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Preventing cross-contamination

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Preventing cross-contamination is a huge factor in reducing foodborne illnesses. Food safety expert Francine L Shaw will explain a variety of factors to prevent cross-contamination, including: (1) Keep raw proteins away from ready-to-eat foods: Raw proteins (poultry, meats, seafood, eggs) contain harmful bacteria, so use separate plates, cutting boards, knives and other equipment when prepping raw proteins. Never use the same plate to transport raw proteins to the grill or oven and use that same (contaminated) plate to carry cooked proteins. Don't use the same board to prep raw proteins and ready to eat foods (e.g., vegetables). Store raw proteins on the bottom shelf of the cooler so juices don't drip onto ready to eat foods. (2) Separate food allergens: Store and prep food allergens (e.g., nuts, shellfish) away from other foods. Use separate equipment to prep food allergens to prevent cross-contamination, which could cause a life-threatening reaction in a food-allergic guest. Color code equipment for food-allergic guests (purple is the universal color for food allergy equipment.) Keep flours, breadcrumbs, nuts, and other allergens separated and covered. (3) Separate clean and dirty equipment: Train staff to separate clean, sanitized dishware from used items (e.g., don't carry dirty dishware through food prep areas). Separate wash bins and food prep areas, so dirty water and other contaminants don't splash onto foods. (4) Keep foods away from hazardous materials: Never store chemicals or cleaning supplies near foods, create a separate area for garbage and store and prepare food correctly to avoid cross-contamination to keep guests safer.

Biography

Francine L Shaw is the President of Savvy Food Safety Inc. She is a respected subject matter expert in the food safety/consulting/training industry with 20+ years in the hospitality industry. She has founded Savvy Food Safety Inc. in December of 2008, which specializes in the hospitality/retail industry in the areas of food safety, operations, sanitation and service. She oversaw several trainers for Paster Training, Inc. on a national level.

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