Safe Food Handling

FOR A SAFE PLATE,

DON'T CROSS-CONTAMINATE

7 Tips to Keep Your Food Safe







Raw chicken is ready to cook. It doesn't need to be washed first. Washing it can spread germs to other foods. If you wash it, immediately clean and thoroughly sanitize sink and surrounding area.



Use one cutting board or plate for raw meat, poultry, and seafood and a separate cutting board or plate for produce, bread, and other foods that won't be cooked.





Wash your utensils, cutting boards, and countertops with hot, soapy water after preparing raw meat, poultry, seafood, or eggs.



LEARN MORE:

cdc.gov/foodsafety

