
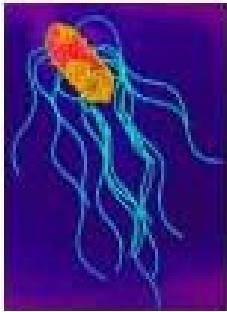
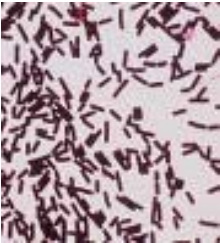


Control of Foodborne Diseases in Food Service Establishments

Food Code Fact Sheet # 9

GERM	SOURCE	FACTORS	PREVENTATIVE MEASURES
<p><i>Staphylococcus aureas</i> (Staphylococcal food poisoning)</p> 	<ul style="list-style-type: none"> ○ Workers' noses, hands, hair, intestines, boils ○ Infected sores and cuts 	<ul style="list-style-type: none"> ○ Workers touching cooked foods ○ Keeping food at room temperature ○ Storing foods in large pots in refrigerators ○ Holding foods at warm (bacterial growing) temperautre 	<ul style="list-style-type: none"> ○ 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 foodgrade disposable gloves when handling ready-to-eat foods
<p><i>Salmonella</i> (Salmonellosis)</p> 	<ul style="list-style-type: none"> ○ Intestinal tract of man and animals ○ Surfaces of meat and poultry ○ Unpasteurized egg products 	<ul style="list-style-type: none"> ○ 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 	<ul style="list-style-type: none"> ○ 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 of animal origin ○ Restrict workers with diarrhea or fever from touching foods ○ Wear foodgrade disposable gloves when handling ready-to-eat foods
<p><i>Clostridium perfringens</i> (Clostridium perfringens gastroenteritis)</p> 	<ul style="list-style-type: none"> ○ Intestinal tract of man and animals ○ Surfaces of meat and poultry ○ Soil ○ Dust 	<ul style="list-style-type: none"> ○ 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 	<ul style="list-style-type: none"> ○ 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 foodgrade disposable gloves when handling ready-to-eat foods