

Potential Hazard: Foodborne Illness

Exposure in Restaurants

From the CDC

- Foodborne disease is caused by consuming contaminated food/drink
- More than 250 different Foodborne diseases
- Common symptoms: nausea/vomiting, stomach cramps, & diarrhea
- Common diseases: Salmonella, E. Coli, Campylobacter, Calicivirus
- **76 million** annual cases of foodborne disease in United States
- Largely preventable by following safe work practices

Implement Safe Work Practices

- Provide employees essential tools (correct thermometers, gloves etc)
- Cook food to required minimum internal temperature:
Poultry: 165° F **Ground Meat:** 155° F **Seafood:** 145° F
Steaks: 145° F **Chops:** 145° F **Roasts:** 145° F
- TCS food that is raw/undercooked **must** be noted on menu.
- **Always** check temperatures in the thickest section of food.
- Size Matters: use thermometers with correct probe size for foods.
- Avoid Cross Contamination by:
 - Washing cutting boards/utensils immediately after use
 - Wash produce thoroughly
 - Wash hands/ Wear Gloves
 - Refrigerate foods, not used within 4 hours
 - Don't place cooked food in same area as raw food
 - Educate employees on safe practices

***If you suspect foodborne illness report to
your local health department***

