✔ Keep your ingredients such as meat, chicken, seafood and cooked rice in the refrigerator or cold room until you are ready to use them.

✔ Ingredients used for coating (e.g. crumbs and egg wash) should be stored in the refrigerator or cold room until you are ready to use them.

✔ Once you have prepared a cold dish or product, such as salads, cakes and rice pudding, place it in the refrigerator, cold room or refrigerated display case.
How to prevent cross contamination

- Use separate utensils or thoroughly clean and sanitise utensils between handling raw food and ready-to-eat food such as cooked meat or salads.

- Where possible, have separate areas for processing raw food and ready-to-eat food.

- Use a food preparation sink that is separate from hand wash basins and cleaning sinks for washing food, such as fruit and vegetables.

- Thoroughly wash fruits and vegetables before cutting.

- Use colour coded chopping boards with different colours for handling different food.

- Ensure utensils and equipment that repeatedly have contact with food, such as chopping boards, tongs and ice-cream scoops are cleaned and sanitised at least every four hours.

- Equipment that consists of small parts, such as slicers and blenders need to be dismantled (pulled apart) before cleaning and sanitising.

- Use clean cloths to wipe down benches, chopping boards and other equipment.

Further information

For further information on Eat Safe Brisbane visit brisbane.qld.gov.au/EatSafeBrisbane

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