



Food Safety Issues



Compiled by: Jessy Sadler, Certified ServSafe® Instructor and Proctor

1 Improper Hand Washing

Wet hands with warm water, apply soap, and rub hands together for a minimum of 20 seconds. Good hand hygiene is the first line of defense in preventing foodborne illness.

2 Improper Sanitation

Keep foodservice equipment and surfaces clean using proper washing and sanitizing procedures.

3 Same Cutting Board

Use separate chopping boards and utensils for raw and cooked/ready-to-eat foods.

4 Improper Cooking Temperature

Ensure cooked items reach proper temperatures.
Ground and Whole Poultry: 165°F Whole Cut Beef, Pork, Lamb: 145°F
Ground Meat: 155°F Vegetables, Rice, etc: 135°F
Seafood: 145°F

Washing Meat & Poultry

6

Bacteria in raw meat and poultry can spread to sink and countertops causing cross-contamination. Instead, handle raw products properly and cook to correct internal temperature.

Confusing Labeling

Any food item not stored in its original packaging must be labeled to avoid confusion. Cooked products should be labeled with a "Use by" date.

5

7 Untrained Employees

Each kitchen staff member should be regularly given training and reminders on proper cleaning and sanitizing protocols.

9 Sick Employees Preparing Food

Food workers should stay home when sick and for at least 24-48 hours after symptoms stop. Symptoms include but are not limited to: diarrhea, fever, and sore throat.

10 Unsafe Food Storage

Raw foods, such as meat, should never be stored above ready-to-eat foods like fresh fruit, salads, or desserts. The raw food may splash or drip onto the ready-to-eat food and result in cross-contamination.

8 Unsafe Food Holding

Keep hot food hot, and cold food cold. Bacteria that cause food poisoning multiply quickest in the "Danger Zone" - between 40°F and 140°F.