Five Keys to Safer food

Separate raw and cooked

✔ Separate raw meat, poultry and seafood from other foods
✔ Use separate equipment and utensils such as knives and cutting boards for
handling raw foods
✔ Store food in containers to avoid contact between raw and prepared foods

Why

Raw food, especially meat, poultry and seafood, and their juices, can contain dangerous microorganisms which may be transferred onto other foods during food preparation and storage.

Food Safety
World Health Organization

Knowledge = Prevention