Preventing Foodborne Illness Outbreaks

Contamination

Occurs when pathogens get in contact with food.



Best Practice:

Practice good hand washing. Don't handle food when sick.

Proliferation

Occurs when pathogens grow in food.

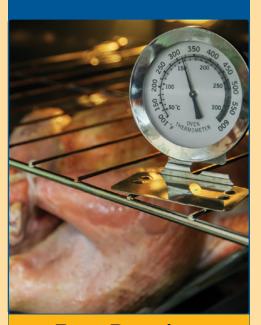


Best Practice:

Minimize time out of temperature. Keep hot foods at 140°F or above. Keep cold foods at 40°F or below.

Survival

Occurs when pathogens survive a process intended to kill them.



Best Practice:

Cook food to appropriate internal cooking temperature.

Report suspected foodborne illness to your local health department. health.ny.gov/EnvironmentalContacts



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