Active Managerial Control Policy: Cross Contamination
Sample Language

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.

Who does this apply to:	*Example(s): All food employees are responsible preventing the cross contamination of food….etc.*
When will this be performed:	*Example(s): Preventing the cross contamination of food occurs during all food preparation and operational hours….etc.*
Where does this take place:	*Example(s): Preventing the cross contamination of food occurs in all food storage, food preparation, and food service areas….etc.*
How is this completed:	*Example(s): All foods shall be stored in clean covered containers (when applicable) in a manner to avoid the contamination of the food. Raw animal foods shall be stored with items requiring the highest cooking temperatures to be stored on the lowest shelves….etc. Cutting boards used for raw animal foods shall be separated from use with ready to eat food items….etc.*
Corrective Action:	*Example(s): If staff see food improperly stored, they will rearrange, cover, or take appropriate steps to avoid contamination of the food product. If the food has been visually contaminated, staff will discard the food….etc.*
Monitoring Steps:	*Example(s): Shift managers will check food storage, food preparation, and food service areas twice daily to ensure proper steps are being followed……etc.*
Training of Staff:	*Example(s): Food employees are required to read these food safety system procedures when they are hired. The kitchen manager then demonstrates the procedures for all employees; Refresher training is provided through daily/weekly tailgate discussions.*
Verification of Policy:	*Example(s): The Person In Charge (PIC) spot checks food storage and handling practices twice a day….. If infractions of this FSS are repeated, modifications to the training protocol or monitoring steps will be made based on observations and this FSS will be updated accordingly….etc.*