WELCOME

THANK YOU FOR JOINING US TODAY

SPONSORED BY:

ILLINOIS RESTAURANT ASSOCIATION

MCHENRY COUNTY CHAPTER OF ILLINOIS RESTAURANT ASSOCIATION

ROBERT BERSTEIN – LANER MUCHIN

PORT EDWARD RESTAURANT

MCHENRY COUNTY DEPARTMENT OF HEALTH

McHenry County
Department of Health

CROSS CONTAMINATION TRAINING

June 7th, 2022

CROSS CONTAMINATION

- The contamination of a food product from another source.
- Cross contamination of food is a common factor in the cause of foodborne illness.
- Foods become contaminated by microorganisms (bacteria and viruses) from many different sources during the food preparation and storage process.

SOURCES

There are 3 main ways cross contamination can occur.

ONE

Food to food

TWO

Equipment to food

THREE

People to food

STORAGE

Food can become contaminated by bacteria from other foods

- Raw food product stored below any ready-to-eat food product
- Raw food product stored according to cooking temperature (highest cooking temperature food product stored on the bottom)
- Drippage during the freezing process
- Drippage during the thawing process
- Allergens (raw food products with the same cooking temperature adequate separation needed between products)
- Inadequately packaged/damaged packaging
- Labeling of food product not being completed

SOURCE ONE

Food to Food

PREPARATION

Food can become contaminated by bacteria from other foods

Changing between raw food products

Changing between ready-to-eat food product and raw food products

Changing between ready-to-eat food products

Allergens (cross-contact): process whereby an allergen is accidentally transferred from one food to another

SOURCE ONE

Food to Food

COOKING

Food can become contaminated by bacteria from other foods

Food products at different cooking temperatures touching on a cook surface

Allergens

Unapproved additives

SOURCE ONE

Food to Food

SOURCE TWO

Equipment to Food

Contamination can be passed from kitchen equipment and utensils to food.

LOCATION OF EQUIPMENT AND FOOD

Stored in an appropriate area (no restrooms, no locker rooms, etc.)

EQUIPMENT

Damaged equipment (storage containers, rusting/flaking shelving, soiled racks, soilded sinks, soiled sink handles/sprayer, etc.)

Condensate leak and storage of food product

Utility interruptions (power outage, backups and location of food/equipment)

Location of chemicals (sanitizing buckets, spray bottles, wiping cloths, storage of chemicals vs food/equipment)

SOURCE TWO

Equipment to Food

Contamination can be passed from kitchen equipment and utensils to food.

CLEANING/SANITIZING

Unclean equipment utilized (slicer, can opener, utensils to prepare, tap lines, soda gun nozzles, dispensing nozzles, tappers, storage containers, wrappings, storage bags, wiping closths, etc.)

Utilizing the same surface interchangeably between raw product and ready-to-eat product (ex. using the same cutting board and knife when cutting different foods: raw beef to raw chicken or raw chicken to ready-to-eat, etc.)

Utilizing the same surface interchangeably between ready-to-eat products (reminder; rinse/wash all produce products prior to preparation)

SOURCE THREE

People to Food

People can be a source of cross contamination to foods

HANDWASHING

Not properly washing hands:

- After utilizing the restroom

- After eating, drinking, smoking

- Touching face/skin/hair, wiping hands on cloths

- Changing taskes (handling raw and going to ready-to-eat, taking payment and going to food preparation, cleaning to food preparation, etc.)

