

Leading Causes of Foodborne Illness



Not keeping food hot (135° F or above) or cold (41° F or below).



Sick food workers.



Not cleaning or sanitizing equipment.



Not cooking food adequately.



Not using safe (commercial) food sources.



Improperly cooling food.

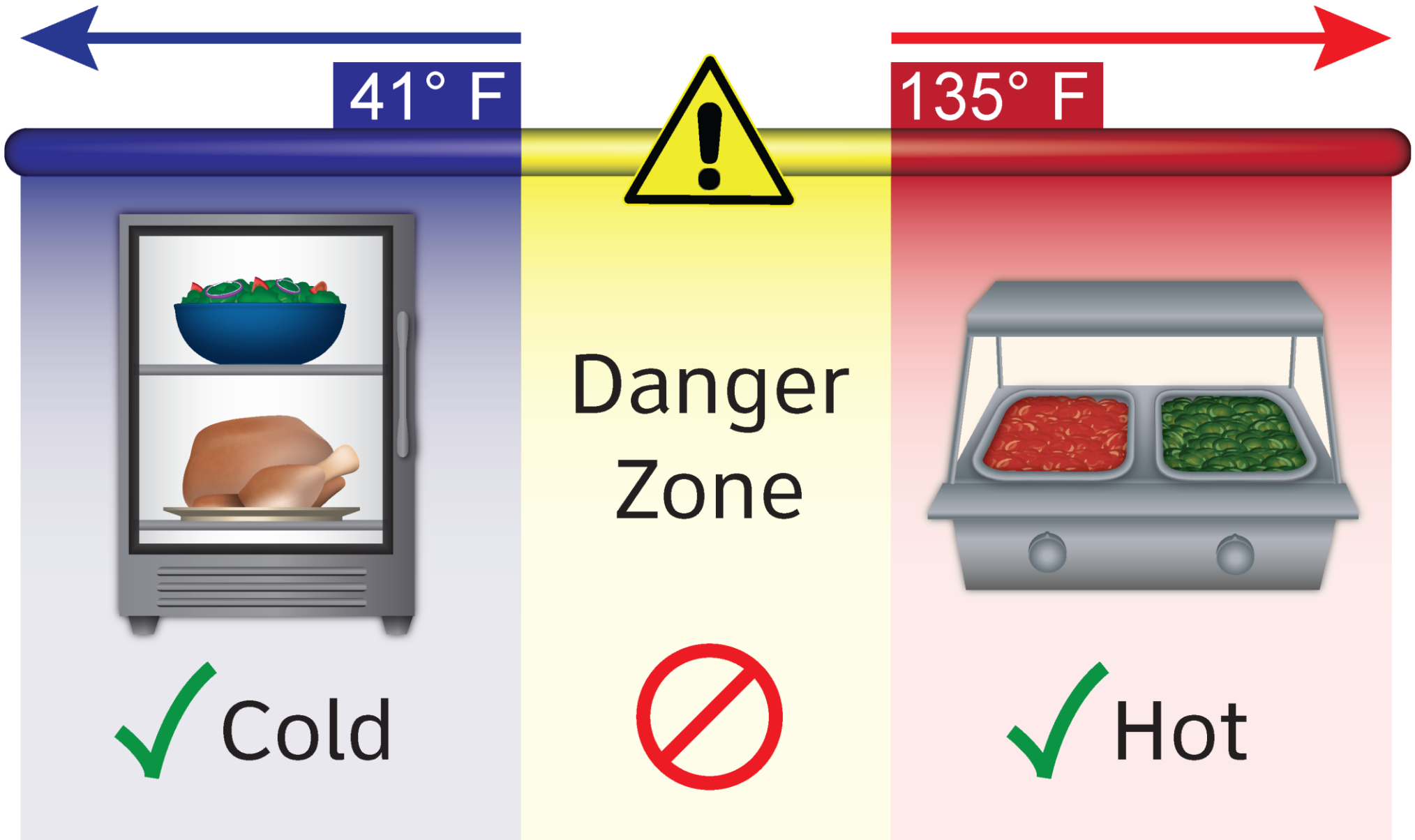


Bare hand contact with ready-to-eat food.

