

PREVENTION

► TAKE **ACTION**

People with salmonellosis should not prepare food or serve beverages for others until their symptoms have



Know your **Salmonella facts.**

Get access to educational & procedural information.



Locate spill kits & personal protective equipment (PPE).



FACT: Approximately one million cases of foodborne salmonellosis occur every year in the U.S.1



resolved.

Frequent handwashing.

Hands should be washed BEFORE handling food and BETWEEN handling different food items.



Keep prep areas clean.

Thoroughly wash hands, kitchen work surfaces and utensils with soap and water immediately after contact with raw meat or poultry.



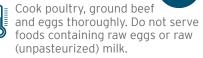
Avoid cross contamination.

Uncooked meats should be kept separate from produce, cooked foods and ready-to-eat foods.



▶ PREPARE FOOD CAREFULLY

Appropriate cook times.



Rinse fruits & vegetables

thoroughly before preparing and serving unless it's been commercially pre-washed.





food that may have come in contact with *Salmonella* or an infected person.



▶ CLEAN THOROUGHLY & ROUTINELY



Clean and sanitize food centric objects and surfaces in the back of the house with an **EPA-registered**, **food-safe sanitizer with claims against** *Salmonella*.

FOCUS ESPECIALLY on prep surfaces and high-touch objects: utensils, prep and serving ware, cookware, etc.



Clean restrooms, waiting area and breakrooms using an **EPA-registered sanitizer or disinfectant with claims against Salmonella.**

FOCUS ESPECIALLY on high-touch areas: chairs, door knobs, menus, etc.

Follow us at #foodsafetymatters (f











FOODBORNE ILLNESS



RESPONSE

Simple steps to keep you safe

1. Report any suspected incidents to management	7.	Disinfect "high-touch" surfaces
2. Send home infected individuals	8	. Carefully remove and discard PPE following biohazard procedures
3. Use appropriate personal protective equipment (PPE)	9	. Wash hands thoroughly
4. Secure the area		
5. Discard any food items that may have been contaminated		

6. Clean contaminated area following appropriate biohazard protocol; follow warewashing standards for contaminated ware

Reference specific cleaning & disinfecting procedures for each step



Follow us at #foodsafetymatters (f) (y) (in) (19)











