

How to Prevent Cross-Contact

Cross-contact occurs when a food allergen contaminates an allergy-free order. Prevent cross-contact in three steps:

1

Store allergens separately.



2

Wash hands and change gloves before preparing an allergy-free order.



3

Use separate utensils and surfaces for food allergens.

OR

Sanitize utensils and surfaces before preparing an allergy-free order.



For more information, check out our food allergen training course on www.statefoodsafety.com!