



CROSS-CONTAMINATION

Cross contamination is the most common cause of food poisoning. It is caused by bacteria which are spread onto food by:



FOOD

Harmful bacteria can come from raw meat, poultry and eggs so it's essential that these products are handled carefully. Raw and cooked food should be stored separately to prevent the spread of bacteria.



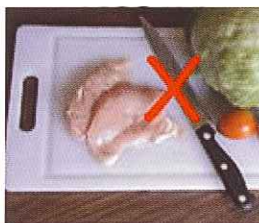
SURFACES

Surfaces that are not effectively cleaned may be a source of harmful bacteria which can contaminate food. Clean and disinfect work surfaces, sinks etc before starting work and after preparing raw food.



HANDS

Bacteria from hands can contaminate food with harmful bacteria. Hand washing is one of the best ways to prevent this bacteria from spreading. Wash your hands with hot water and soap after handling raw food, before starting work and after going to the toilet.



EQUIPMENT

Use of the same equipment for the preparation of raw and cooked foods can spread bacteria unless equipment has been thoroughly cleaned and disinfected first. The same chopping board and knives should never be used for preparing raw meat / poultry and ready to eat food unless they have been thoroughly cleaned and disinfected first.

OTHER SOURCES OF BACTERIA CAN INCLUDE:



PESTS



PHYSICAL CONTAMINATION



DIRTY CLOTHS



FOOD HANDLERS

RISK	HOW DO I CONTROL THIS RISK?	WHAT IF THINGS GO WRONG?
Transfer of bacteria from surfaces onto food	Use of antibacterial cleaning products Clean surfaces with hot water and soap. Then use an antibacterial cleaner.	If you think food has been contaminated with bacteria in any way throw it away. If you think surfaces or equipment have been contaminated with bacteria clean and disinfect them.
Transfer of bacteria from raw food onto ready to eat foods	Use of separate utensils for raw and cooked food. Do not allow raw foods to touch cooked foods when placing in the oven/grill. Store raw foods so that they don't drip onto or touch ready to eat foods. Good hand washing. Defrosting food is stored away from ready to eat foods.	If you think that ready-to-eat food has not been kept separate from raw meat/poultry throw away the food. If equipment/surfaces/utensils have been touched by raw meat/poultry wash, disinfect and dry them to prevent harmful bacteria from spreading.
Transfer of bacteria from hands onto foods	Wash hands with soap and hot water after using the toilet. Wash hands with soap and hot water after handling raw foods. Wash hands with soap and hot water regularly.	If you think food has been contaminated with bacteria in any way throw it away. If you think surfaces or equipment have been contaminated with bacteria clean and disinfect them.
Transfer of bacteria from equipment onto ready to eat foods	Use of separate equipment (knives and chopping boards) for raw and ready to eat foods. Use of the same equipment (knives and chopping boards) for raw and ready to eat foods following thorough cleaning and disinfection.	If you think food has been contaminated with bacteria in any way throw it away. If you think surfaces or equipment have been contaminated with bacteria clean and disinfect them.
Transfer of bacteria from pests onto ready to eat foods	The ship is checked regularly for pests such as cockroaches. Deliveries are checked thoroughly for pests.	If you see signs of a pest infestation arrange for treatment immediately. If you think any equipment, surfaces or utensils have been touched by pests, they should be washed, disinfected and dried to stop harmful bacteria from spreading. If you think food has been touched by pests in any way, throw it away.
Transfer of bacteria from dirty cloths onto work surfaces, equipment or food	Use of separate cloths. New or freshly cleaned cloths are used to clean equipment or work surfaces that will touch ready to eat foods. Use of single use cloths with are thrown away after use Reusable cloths are washed thoroughly after being used in areas where raw foods have been handled.	If you notice dirty cloths in the galley, remove them for cleaning immediately or throw them away. If you think your staffs have used a dirty cloth, wash, disinfect and dry any equipment, work surfaces or utensils it has touched.
Physical/chemical contamination	All damaged or broken equipment/utensils are disposed of or repaired immediately. Regular maintenance is carried out to prevent loose items from contaminating food. All cleaning materials are clearly labelled and stored away from foods. All foods are kept covered. Effective pest control is in place Regular cleaning is carried out.	If you think food has been contaminated throw it away.
Contamination of surfaces, equipment and ready to eat foods by food handlers	Wash hands with soap and hot water before touching food Clean clothes only are worn in the galley No work clothes are worn in the galley No eating or smoking within the galley No touching of the nose of face whilst in the galley Staff who have had diarrhoea and/or vomiting may not work in the galley until they have had no symptoms for 48 hours. Cuts and sores are covered with brightly coloured plasters.	If you think food has been contaminated with bacteria in any way throw it away. If you think surfaces or equipment have been contaminated with bacteria clean and disinfect them. Wash hands thoroughly with soap and hot water after sneezing, coughing or touching the nose/face. If staff are not 'fit for work', move them out of food handling areas or send them home. Throw away any unwrapped foods they have handled.