
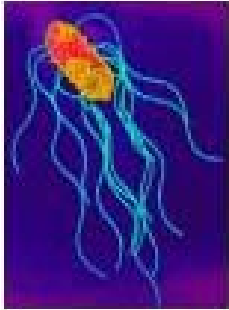



# Control of Foodborne Diseases in Food Service Establishments

## Food Code Fact Sheet # 9

GERM	SOURCE	FACTORS	PREVENTATIVE MEASURES
<p style="text-align: center;"><i>Staphylococcus aureas</i> (Staphylococcal food poisoning)</p> 	<ul style="list-style-type: none"> <li>○ Workers' noses, hands, hair, intestines, boils</li> <li>○ Infected sores and cuts</li> </ul>	<ul style="list-style-type: none"> <li>○ Workers touching cooked foods</li> <li>○ Keeping food at room temperature</li> <li>○ Storing foods in large pots in refrigerators</li> <li>○ Holding foods at warm (bacterial growing) temperautre</li> </ul>	<ul style="list-style-type: none"> <li>○ Wash hands after coughing, sneezing, smoking, going to the toilet</li> <li>○ Practice good personal hygiene</li> <li>○ Cool foods rapidly</li> <li>○ Put foods in shallow pans in refrigerators</li> <li>○ Keep cold foods at 41° F or below</li> <li>○ Keep hot foods at 140° F or above</li> <li>○ Cover infections with waterproof dressing or band-aid</li> <li>○ Restrict workers with diarrhea or colds from touching foods</li> <li>○ Wear foodgrade disposable gloves when handling ready-to-eat foods</li> </ul>
<p style="text-align: center;"><i>Salmonella</i> (Salmonellosis)</p> 	<ul style="list-style-type: none"> <li>○ Intestinal tract of man and animals</li> <li>○ Surfaces of meat and poultry</li> <li>○ Unpasteurized egg products</li> </ul>	<ul style="list-style-type: none"> <li>○ Inadequate cooking</li> <li>○ Cross-contamination of cooked foods from raw foods by contact with common equipment or with hands</li> <li>○ Keeping food at room temperature</li> <li>○ Storing foods in large pots in refrigerators</li> <li>○ Holding foods at warm (bacterial growing) temperatures</li> <li>○ Inadequate cleaning of equipment</li> <li>○ Inadequate reheating of cooked foods</li> </ul>	<ul style="list-style-type: none"> <li>○ Cook foods to internal temperature of 165° F</li> <li>○ Use separate equipment for raw and cooked products</li> <li>○ Cool foods in shallow pans in refrigerators</li> <li>○ Keep foods at 41° F or below</li> <li>○ Keep foods at 140° F or above</li> <li>○ Reheat leftover foods to 165° F</li> <li>○ Clean and disinfect kitchen utensils and equipment</li> <li>○ Wash hands after visiting toilet and handling raw foods of animal origin</li> <li>○ Restrict workers with diarrhea or fever from touching foods</li> <li>○ Wear foodgrade disposable gloves when handling ready-to-eat foods</li> </ul>
<p style="text-align: center;"><i>Clostridium perfringens</i> (Clostridium perfringens gastroenteritis)</p> 	<ul style="list-style-type: none"> <li>○ Intestinal tract of man and animals</li> <li>○ Surfaces of meat and poultry</li> <li>○ Soil</li> <li>○ Dust</li> </ul>	<ul style="list-style-type: none"> <li>○ Keeping foods at room temperature</li> <li>○ Storing foods in large pots in refrigerators</li> <li>○ Holding foods at warm (bacterial growing) temperatures</li> <li>○ Workers touching cooked foods</li> <li>○ Inadequate reheating of cooked foods</li> </ul>	<ul style="list-style-type: none"> <li>○ Cool foods rapidly</li> <li>○ Put foods in shallow pans in refrigerators</li> <li>○ Keep cold foods at 41° F or below</li> <li>○ Keep hot foods at 140° F or above</li> <li>○ Reheat leftover foods to 165° F</li> <li>○ Wash hands after going to toilet, handling raw meat, and doing activities other than food preparation</li> <li>○ Clean and disinfect kitchen equipment</li> <li>○ Restrict workers with diarrhea from touching foods</li> <li>○ Wear foodgrade disposable gloves when handling ready-to-eat foods</li> </ul>