



PLAYING IT SAFE RETAIL

Foodborne Illness Precautions

Helpful tips for preventing foodborne illness

Preventing foodborne illness is important for everyone. But working at a facility that sells products which have the potential to carry foodborne illness means you must exercise extreme caution.

With nearly 50 million cases of foodborne illness occurring every year in the United States, food contamination may seem inevitable. However, by following these safety tips, you can ensure food safety and help prevent foodborne illness at your facility.

Safety Steps

Safe steps in food handling, cooking, selling and storage are essential to preventing foodborne illness. You typically cannot see, smell or taste harmful bacteria that have the potential to cause illness. Keep food safe in every step of preparation and production:

- Wash hands and surfaces often.
- Separate foods to avoid cross-contamination.
- Cook foods to the proper temperatures.
- Refrigerate and store products promptly after delivery.

Food Handling Guidelines

- Refrigerate or freeze all perishable food items as soon as they are delivered. If you are unsure if a refrigerator or freezer is working properly, check the temperature

with a thermometer designated for these appliances.

- Wash cutting boards and cooking utensils immediately with soap and hot water after contact with raw meats to prevent bacterial contamination.
- Do not leave perishable foods sitting out on displays.
- If food is cooked, but may not be bought for more than two hours, keep it in temperature-controlled serving containers or under heat lamps above 140° F.
- Discard canned foods that are dented, seeping or bulging.
- Discard packages that are torn or open.
- Poultry and meat is only good in the refrigerator for one to two days.
- Keep seafood in the refrigerator or freezer until right before use or sale.
- Throw out foods with any sign of mold growth.
- Never store or sell food near cleaning products or chemicals.

More specific safety precautions and regulations that apply to your area can be found in your employee manual. These safety precautions present a general overview of measures you can take to help prevent foodborne illness at your facility.

Be safe and healthy on the job at with these helpful tips provided by **Insurance Management Consultancy Group**.

More than 200 known diseases are transmitted through food, according to the Centers for Disease Control and Prevention.

This flyer is for informational purposes only and is not intended as medical or legal advice.

© 2010, 2013, 2018 Zywave, Inc. All rights reserved



**INSURANCE MANAGEMENT
CONSULTANCY**

Simple. Sophisticated. Results.