

# PREVENT CROSS CONTAMINATION



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- 1) Wash Hands after handling raw meat.**
- 2) Wash, Rinse, Sanitize all surfaces and utensils.**
- 3) Store raw meat on bottom shelf of refrigerator.**
- 4) Use Separate Work Areas for Raw Meats and Ready-to-Eat Foods.**

*Whatcom County Health Department, 509 Girard St., Bellingham, WA, 98225  
360-676-6724*

*fax: 360-676-6771*

