
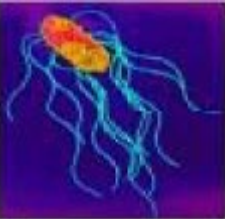



## CONTROL OF FOODBORNE DISEASES IN FOOD SERVICE ESTABLISHMENTS | FOOD CODE FACT SHEET #9

GERM	SOURCE	FACTORS	PREVENTATIVE MEASURES
<p><i>Staphylococcus aureus</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) temperature</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 food grade disposable gloves when handling ready-to-eat foods</li> </ul>
<p><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 or animal origin</li> <li>Restrict Workers with diarrhea or fever from touching foods</li> <li>Wear food grade disposable gloves when handling ready-to-eat foods</li> </ul>

<p><i>Clostridium perfringens</i> (<i>Clostridium perfringens</i> 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 food grade disposable gloves when handling ready-to-eat foods</li> </ul>
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