

## PREVENTION

### ▶ TAKE ACTION

#### Know your *Listeria* facts.

Get access to educational & procedural information.



**FACT:** Listeriosis accounts for **43%** of the **food poisoning deaths** in the United States.<sup>1</sup>

Learn more: [ecolab.com/listeria](http://ecolab.com/listeria)

#### Know your suppliers.

Source *Listeria*-sensitive foods from suppliers who implement valid *Listeria* controls.



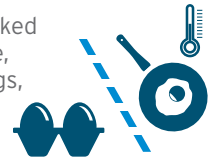
#### Keep prep areas clean.

Thoroughly wash and sanitize kitchen work surfaces and utensils according to product labels immediately after contact with high risk foods.



#### Avoid cross contamination.

Keep raw and cooked products separate, especially raw eggs, milk, meat and poultry.



### ▶ PREPARE FOOD CAREFULLY

#### Rinse fruits & vegetables



thoroughly before preparing and serving unless it's been commercially pre-washed.



#### Appropriate cook times.

Cook food thoroughly. Do not serve foods containing raw eggs or raw (unpasteurized) milk.



**FACT:** Unheated hot dogs are **ONE** of the **HIGHEST RISK** ready-to-eat foods for Listeriosis



Please reference the Food Code for specific cooking temperature guidelines.<sup>2</sup>

### ▶ CLEAN THOROUGHLY & ROUTINELY

#### Wash hands frequently.

Hands should be washed **BEFORE** handling food and **BETWEEN** handling different food items.



Clean and sanitize food centric objects and surfaces in the back of the house with an **EPA-registered, food-safe sanitizer.**

**FOCUS ESPECIALLY** on prep surfaces and high-touch objects: utensils, prep and serving ware, cookware, etc.



Clean and disinfect storage areas, restrooms, and breakrooms using an **EPA-registered sanitizer or disinfectant.**

**FOCUS ESPECIALLY** on high-touch areas: chairs, door knobs, menus, etc.



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1. CDC(2006). Surveillance for Foodborne-Disease Outbreaks --- United States, 1998-2002. MMWR 55(SS10):1-34 <http://www.cdc.gov/MMWR/preview/mmwrhtml/ss5510a1.htm>  
2. <http://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>

# RESPONSE

Simple steps to keep you safe

- 1. Report** any suspected incidents to management
- 2. Use** safe sources. Contact suppliers and confirm that they are aware of suspected incidents
- 3. Use** appropriate personal protective equipment (PPE) 
- 4. Discard** any food items that may have been contaminated 
- 5. Clean** contaminated area following appropriate biohazard protocol for food contact and non-food contact surfaces; follow warewashing standards for contaminated ware 
- 6. Clean** “high-touch” surfaces using approved sanitizers and/or disinfectants at appropriate concentration levels
- 7. Carefully** remove and discard PPE following biohazard procedures 
- 8. Wash hands** thoroughly 
- 9. Use gloves and utensils** when handling ready-to-eat foods
- 10. Test area** to ensure suspected areas are safe

**Reference specific cleaning & disinfecting procedures** for each step



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**Learn more:** [ecolab.com/listeria](http://ecolab.com/listeria)