

SHARED FOOD PREPARATION AREA

RAW / UNWASHED FOOD → READY-TO-EAT FOOD

Before preparing ready-to-eat food:

1. Remove raw food and any packaging from the area.
2. Thoroughly clean and disinfect work surfaces and equipment.
3. Clean and disinfect sinks, taps and nearby surfaces if they may have been contaminated.
4. Wash and dry your hands. Use clean equipment designated for ready-to-eat food.



**Follow your site's food safety procedures
when changing between tasks.**