

It has been documented that over 90% of Ready-to-Eat (RTE) products are cross-contaminated through poor handling. Here are some tips for avoiding bacterial contamination:

- Effective cleaning decreases the risk of contamination of finished products
- Never touch a raw product and then a RTE product without taking the appropriate precautions
- Typically bacteria are already present within the manufacturing environment and thus can get into food, including RTE products through: handling, touching contaminated surfaces, air movement, raw product already contaminated, utensils, containers, etc.
- Proper sanitation, handling, holding, cooling, and re-heating methods of foods, are each a part of food safety
- Potentially hazardous foods must be kept at appropriate temperatures as per requirements and always covered when not in use
- Left-over food must be stored appropriately to prevent temperature abuse which could lead to cross-contamination
- The cooked products, salads or any RTE products must be in appropriate covered containers to avoid contamination