

Keep raw and ready-to-eat separate

Raw meat can contaminate hands, clothing, equipment and food.

01 Prepare the area

Remove ready-to-eat food. Wash hands and use clean protective clothing.

02 Use dedicated equipment

Use the raw-meat board, knives and containers. Keep them away from ready-to-eat tasks.

03 Handle without spreading juices

Keep raw meat contained. Never wash raw meat or poultry.

04 Manage clothing and gloves

If used, change gloves between tasks. Change contaminated clothing. Gloves do not replace handwashing.

05 Put away and clear up

Cover and refrigerate raw meat below ready-to-eat food. Remove packaging and waste.

06 Clean down and wash hands

Clean and disinfect equipment and surfaces. Wash and dry hands before another task.

Keep raw meat covered and chilled. Follow the use-by date, after-opening instructions and your documented safe method.