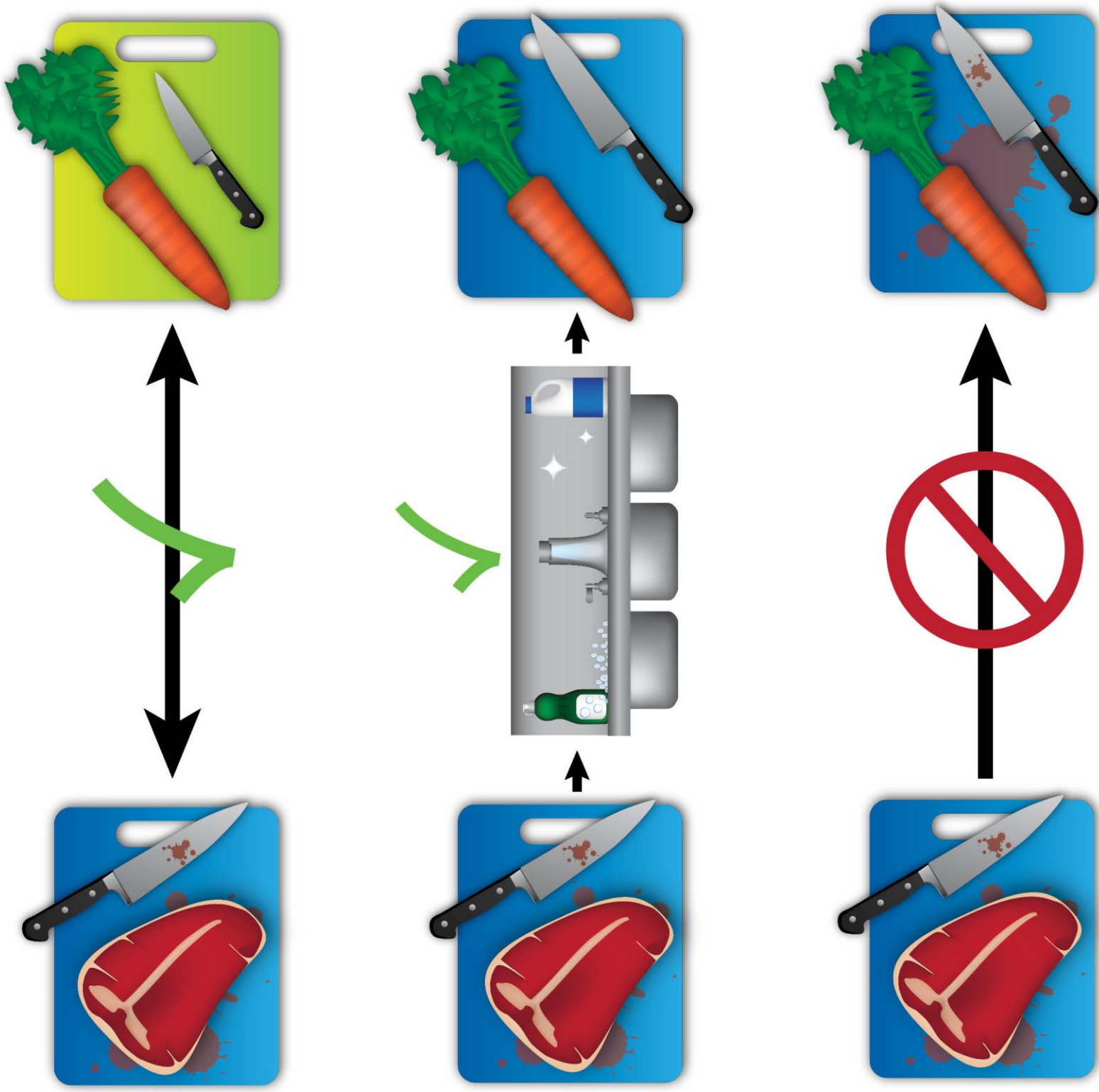


Improper handwashing.

Keep Food Out of the Danger Zone



Avoid Cross Contamination



Scan for
more information:



