

PREVENTION

▶ TAKE ACTION

People with salmonellosis **should not prepare food** or serve beverages for others until their **symptoms have resolved.**

Sick? **Stay home.**

Know your *Salmonella* facts.

Get access to educational & procedural information.



Locate **spill kits & personal protective equipment (PPE).**



FACT: Approximately **one million cases** of foodborne salmonellosis occur every year in the U.S.!



Frequent handwashing.

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



Keep prep areas clean.

Thoroughly wash hands, kitchen work surfaces and utensils with soap and water immediately after contact with raw meat or poultry.



Avoid cross contamination.

Uncooked meats should be kept separate from produce, cooked foods and ready-to-eat foods.



▶ PREPARE FOOD CAREFULLY

Appropriate cook times.



 Cook poultry, ground beef and eggs thoroughly. Do not serve foods containing raw eggs or raw (unpasteurized) milk.

Rinse fruits & vegetables



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



Discard contaminated food

that may have come in contact with *Salmonella* or an infected person.



▶ CLEAN THOROUGHLY & ROUTINELY



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

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



Clean restrooms, waiting area and breakrooms using an **EPA-registered sanitizer or disinfectant with claims against *Salmonella*.**

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

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RESPONSE

Simple steps to keep you safe

1. **Report** any suspected incidents to management

2. **Send home** infected individuals

3. **Use** appropriate personal protective equipment (PPE)



4. **Secure** the area

5. **Discard** any food items that may have been contaminated



6. **Clean** contaminated area following appropriate biohazard protocol; follow warewashing standards for contaminated ware



7. **Disinfect** "high-touch" surfaces



8. **Carefully** remove and discard PPE following biohazard procedures



9. **Wash hands** thoroughly



Reference specific cleaning & disinfecting procedures for each step



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