Food Safety for Fruits and Vegetables Restaurant Safety Infographic





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



2 Sick Workers Have No Place In Foodservice

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

3

Cool It

Chill food promptly and properly linecscausing bacteria can grow in periphable foods within two hours unless you refrigerate them. Cold temperatures slow the growth of liness osusing bacteria.³



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.⁶ On't Get Your Signals
Crossed On CrossContamination

Raw meet, poutry, seafood, and eggs can spread liness-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.?

8 Love Your Gloves
Failure to wear gloves by
foodservice workers who
prepare ready-to-eat foods is a
top trending health inspection violation.⁸
Wearing gloves can reduce the spread of
foodborne litness.





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.¹⁰



Source: https://saniprofessional.com