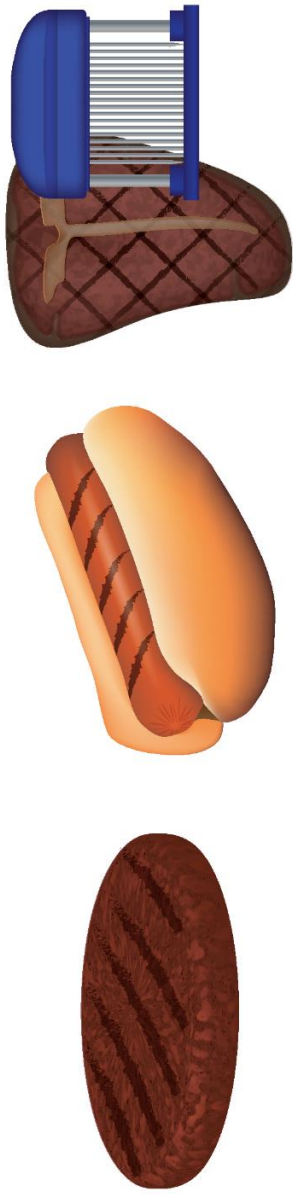
Cooking Temperatures



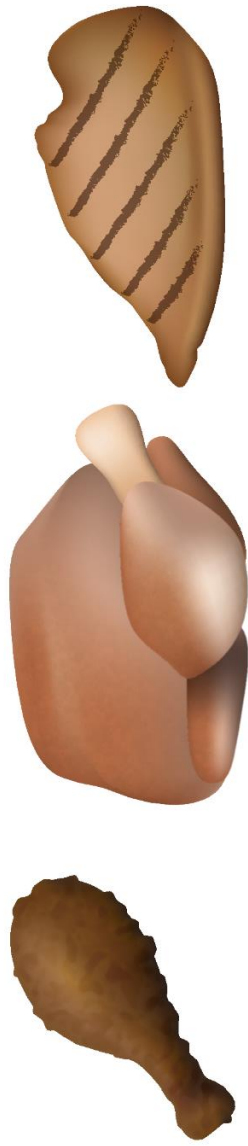
Fish, eggs, steaks, roasts, pork



Ground meat, mechanically tenderized meat



Poultry, stuffed food

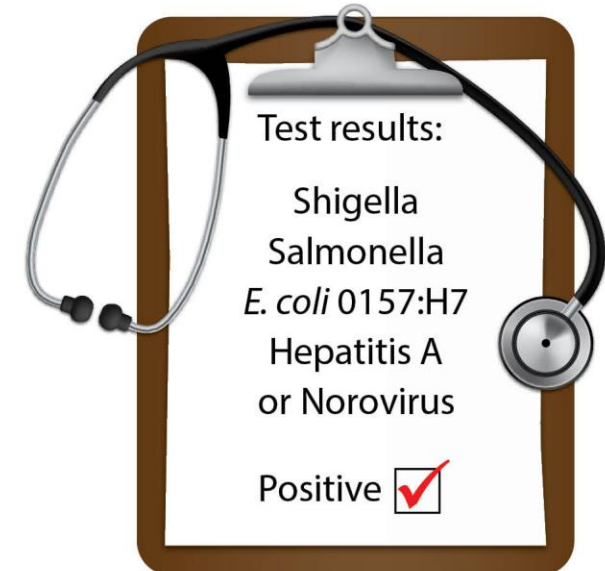


Sick Food Workers

If you have diarrhea, vomiting, jaundice or coughing and sneezing



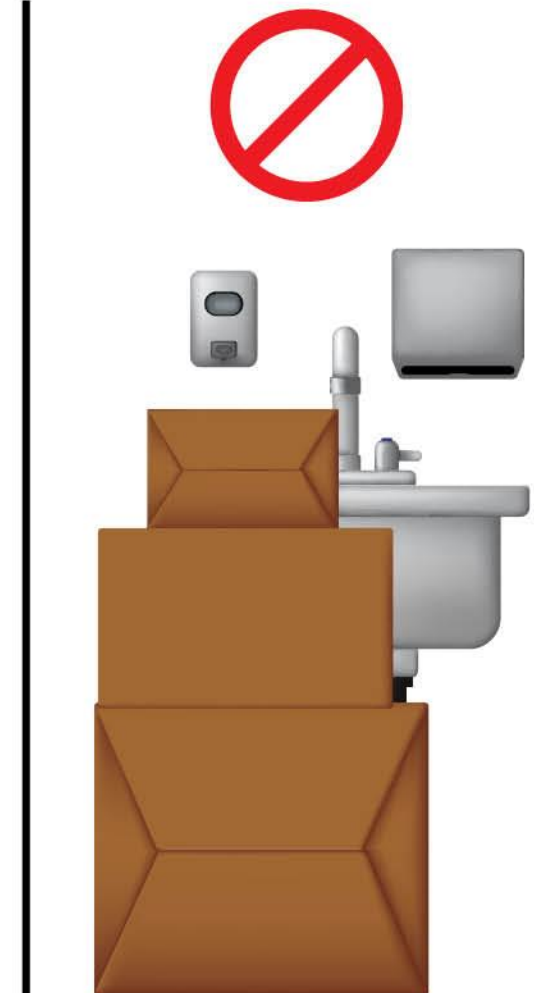
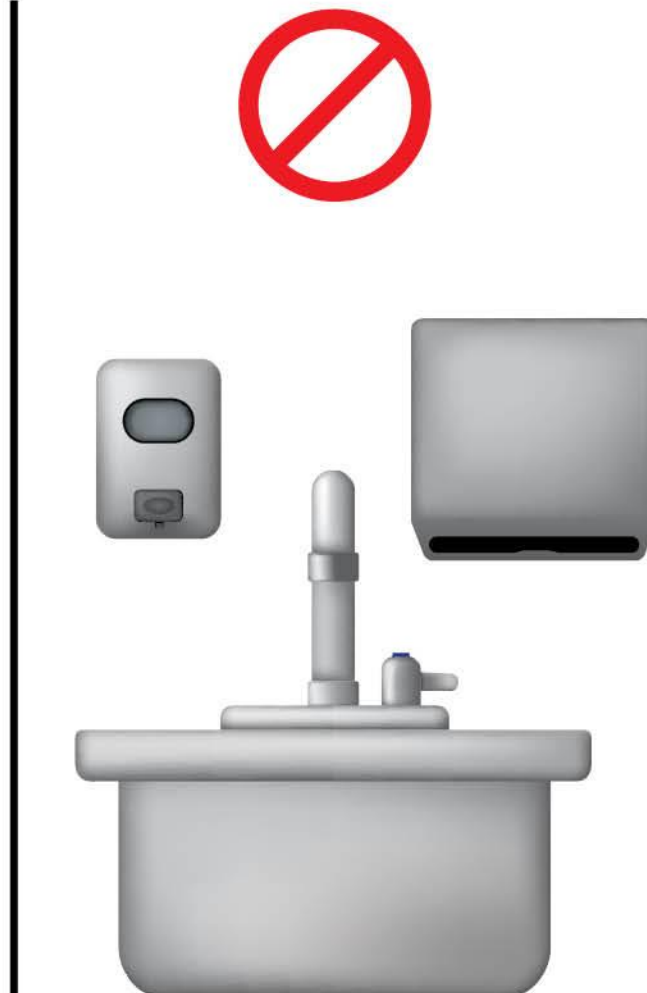
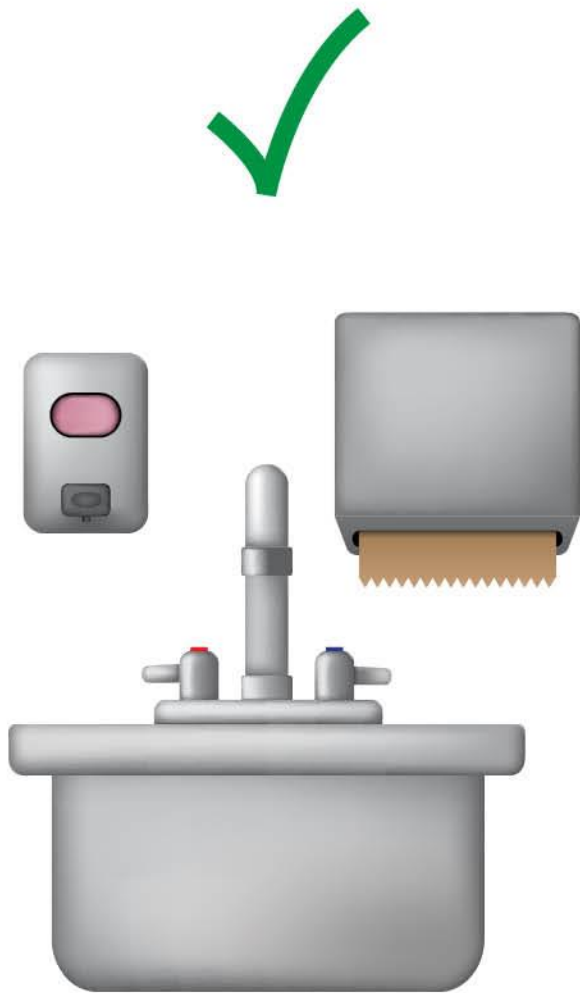
If you have tested positive for any of these