Wiping hands on apron/clothes and going to food preparation

PERSONAL ITEMS

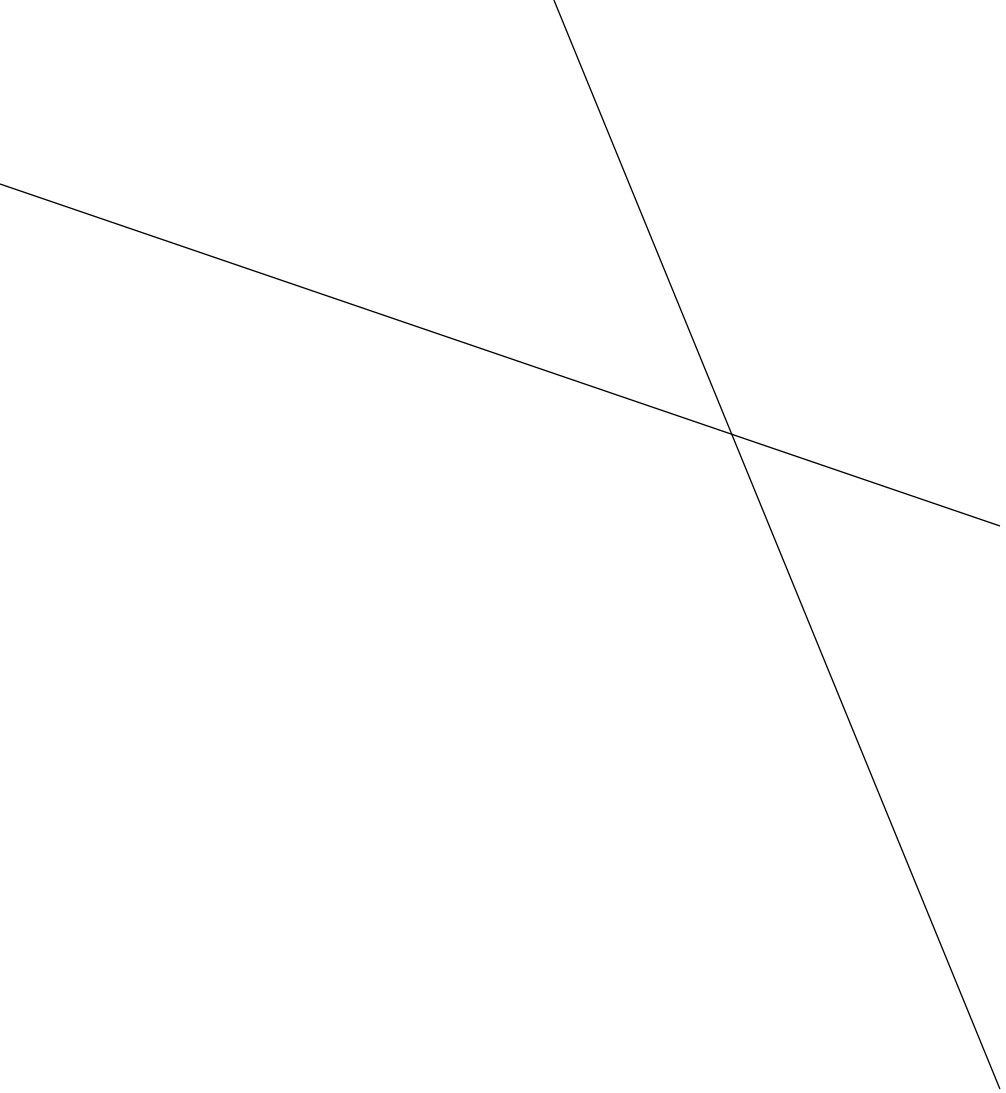
Location of items (on storage shelving, on preparation tables/counters, etc.)

Soiled clothing

Jewelry (gemstones, watches, etc.)

EATING/DRINKING

Eating or drinking outside of a designated area (not in the cook area/preparation area/dish area/storage area)



EXAMPLES

PICTURE


BRUTE


Baked Potato
Beverage
Popcorn
Frozen Dinner
Pizza
Reheat
Power
1 2 3
Timer
4 5 6
Cook
7 8 9
Cook By Weight
Clock
0
Reset
Defrost By Weight
Start
Stop
Speed Defrost

KEEP YOUR STATION CLEAR

https://youtu.be/GgiK-HWKPjw?t=2

BAD BUGS

https://youtube.com/clip/UgkxxdHmQ3p0LK9ljT73Hy_daiHATRhvvB4v

https://youtube.com/clip/UgkxYmoJ_2qctacY7QQuoqm65qRIqX0vBeS-

IMAGINE IF YOU COULD SEE BACTERIA

https://youtu.be/OdBrfHx1D9c

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QUESTIONS, COMMENTS, CONCERNS……..

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THANK YOU

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