

What is Cross-Contamination?

Also known as “cross-contact”, it’s when a normally safe food comes in contact with an unsafe food. It can happen when food touches another food, surface or utensil.



Help Suzie stay safe by marking which is an example of cross-contamination. Her food allergies are peanuts, tree nuts, wheat, milk and seafood.

- 1) At lunchtime, Suzie’s classmate accidentally spills milk onto her lunch tray
 - a. Cross-Contamination
 - b. Safe for Suzie

- 2) Suzie fills up her water bottle in her kitchen sink
 - a. Cross -Contamination
 - b. Safe for Suzie

- 3) At a buffet, Suzie see’s a container of rice next to a container of cheese, with only one spoon to share between them.
 - a. Cross-Contamination
 - b. Safe for Suzie

- 4) At a restaurant, Suzie’s hamburger is cooked on a grill that is also used for salmon.
 - a. Cross-Contamination
 - b. Safe for Suzie

- 5) Suzie eats the food brought from home, but uses a plastic knife and fork from her school’s cafeteria.
 - a. Cross-Contamination
 - b. Safe for Suzie

- 6) Suzie is offered a piece of cake where half of the cake has peanuts on top.
 - a. Cross-Contamination
 - b. Safe for Suzie