



FOOD SAFETY

Fact or Fiction

If you're in charge of food safety at a restaurant with many locations, one thing that's always on your mind is, "Is our food being stored and handled properly to ensure compliance?" Across all your locations, you're likely in the dark on the answer. This ebook highlights the most common sources of food contamination and offers recommendations to help protect your restaurant.

HAND WASHING



Fact or Fiction?

My restaurant has 100% compliance on handwashing.

Fiction: Handwashing is one of the most frequently cited violations in health inspection reports. This includes employees not washing their hands, lack of handwashing supplies, blocked access to sinks, or the absence of a dedicated handwashing basin. All leading to a recipe for contamination.

Public Health Inspection Report

Food Premises Regulation Infractions



Figure 1. Healthinspectorsnotebook.blogspot.com post detailing Conditional Pass infractions.

A recent CDC Study investigated how restaurant traits, policies, and practices were linked to foodborne illness outbreaks and to infected food workers as the cause of outbreaks. State and local environmental health specialists evaluated

22 outbreak restaurants and 347 non-outbreak restaurants. Outbreaks of norovirus were the most common (45%). And the most frequent causes of outbreaks were infected food workers (65%) and workers touching food with their bare hands (35%).

FOOD PREP



Fact or Fiction?

*My food prep
equipment is free
of contamination.*

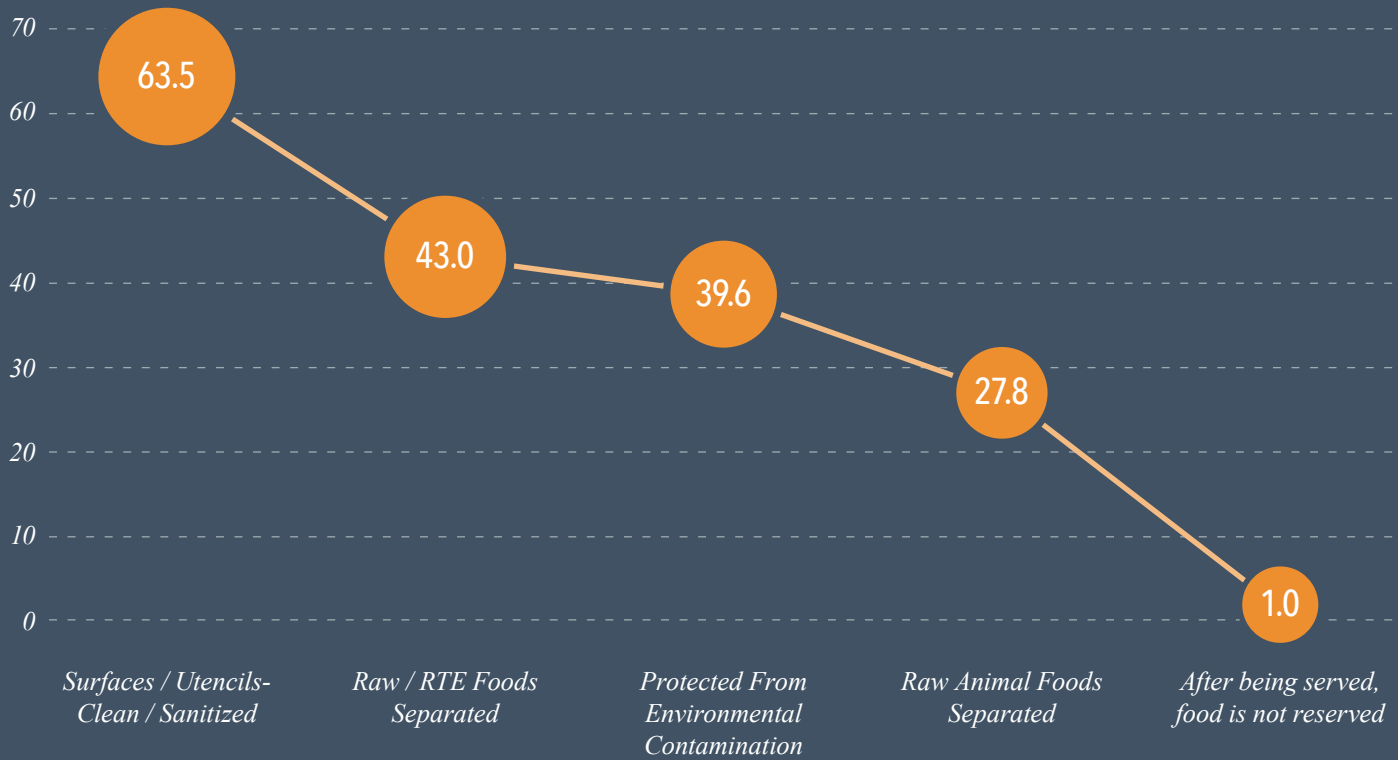
Fiction: Just because they look clean, doesn't mean they are clean. In a FDA study, over 63% of full service restaurants surveyed were found to be out of compliance when it came to cleaning and sanitizing food-contact surfaces and utensils. Equipment contamination from raw animal products or environmental conditions led to the next three out of compliance categories, ranging from 27% to 43%.

