

Separate.

Cross-contamination is how bacteria spreads. Keep raw meat, poultry, and seafood and their juices away from ready-to-eat food.



be food safe.



separate
don't cross contaminate

- **KEEP** raw meat, poultry, seafood and their juices apart from other food items in your grocery cart.
- **USE** one cutting board for raw meat, poultry and seafood and another for salads and ready-to-eat food.
- **STORE** raw meat, poultry, and seafood in a container or on a plate so juices can't drip on other foods.

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