

Cutting Boards & Food Safety

Cutting boards should be smooth, nonporous, easy to clean, and well-maintained.

Cross Contamination: To prevent cross contamination and the spread of possible bacteria, consider using separate cutting boards for produce and each meat with differing cook temperatures. This can be done with color coding or labeling which product each cutting board is used for.

Cleaning: Cutting boards should be treated like all wares in a food establishment when it comes to cleaning. They need to be washed, rinsed and sanitized via 3 compartment sink or mechanical dishwasher.

Replace: Over time, cutting boards become soiled, pitted or worn out. It is important to replace them before hard-to-clean grooves form. These are areas that can potentially grow bacteria and contaminate food.