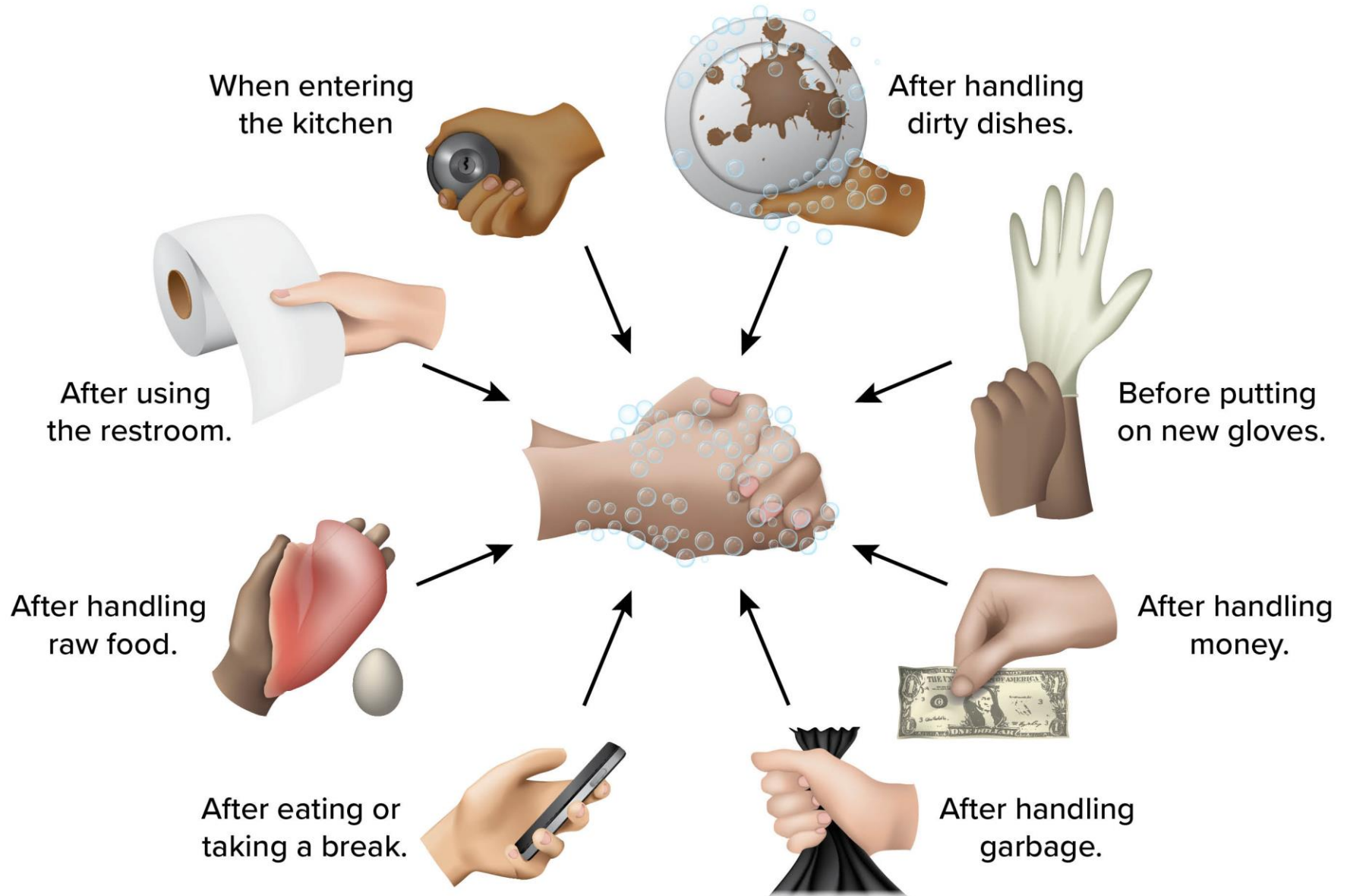
You may not return to work until your symptoms are gone for 24 hours or a doctor says you can.

 **WORK**

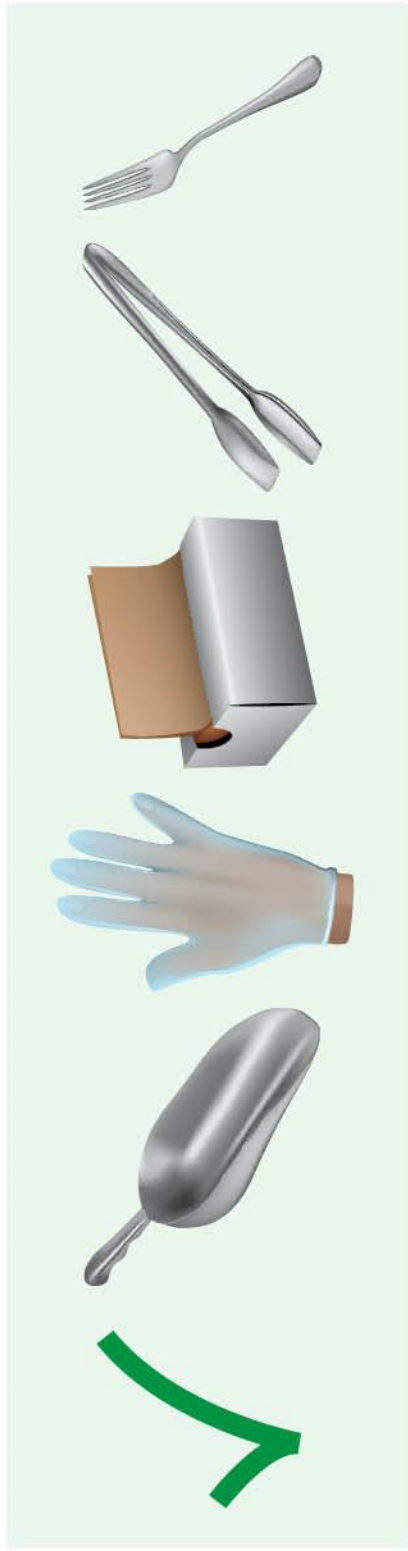
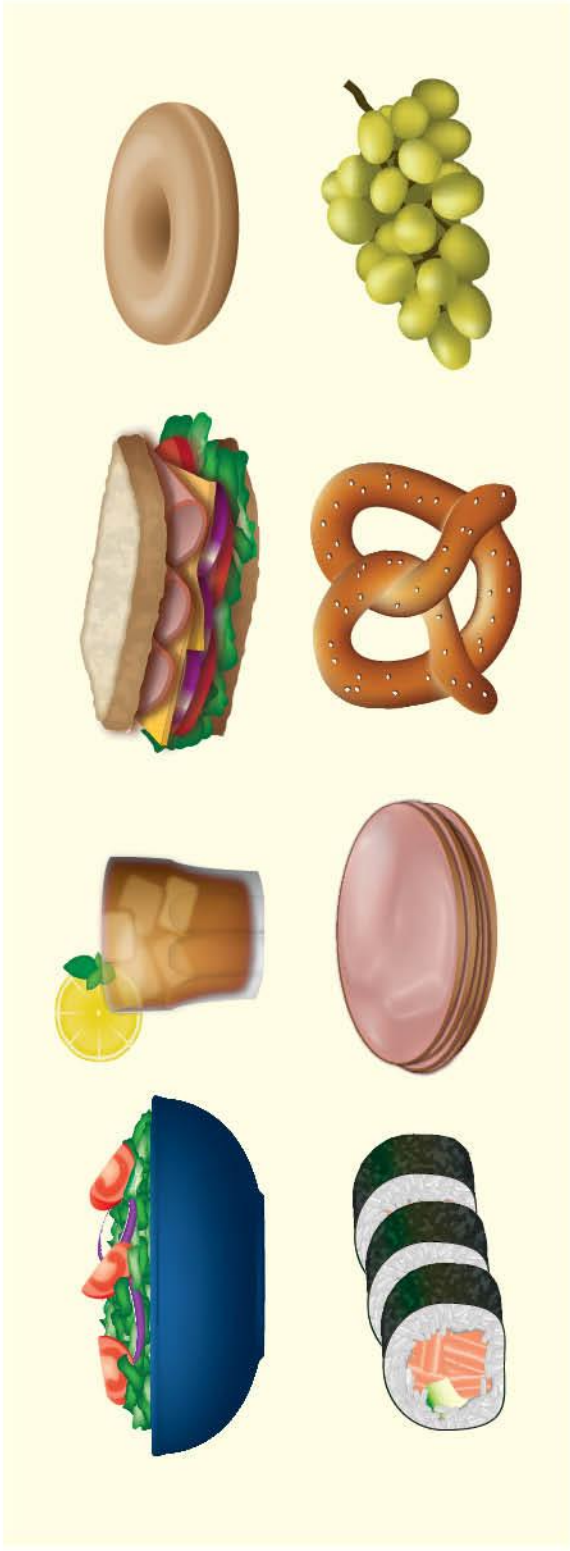
Keep Handwashing Station Clear and Stocked



