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| ***Preventing Food***  ***and Ingredient***  ***Contamination*** | |  | | **3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.**  (A) Food shall be protected from cross contamination by:  (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: | |
|  | |  | |  | |
|  | |  | | (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, P and | |
|  | |  | |  | |
|  | |  | | (b) Cooked ready-to-eat food; P | |
|  | |  | |  | |
|  | |  | | (c) *Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.* | |
|  | |  | |  | |
|  | |  | | (2) *Except when combined as ingredients*, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: | |
|  | |  | |  | |
|  | |  | | (a) Using separate equipment for each type, P or | |
|  | |  | |  | |
|  | |  | | (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, P and | |
|  | |  | |  | |
|  | |  | | (c) Preparing each type of food at different times or in separate areas; P | |
|  | |  | |  | |
|  | |  | | (3) Cleaning equipment and utensils as specified under ¶ 4‑602.11(A) and sanitizing as specified under § 4‑703.11; | |
|  | |  | |  | |
|  | |  | | (4) Except as specified under Subparagraph 3‑501.15(B)(2) and in ¶ (B) of this section, storing the food in packages, covered containers, or wrappings; | |
|  | |  | |  | |
|  | |  | | (5) Cleaning hermetically sealed containers of food of visible soil before opening; | |
|  | |  | |  | |
|  | |  | | (6) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened; | |
|  | |  | |  | |
|  | |  | | (7) Storing damaged, spoiled, or recalled food being held in the food establishment as specified under § 6‑404.11; and | |
|  | |  | |  | |
|  | |  | | (8) Separating fruits and vegetables, before they are washed as specified under § 3‑302.15 from ready-to-eat food. | |
|  | |  | |  | |
|  | |  | | (B) *Subparagraph (A)(4) of this section does not apply to:*  *(1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;* | |
|  | |  | |  | |
|  | |  | | (2) *Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;* | |
|  | |  | |  | |
|  | |  | | (3) *Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;* | |
|  | |  | |  | |
|  | |  | | (4) *Food being cooled as specified under Subparagraph 3‑501.15(B)(2); or* | |
|  | |  | |  | |
|  | |  | | (5) *Shellstock*. | |