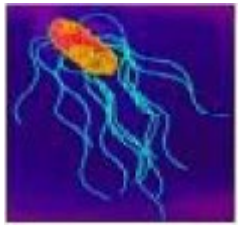
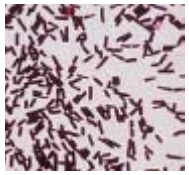
CONTROL OF FOODBORNE DISEASES IN FOOD SERVICE ESTABLISHMENTS | FOOD CODE FACT SHEET #9

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

Clostridium perfringens (Clostridium perfringens gastroenteritis) 	• Intestinal tract of man and animals • Surfaces of meat and poultry • Soil • Dust	• Keeping foods at room temperature • Storing foods in large pots in refrigerators • Holding foods at warm (bacterial growing) temperatures • Workers touching cooked foods • Inadequate reheating of cooked foods	• Cool foods rapidly • Put foods in shallow pans in refrigerators • Keep cold foods at 41° F or below • Keep hot foods at 140° F or above • Reheat leftover foods to 165° F • Wash hands after going to toilet, handling raw meat, and doing activities other than food preparation • Clean and disinfect kitchen equipment • Restrict workers with diarrhea from touching foods • Wear food grade disposable gloves when handling ready-to-eat foods