When to Wash Your Hands:

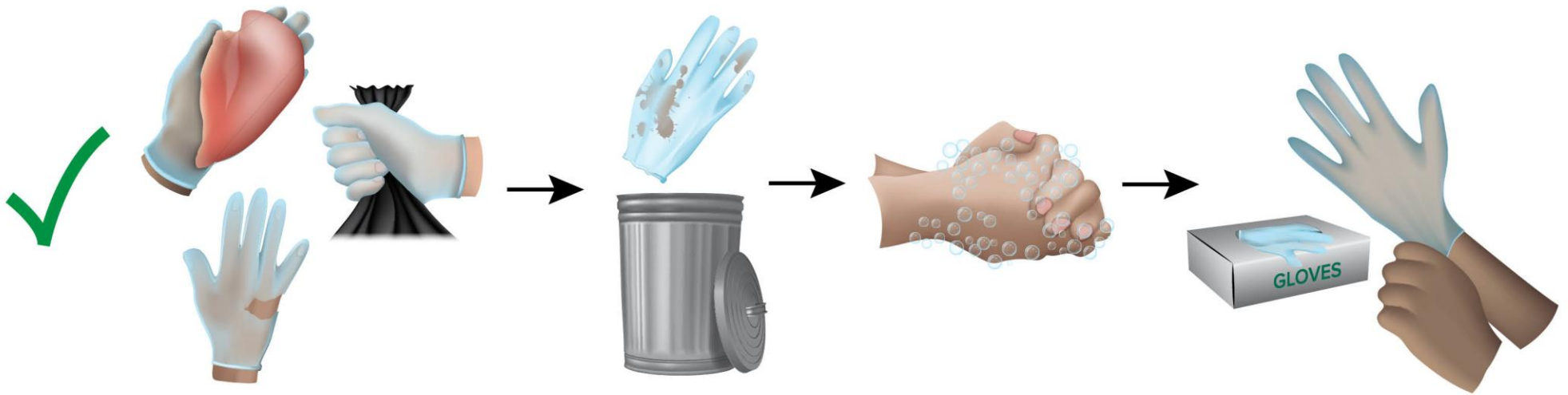


Do Not Touch Ready-to-Eat Foods with Bare Hands

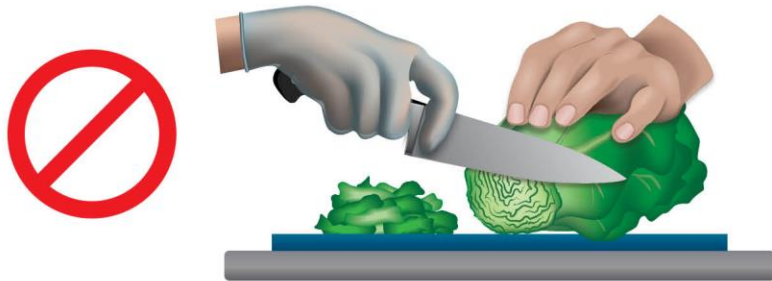


Good Glove Use

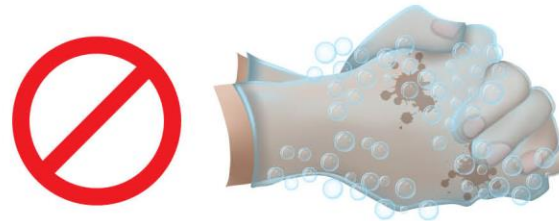
Change gloves after handling raw meat, touching unclean items, or if they become torn or damaged.
Wash hands when you change gloves.



