PulseNet

Series 3

Separate

Department of Health and Human Services

CDC & ATSDR

Separate

Some foods have bad germs that can be spread to other foods if we are not careful. Here are some ways to keep bad germs from spreading:

o Wash your hands after touching raw foods
o Use a different plate for raw foods and cooked foods
o Use one cutting board for meats, poultry, and seafood and another cutting board for fruits and vegetables
o Wash cutting boards, knives and other utensils with hot soapy water after they come in contact with raw meat, poultry, and seafood