# Food Safety for Fruits and Vegetables Restaurant Safety Infographic







Glean Hands Count
Germs are easily transferred
from hands to food during
meal preparation, accounting for 89% of
outbreaks. 'Good hand hyglene is your first
line of defense in preventing foodborne liness.



2 Sick Workers Have No Place In Foodservice

12% of foodservice employees report having worked when they were slok with vomiting or diarrhea.<sup>2</sup> Slok employees can easily spread pathogens to other employees and customers. Slok workers should stay home when slok.

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## Cool It!

Chill food promptly and property, linesscausing bacteria can grow in personable foods within two hours unless you refrigerate them. Cold temperatures slow the growth of liness causing bacteria.<sup>3</sup>



Take Your Food's Temperature

Proper cooking temperatures are key to killing hazardous pathogens. Bacteria that cause food poisoning multiply quickest in the "Danger Zone" – between 40" and 1.40"F.\* Use a food thermometer to determine a food's true internal temperature.

5. Put A Label On It!

Avoid confusion and ensure freshness by labeling and dating stored ingredients and prepared foods. Any food item not stored in its original packaging must be labeled.<sup>6</sup> 6

#### Don't Get Your Signals Crossed On Cross-Contamination

Raw meet, poultry, seafood, and eggs can spread litness-causing bacteria to ready-to-eat foods. Cutting boards or utensits used with raw meets must never be re-used for ready-to-eat foods like fruits and vegetables without first thoroughly cleaning and sanitizing them after each use and before beginning a new task.\*



# Be A Clean Freak

Cleaning removes dirt and debris. Sanitizing reduces pathogens that may be present to safe levels. Food contact surfaces must be cleaned and sanitized after each use, or every 4 hours if in continual use.?

Love Your Gloves
 Failure to wear gloves by foodservice workers who prepare ready-to-eat foods is a top trending health inspection violation.\*

Wearing gloves can reduce the spread of





foodborne liness.

## Give Fruits & Vegetables A Bath

Washing fruits and vegetables helps prevent the spread of bacteria to food preparation surfaces. Even fruits and vegetables that will be peeled or skinned must still be washed.\*

Train Staff

A knowledgeable kitchen staff is your greatest ally in protecting guests and preventing foodborne liness. Each new kitchen staff member should be regularly given instruction on proper cleaning and sanitizing protocols.<sup>10</sup>



Source: ÿhttps://saniprofessional.com