

Active Managerial Control Policy: Cross Contamination

Business Name:

Effective Date:

Next Review Date:

Why this is important: It is important to separate foods in a ready-to-eat form from raw animal foods during storage, preparation, holding and display to prevent them from becoming contaminated by pathogens that may be present in or on the raw animal foods.

PROCEDURES

Who does this apply to:

[Critical Elements: Describe who is responsible for preventing the cross contamination of food in your food service establishment. Include these personnel in the development process.]

When will this be performed:

[Critical Elements: Describe when preventing the cross contamination of food is performed at your food service establishment]

Where does this take place:

[Critical Elements: Describe where preventing the cross contamination of food is performed at your food service establishment]

How is this completed:

[Critical Elements: Describe how preventing the cross contamination of food is ensured at your food service establishment. Regulations 3-301 thru 3-307 require all food be properly stored and handled]

Corrective Action:

[Critical Elements: Describe what corrective actions are taken if preventing the cross contamination of food has not been achieved. If applicable, provide details on how food is replaced]

Monitoring Steps:

[Critical Elements: Describe how preventing the cross contamination of food is monitored at your food service establishment. If you use monitoring logs, describe their use here.]

TRAINING

Training of Staff:

[Critical Elements: Describe how food employees are trained on this policy and by whom. Instructions should include initial and applicable refresher training]

VERIFICATION

Verification of Policy:

[Critical Elements: Describe who is responsible for verifying the policy is being followed, how the verification process is conducted, and how adjustments are made if the policy is not working]