FOOD SAFETY

Doesn't Happen By Accident.

FoodHandler's® Guide To Protecting Your

Operation From Foodborne Illness

FoodHandler® risk nothing.®

For more information on our full line of safe food handling products, please visit **www.foodhandler.com**, or contact Safety Management Services at **1-800-338-4433.**

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The Leader In SAFE FOOD HANDLING

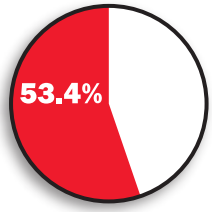
- Food safety is one of the most critical issues facing the foodservice industry today.
- Poor personal hygiene is a contributing factor in the majority of foodborne illness outbreaks (as much as 67%).
- The potential cost of a food safety mistake in liability lawsuits and loss of reputation can be devastating.
- The FDA Food Code requires “no bare hand” contact with ready-to-eat foods. FoodHandler® always strongly recommends **handwashing in combination with proper glove use**.

It’s In Your Hands Now

Protect your business and your customers with the professional food safety support your business deserves. FoodHandler®, a leader in foodservice gloves, bags, pan liners, and apparel, offers a complete lineup of safe food handling products, training materials, and merchandising aids.

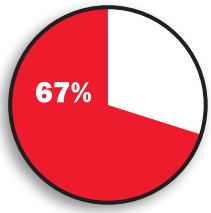
Foodborne Illness: A Real Threat

Dining out safely has never been more important. Almost 50 billion meals are eaten in restaurants and cafeterias each year in this country. It is crucial for all restaurant employees to be adequately trained in safe food handling practices. A single outbreak of foodborne illness can have devastating consequences on the success and reputation of a foodservice operation.



53.4% of full-service restaurants are OUT OF COMPLIANCE for adequate personal hygiene.[1]

The Centers for Disease Control estimates that 48 million people suffer from foodborne illnesses in the U.S. 128,000 are hospitalized and 3,000 people will die each year.[2] The cost to the economy is expected to be as high as $152 billion. Of all the causes of foodborne illnesses, poor personal hygiene is a contributing factor in nearly 67% of all foodborne disease outbreaks.



Poor personal hygiene accounts for nearly 67% of all foodborne disease outbreaks.

The other major contributors to foodborne illness are:

Infected food workers who are carriers of disease-causing organisms like Norovirus, Hepatitis A, Salmonella, E.coli, Shigella, etc.

Cross-contamination caused by handling of raw products along with ready-to-eat foods.

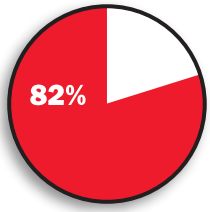
Pathogenic foodborne organisms like Salmonella on poultry, Shigella on lettuce, toxigenic E. coli on beef, Listeria on dairy, and Norovirus on hands or any ready-to-eat food. These organisms, even when present in very low doses, can infect vulnerable people such as children, the elderly, pregnant women and the infirm, causing great harm.

Wearing Gloves. Your Customers Appreciate It.

Using gloves may be one of the most important things you can do for your business!

Few things are more important than your patrons' overall impression of your operation. Consumers give very high approval ratings to establishments where foodservice workers wear gloves.

- 77% of consumers believe handwashing alone is not enough
- 48% of customers claim to have better than expected satisfaction with their restaurant visit when gloves are used.
- 61% of patrons are much more likely to revisit a restaurant where workers wear gloves.
- 77% would select a restaurant that uses gloves over one that does not.
- 70% of customers are even willing to pay more to visit a restaurant that uses gloves.



82% of consumers gave a very high approval of an establishment where foodservice workers wear gloves.[3]

Practice Good Personal Hygiene

Establishing good, easy-to-follow personal hygiene standard operating procedures can go a long way toward eliminating foodborne illness outbreaks in your operation. Here are some valuable tips to follow:

Be sure to wash hands properly

- Scrub hands and fingertips with friction for 20 seconds, bending fingertips into opposite palms, using soap and hot water. Rinse thoroughly and dry with single-use paper towel.

Wash hands after any activity that can contaminate them

- Using the restroom
- Handling raw meat, poultry, fish, etc.
- Any time you change tasks
- Taking out trash
- Handling dirty dishes
- Sneezing or coughing, touching wounds, etc.

Cover cuts on hands with clean bandages and wear a single-use glove over top. Wear gloves over artificial nails and fingernail polish.

Change gloves each time you move on to a new task

Always wash and dry hands before putting on a new pair of gloves

Do not prepare food if you are ill

Proper Time and Temperature

Making sure that food is stored, prepared and held at the appropriate time and temperature is a key factor in controlling the risk of foodborne illness.

Receiving

- Make sure frozen foods stay frozen at 0°F
- Check that packaging is intact

Storage

- Keep raw fish, beef and poultry on different shelves to avoid cross-contamination
- Segregate, if possible, in the refrigerator

Thawing (use one of these methods)

- In the refrigerator (best method)
- Under cold running water
- In the microwave (cook food immediately after thawing)
- Cook from frozen state

Cooking

- Be sure to cook all food to its required minimum internal temperature

Preparation

- Use batch preparation (smaller batches) so product does not remain in the danger zone for an extended period of time

Holding

- Hold cold foods at 41°F or lower
- Hold hot foods at 135°F or higher

Serving

- Do not mix leftover and new products together

Cooling

- Cool food rapidly (from 135°F to 70°F in two hours and from 70°F to 41°F or lower in four additional hours)

Reheating

- Reheat rapidly to 165°F for 15 seconds within two hours

[1] FDA Study: Restaurants & Institutions, October 15, 2000
[2] The National Association of County & City Health Officials
[3] Consumer Perceptions of Foodservice Protective Gloves - An independent study conducted by NPD Foodworld. Research available on request.

