

Why Proper Handwashing is the law...

To Protect Your Customers and Employees From Foodborne Diseases

What is foodborne disease?

Foodborne disease is caused by consuming contaminated foods or beverages. There are many foodborne diseases, most of which are infections caused by a variety of bacteria, viruses and parasites that can be foodborne.

Foodborne disease is typically caused by *cross-contamination*. Cross-contamination is the transfer of harmful substances or disease causing microorganisms to food by hands, food-contact surfaces, sponges, cloth towels and utensils that touch raw food, are not cleaned, and then touch ready-to-eat foods. Cross-contamination can also occur when raw food touches or drips onto cooked or ready-to-eat foods. Using proper hand hygiene is essential in reducing potential pathogens and microbes when working with food.

The most common foodborne diseases are Campylobacter, Salmonella, E.Coli and Calicivirus.

Campylobacter - is caused from eating undercooked chicken or other food that has been contaminated with juices from a raw chicken.

Salmonella -is found in the intestines of birds, reptiles and mammals. It is caused from undercooked eggs, poultry or meat. Note, do not overlook foods such as salad dressings, cookie dough, and frosting that may contain raw eggs.

E. Coli - is a bacterial pathogen that has a reservoir in cows and other similar animals. Humans experience illness after consumption of food or water that has been contaminated with microscopic amounts of cow feces.

Calicivirus - is believed to be spread from one infected person to another. Infected kitchen employees can contaminate a salad or sandwich as they prepare it, if they have the virus on their hands. It has been found that infected fisherman have contaminated oysters as they harvest them.

Remember: the danger zone means the temperature range between 5° C (41° F) and 57° C (135° F) that favors the growth of pathogenic microorganisms.

Other Important Facts:

Warewashing Machines:

U. S. Food Code, Section 4-501.14 requires that warewashing machines, sink compartments, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths and drainboards shall be cleaned

- Before use
- Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function
- If used, at least every 24 hours

U.S. Food Code, Section 4-501.16 addresses warewashing sink limitations.

A warewashing sink may not be used for handwashing as specified under section 2-301.15