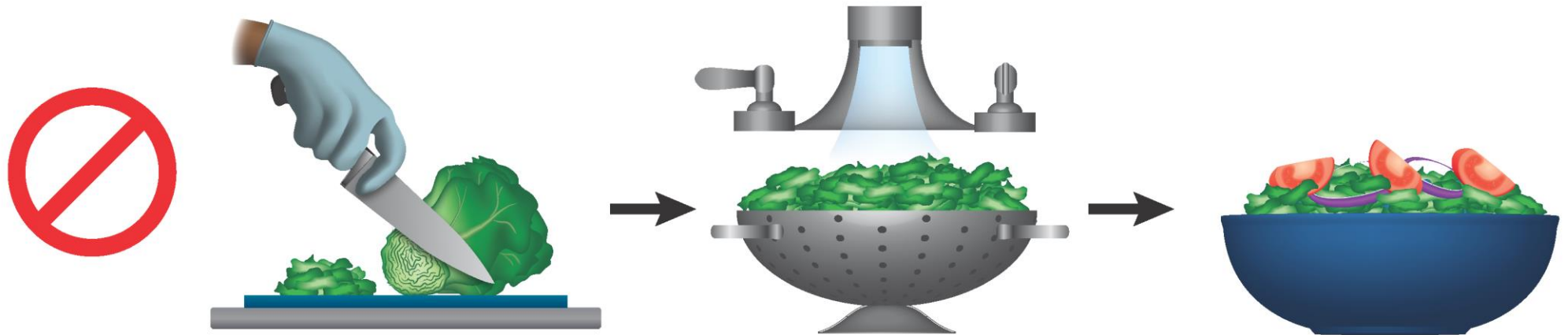
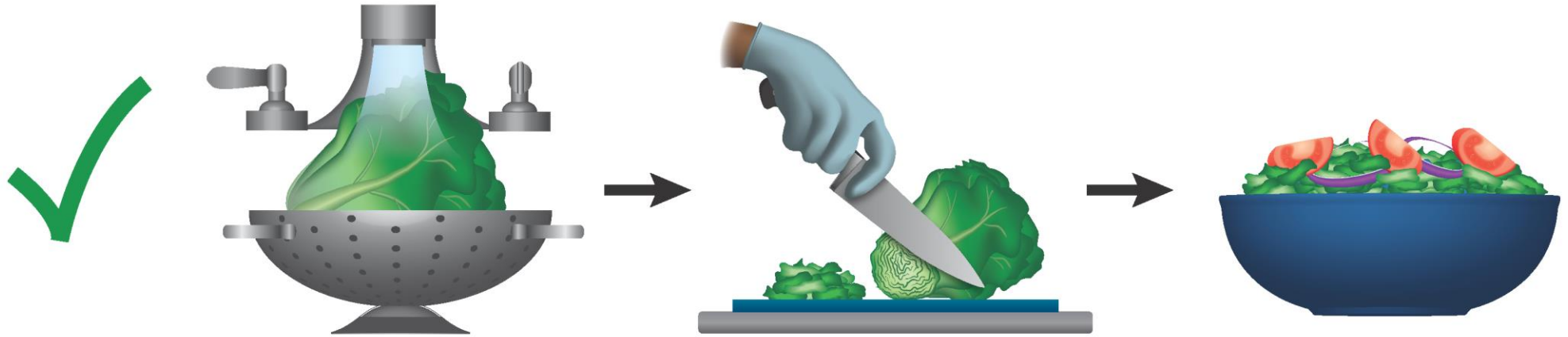
Avoid using only one glove.



Do not wash and reuse gloves.
Gloves are single-use only.

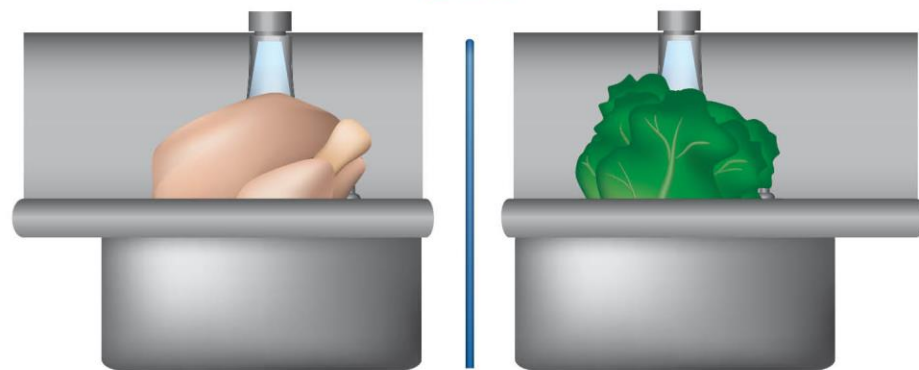
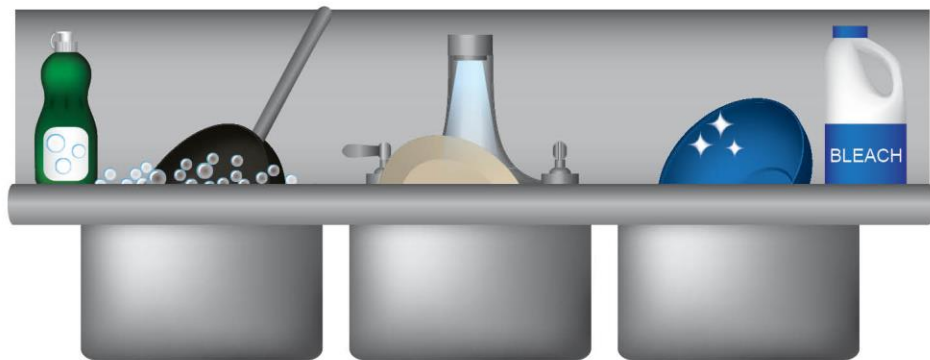


