# Control of Foodborne Diseases in Food Service Establishments

## Food Code Fact Sheet # 9

<table>
<thead>
<tr>
<th>GERM</th>
<th>SOURCE</th>
<th>FACTORS</th>
<th>PREVENTATIVE MEASURES</th>
</tr>
</thead>
</table>
| *Staphylococcus aureas*  
(Staphylococcal food poisoning) | o Workers’ noses, hands, hair, intestines, boils  
o Infected sores and cuts | o Workers touching cooked foods  
o Keeping food at room temperature  
o Storing foods in large pots in refrigerators  
o Holding foods at warm (bacterial growing) temperature | o Wash hands after coughing, sneezing, smoking, going to the toilet  
o Practice good personal hygiene  
o Cool foods rapidly  
o Put foods in shallow pans in refrigerators  
o Keep cold foods at 41°F or below  
o Keep hot foods at 140°F or above  
o Cover infections with waterproof dressing or band-aid  
o Restrict workers with diarrhea or colds from touching foods  
o Wear foodgrade disposable gloves when handling ready-to-eat foods |
| *Salmonella*  
(Salmonellosis) | o Intestinal tract of man and animals  
o Surfaces of meat and poultry  
o Unpasteurized egg products | o Inadequate cooking  
o Cross-contamination of cooked foods from raw foods by contact with common equipment or with hands  
o Keeping food at room temperature  
o Storing foods in large pots in refrigerators  
o Holding foods at warm (bacterial growing) temperatures  
o Inadequate cleaning of equipment  
o Inadequate reheating of cooked foods | o Cook foods to internal temperature of 165°F  
o Use separate equipment for raw and cooked products  
o Cool foods in shallow pans in refrigerators  
o Keep foods at 41°F or below  
o Keep foods at 140°F or above  
o Reheat leftover foods to 165°F  
o Clean and disinfect kitchen utensils and equipment  
o Wash hands after visiting toilet and handling raw foods of animal origin  
o Restrict workers with diarrhea or fever from touching foods  
o Wear foodgrade disposable gloves when handling ready-to-eat foods |
| *Clostridium perfringens*  
(Clostridium perfringens gastroenteritis) | o Intestinal tract of man and animals  
o Surfaces of meat and poultry  
o Soil  
o Dust | o Keeping foods at room temperature  
o Storing foods in large pots in refrigerators  
o Holding foods at warm (bacterial growing) temperatures  
o Workers touching cooked foods  
o Inadequate reheating of cooked foods | o Cool foods rapidly  
o Put foods in shallow pans in refrigerators  
o Keep cold foods at 41°F or below  
o Keep hot foods at 140°F or above  
o Reheat leftover foods to 165°F  
o Wash hands after going to toilet, handling raw meat, and doing activities other than food preparation  
o Clean and disinfect kitchen equipment  
o Restrict workers with diarrhea from touching foods  
o Wear foodgrade disposable gloves when handling ready-to-eat foods |