FDA Report on the Occurrence of Foodborne Illness Risk Factors

Restaurants – Full Service

Contaminated Equipment / Protection from Contamination

% of observations found out of compliance for each data item



<i>Data Item</i>	<i># Out</i>	<i>Total Observations (In & out)</i>	<i>% Out</i>
<i>Surfaces / Utensils Clean / Sanitized</i>	<i>61</i>	<i>96</i>	<i>63.5</i>
<i>Raw/RTE Foods Separate</i>	<i>40</i>	<i>93</i>	<i>43.0</i>
<i>Protected From Environmental Con</i>	<i>38</i>	<i>96</i>	<i>39.6</i>
<i>Raw Animal Foods Separated</i>	<i>25</i>	<i>90</i>	<i>27.8</i>
<i>After being served, food is not reserved</i>	<i>1</i>	<i>96</i>	<i>1</i>

Figure 2. FDA Study detailing contaminated equipment test results in full service restaurants. [Link to Study](#)

ORGANIC PRODUCE



Fiction: Fresh and organic doesn't translate to being free of food-borne illnesses. Food Safety News has been tracking the story of Taylor Farms Organic Kale Medley Power Greens which was found to be contaminated with Salmonella. Although, there is controversy regarding the handling of the outbreak, there is no question as to the source. Clearly, neither fresh nor organic served as protection from contamination in this case.

Fact or Fiction?

Using fresh and organic produce will protect my customers from illness

LOCAL FARMS



Fact or Fiction?

My oysters come from local farms so they're safe.

Fiction: Local, high-end suppliers can also be victims of contamination. [Food Safety News](#) reported in early 2016 that Oregon Oyster Farms Inc. of Newport, Oregon issued a voluntary recall of fresh shucked oysters sold in New York and Massachusetts. The oysters were found to be contaminated with norovirus. Seventeen people were made ill and one was hospitalized after eating the oysters. Public health officials and the Oregon Department of Agriculture are working to determine the exact source of the contamination, including investigating whether the contamination occurred in the oyster beds or after harvesting. Eating raw shellfish is popular, but inherently there are risks involved.

PREVENTING OUTBREAKS



Fact or Fiction?

There's nothing I can do to keep my customers from becoming ill.

Fiction: A 100% guarantee will never be possible. But restaurants can do a lot to prevent contamination and food-borne illness outbreaks.

As highlighted previously, diligent hand washing and regular equipment sanitization are important factors. Policies that encourage and don't penalize restaurant workers from calling in sick have also been shown to reduce outbreaks. Proper cooking is also important. In many cases, ensuring food is heated to the proper temperature will kill harmful microorganisms. For fresh produce, like lettuce or carrots, there are sanitizers that can help remove harmful bacteria.

Microorganisms grow best in warmer conditions. Proper storage and refrigeration helps keep them at bay. But, refrigerators and freezers can fail or doors can accidentally be left open. That's why it's important to have a temperature monitoring system in place to alert you if they become too warm.

Food Safety is not a game. Diligence and robust HACCP plans that are enforced and reviewed regularly make a difference. Training and more training helps too. Particularly, if employees understand the benefits and are given the time and resources to put the training into practice.

Ensuring the food is delicious is the job of the chef. Ensuring the food is safe is everyone's job.

Protect your restaurant with TempAlert's temperature monitoring solution.

[*Learn More*](#)

About TempAlert

TempAlert brings visibility and actionable insight into your organization. Our easy to deploy, plug-and-play sensors combine with Insights, our sensor management platform, to provide real-time information that drives smarter decisions. With our solution, you can improve product quality, increase operational efficiency, and ensure compliance, all while reducing liability and risk. Today, we have earned the trust of the most critical government, commercial, and non-profit institutions in the world. Our systems are deployed at over 2,000 organizations in 75 countries, including at Walmart, CVS Health, SpaceX, Apple, Coca-Cola, McDonald's, and the US Department of State.