Rinse Produce Before Preparing or Serving

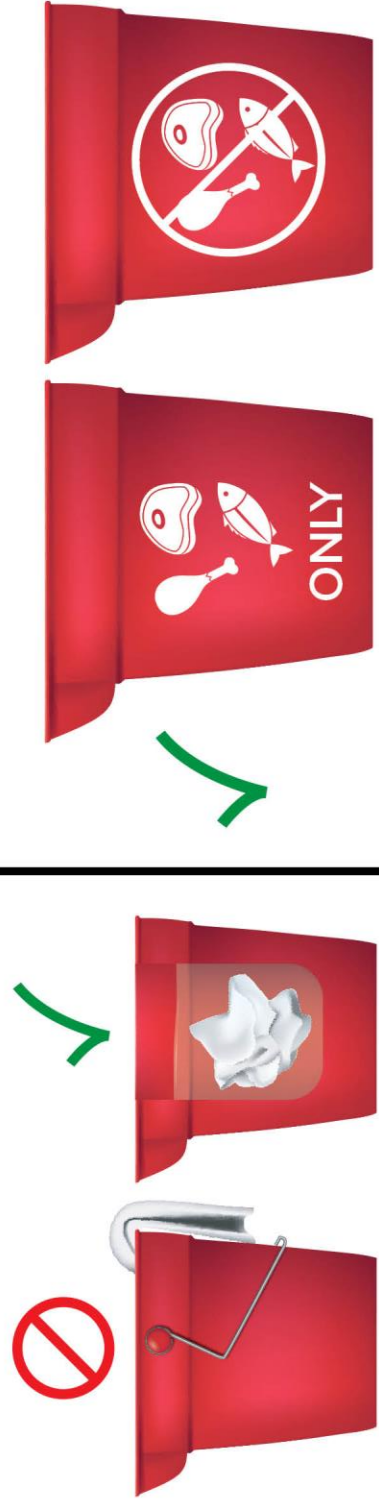
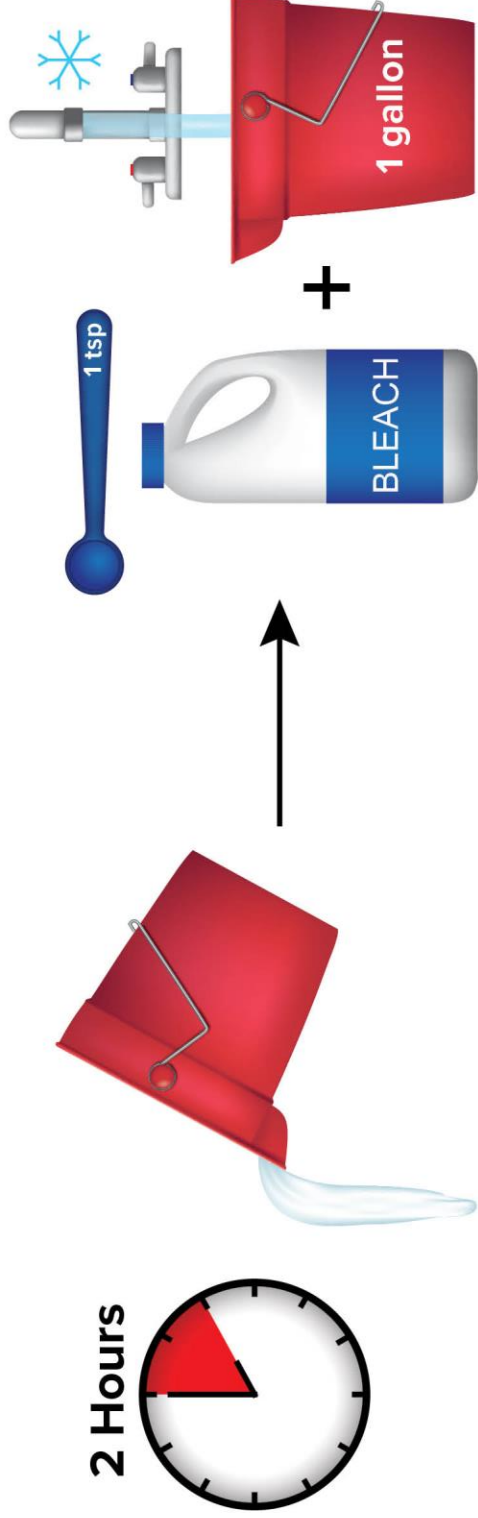
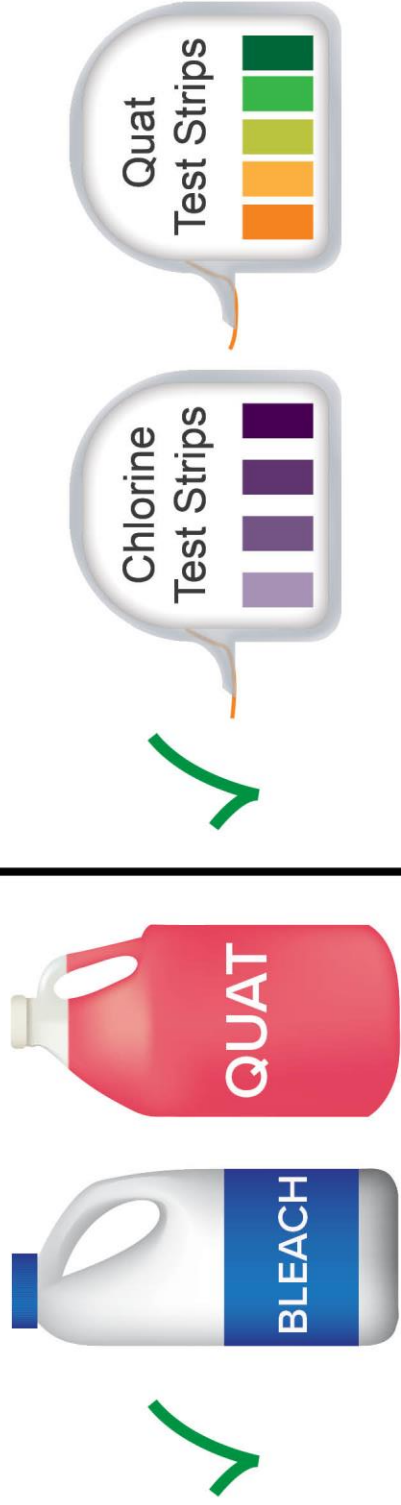


No food in three-compartment sink.

No dishes in food prep sink.



