For goodness sake

Don’t cross-contaminate

Make sure that food-borne disease bacteria do not have a chance to transfer from raw foods onto cooked food, or from your body, onto ready to eat foods by:

> Ensuring raw meats, especially raw poultry, don’t come into contact with cooked or ready to eat foods.

> Thoroughly washing and sanitising (between use), or using separate chopping boards for cooked and raw foods.

> Using utensil like tongs and spoons to avoid hand contact with ready to eat food where practical.

> Securely storing raw poultry and meat (in the fridge) so that it can’t drip or make contact with fresh food.

Reference: Food Safety Practices & General Requirements – Standard 3.2.2 Section 6