

Cross-Contamination Prevention Checklist

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Handwashing & Personal Hygiene

Ensuring proper handwashing techniques and overall personal hygiene is paramount to preventing cross-contamination.

Describe your handwashing procedure (minimum 20 seconds, soap & water).

Write something...

How many handwashing stations are readily accessible to staff?

Enter a number...



What type of soap is used (antibacterial, moisturizing)?

- Antibacterial
- Moisturizing
- Both

What personal hygiene practices are mandated for all employees?

- Clean Uniforms Daily
- Hair Restraints (hats, nets)
- Finger Nail Care (trimmed, no polish)
- Jewelry Restrictions
- Covering of Cuts/Wounds

Date of last handwashing training for all employees.

Enter date...

Are hand sanitizer stations readily available in key areas?

- Yes
- No

Equipment & Utensil Management

Proper cleaning, sanitizing, and dedicated use of equipment and utensils are crucial.

What types of cutting boards are used?

- Color-coded for raw meats
- Color-coded for produce
- Color-coded for cooked foods
- General purpose (not color-coded)

What is the minimum dwell time for sanitizer (in seconds)?

Enter a number...

Dishwashing Method?

- Manual Dishwashing
- Automated Dishwasher

Describe the procedure for cleaning and sanitizing knives and utensils.

Write something...

Are separate utensils used for raw and cooked foods?

- Yes
- No

Date of last utensil/equipment inspection.

Enter date...

Upload photo of color-coded cutting boards.

 Upload File

Food Storage & Preparation Surfaces

Maintaining clean and sanitized food storage areas and preparation surfaces prevents contamination from raw and cooked foods.

Surface Material (Prep Surfaces)

Write something...

Sanitizer Concentration (measured PPM)

Enter a number...

Last Surface Sanitization Date

Enter date...

Surface Cleaning Method

- Soap and Water
- Sanitizer Solution
- Both

Notes on Surface Condition (e.g., Scratches, Grooves)

Write something...

Food Group Storage Order (Top to Bottom)

- Ready-to-Eat Foods
- Cooked Foods
- Raw Seafood
- Raw Beef/Pork
- Raw Chicken/Turkey

Storage Area Issues?

- Pest Activity
- Standing Water
- Improper Temperature
- None

Temperature of Walk-in/Reach-in Coolers (in °F)

Write something...

Raw vs. Cooked Food Separation

Strict separation of raw and cooked foods throughout the entire process, from storage to service.

Are raw and cooked foods stored on separate shelves or in separate refrigerators?

- Yes
- No
- N/A

Are separate cutting boards used for raw meats and vegetables?

- Yes
- No
- N/A

Are different colored cutting boards used to distinguish between raw and ready-to-eat foods?

- Yes
- No
- N/A

Are raw and cooked foods prepared in separate areas of the kitchen?

- Yes
- No
- N/A

Describe how raw and cooked foods are physically separated during preparation (e.g., barriers, workflow).

Write something...

Are utensils (knives, tongs, spoons) dedicated to specific food types (raw vs. cooked)?

- Yes
- No
- N/A

How many dedicated sinks are available for washing produce and utensils?

Enter a number...

Cleaning & Sanitation of Facilities

Regular and thorough cleaning and sanitizing of the entire facility, including floors, walls, and ceilings.

Last Floor Cleaning Date

Enter date...

Last Deep Clean of Refrigeration Units Date

Enter date...

Frequency of Floor Cleaning (days)

Enter a number...

Concentration of Sanitizer Solution (ppm)

Enter a number...

Sanitizer Type Used

- Chlorine-based
- Quaternary Ammonium
- Peracetic Acid
- Other (Specify in Long Text)

If 'Other' sanitizer used, please specify:

Write something...

Areas recently cleaned and sanitized (check all that apply)

- Floors
- Walls
- Ceilings
- Cutting Boards
- Sinks
- Refrigeration Units
- Dishwashing Machine
- Prep Tables

Photo Evidence of Cleaned Area (optional)

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Employee Training & Awareness

Ensuring all staff are properly trained on cross-contamination prevention practices and understand their role.

Describe the training program's content on cross-contamination prevention.

Write something...

Which topics are covered in cross-contamination training?

- Handwashing Techniques
- Proper Utensil Usage
- Raw vs. Cooked Food Separation
- Cleaning & Sanitization Procedures
- Allergen Awareness
- Food Storage Guidelines

How many hours of training do employees receive initially?

Enter a number...

How often is refresher training conducted (in months)?

Enter a number...

How is employee understanding of cross-contamination prevention assessed?

- Written Exam
- Practical Demonstration
- Observation
- None

Date of last cross-contamination prevention training for all employees:

Enter date...

Upload a copy of the employee training materials.

 Upload File

Describe how employees are encouraged to report potential cross-contamination risks.

Write something...

Delivery & Receiving Procedures

Preventing contamination during the delivery and receiving of food supplies.

Delivery Date

Enter date...

Delivery Time

Enter time...

Supplier Verified?

- Yes - Approved Supplier List
- No - Requires Verification

Packaging Condition Upon Arrival?

- Intact and Clean
- Damaged – Minor
- Damaged – Significant – Requires Reject

Temperature of Refrigerated Goods (°C)

Enter a number...

Temperature of Frozen Goods (°C)

Enter a number...

Any Visible Signs of Pests or Contamination?

Write something...

Product Expiration Date Verified?

Yes - Within Acceptable Range

No - Requires Further Review

Upload Delivery Receipt/Temperature Log (if applicable)

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