How to Use Sanitizer

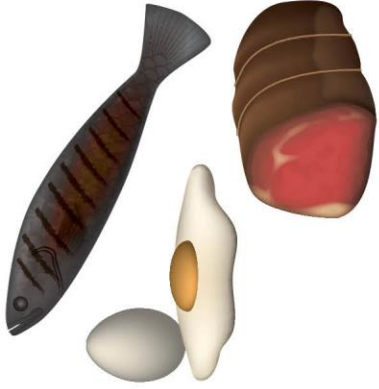


Potentially Hazardous Foods

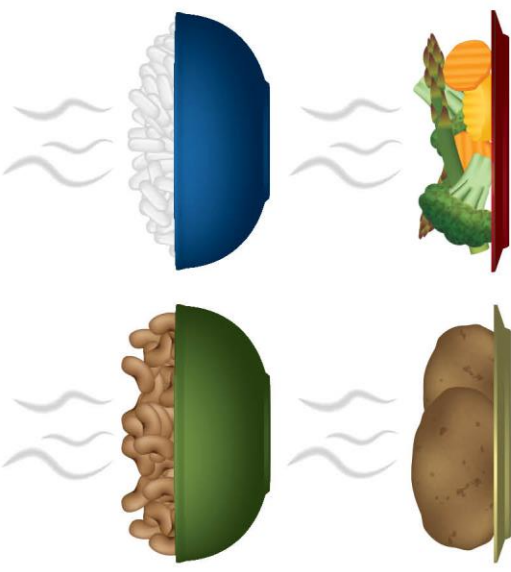
Dairy products.



Meat, seafood and eggs.



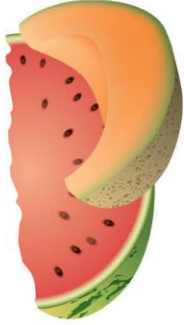
Cooked rice, cooked beans,
cooked potatoes and cooked vegetables



Sprouts.



Cut melons.



Cut leafy greens.



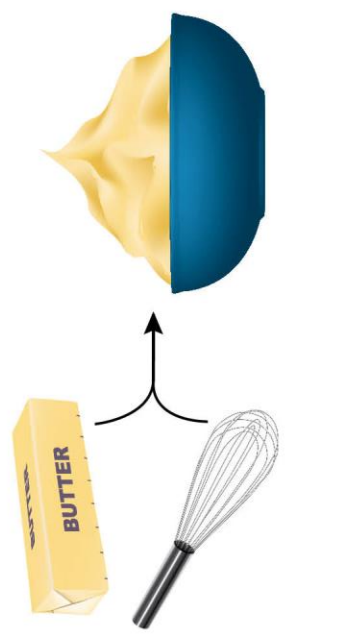
Cut tomatoes.

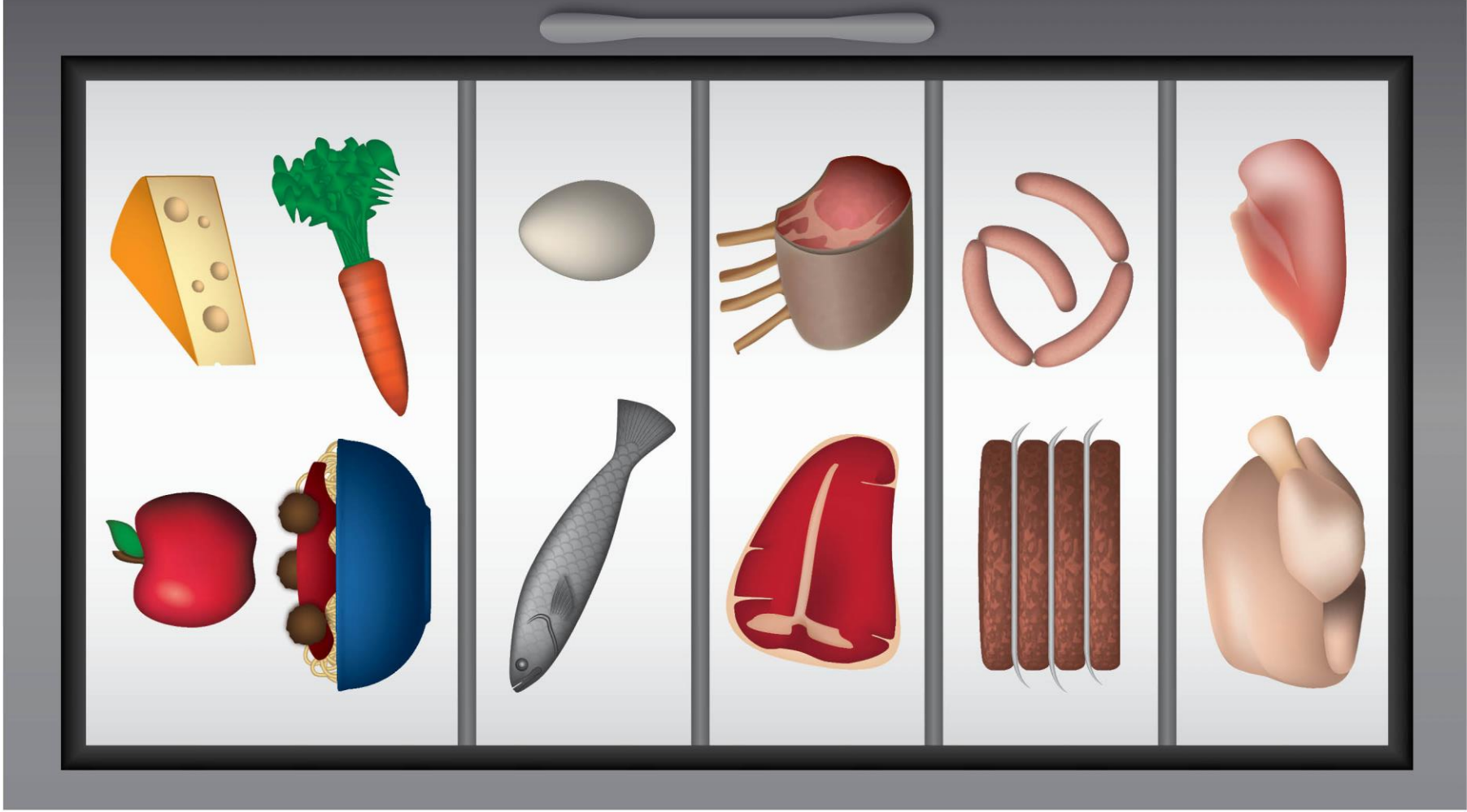


Garlic and fresh herbs in oil or butter.



Whipped butter.





Ready to eat foods



Raw fish and eggs



Raw steaks, roasts, and
pork



Raw ground meat and
mechanically tenderized
meat



Raw poultry

How to Use a Thermometer

Use a tip-sensitive digital thermometer.

