

Overcoming Challenges - Cross Contamination

Food establishment management and staff encounter many challenges when it comes to protecting food from contamination.

Part 3-3 of the 2013 FDA Food Code states that food shall be protected from contamination after receiving.

Common Challenges

There are many challenges associated with preventing the contamination of food, but three main root causes can be directly correlated to controlling this hazard:

Staff Behavior

- Pressure for speedy service and profits result in shortcuts being taken
- Staff are not paying attention to how food items are being stored
- Staff don't understand that raw foods can contaminate other raw foods

Environment/Equipment

- Space constraints in kitchen, condition of facility and equipment
- Design/layout of self-service stations is inadequate
- Equipment is not stored in a way to prevent contamination

Management Behavior

- Employees not trained on:
 - Proper storage of raw foods
 - Proper separation of foods during preparation and service
 - Proper storage of chemicals
 - Proper storage of employee drinks and personal items
- Managers may be under pressure for profits, causing food safety to be lower priority
- Lack of accountability/shared contribution to a food safety culture
- Management does not make time to monitor employees in kitchen

Overcoming Challenges

There are effective options to consider when overcoming cross contamination challenges.

- Create Policies**
- Train Staff**
- Verify Policies are Working**