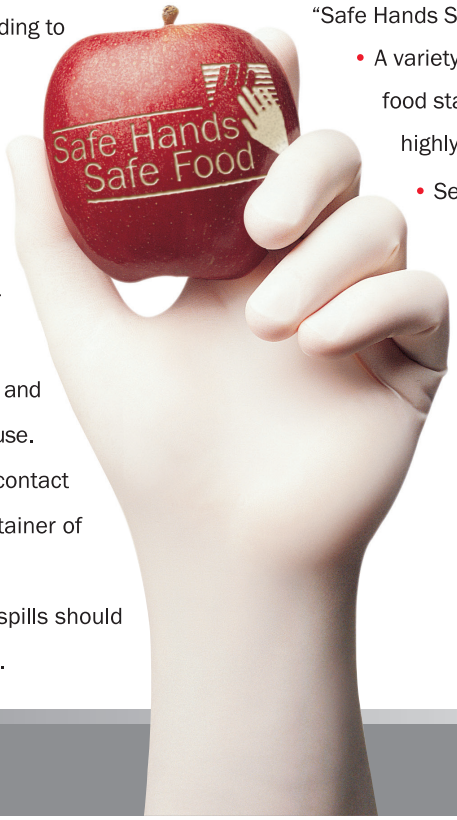
Cooking Requirements for Specific Foods

PRODUCT	MINIMUM INTERNAL COOKING TEMPERATURES
Poultry	165°F (74°C) for 15 seconds
Stuffing, Stuffed Meats, Casseroles and dishes combining raw and cooked food	165°F (74°C) for 15 seconds
Pork	145°F (63°C) for 15 seconds
Ground or Flaked Meats	155°F (68°C) for 15 seconds
Beef and Pork Roasts	145°F (63°C) for 3 minutes
Beef Steaks, Veal, Lamb, Commercially Raised Game Animals	145°F (63°C) for 15 seconds
Fish	145°F (63°C) for 15 seconds
Shell Eggs (holding)	155°F (68°C) for 15 seconds
Shell Eggs (immediate service)	145°F (63°C) for 15 seconds
Vegetables	140°F (60°C)
Potentially Hazardous Foods Cooked in Microwave — Meat, poultry, fish, eggs	165°F (74°C); let food stand for 2 minutes after cooking

Avoid Cross-Contamination

Preventing cross-contamination begins with establishing both physical and procedural barriers between raw and ready-to-eat foods.

- Use color-coded cutting boards and utensils. Use one color for red meat, one for poultry, another for fresh produce and a different color for fish/seafoods.
- Do not allow raw meat, fish or chicken to drip onto cooked or ready-to-eat foods.
- Prepare meat and poultry in an area away from cooked and ready-to-eat foods.
- Store food separately in a walk-in cooler:
  - Cooked and ready-to-eat foods on top shelf
  - Raw food should be stored according to the final cook temperature
    - Raw fish/seafood on top shelf
    - Raw whole meats on next shelf
    - Raw ground meats on next shelf
    - Raw poultry on the bottom shelf
- Use specific, labeled containers for each type of food product.
- Clean and sanitize all work surfaces and food contact equipment after each use.
- Store cloths used for wiping food contact surfaces in a properly labeled container of sanitizing solution.
- Cloth towels used for cleaning up spills should not be used for any other purpose.



Safety Management Services— Your First Line Of Defense

FoodHandler's Safety Management Services is one of the industry's most in-depth and comprehensive training programs, covering a broad lineup of food safety educational and training services and tools. Our specialized programs will help you lower the risk of foodborne illnesses and keep your staff well-informed about safe food handling procedures.

We provide:

- Onsite Food Safety Consulting developed specifically for hand hygiene and proper glove use
- "Food Safety at Work" Basic Modules
- Hand Hygiene & Glove Use Modules such as "Safe Hands Safe Food"
- A variety of customized seminars for CEU's, food staff training, and food shows from the highly skilled FoodHandler Team
- ServSafe® Manager Certification Seminars
- The FoodHandler website at www.foodhandler.com. Click on "food safety" and find signage, charts, tools, food safety reference articles and links to other valuable food safety websites.
- Also at foodhandler.com – the unique four part Safe Hands Safe Food video segments to train your staff about correct handwashing and gloving.

Tips On

PROPER GLOVE USE

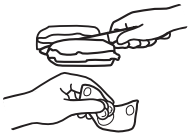
1. Wash your hands before and after wearing or changing gloves to avoid bacteria buildup underneath.

2. Scrub hands and fingertips after a trip to the restroom, before putting on new gloves.

3. The FDA food code currently recommends *no bare hand contact* with ready-to-eat foods such as salads, fruits, sandwiches, meats, breads or ice.

4. Glove size is important for safety and comfort. Select the right size for your hand—small to extra large.

5. Gloves are task-specific. To avoid cross-contamination, change gloves whenever you change activity; wash hands in between.



6. Change gloves after sneezing, coughing, or touching your hair or face; always wear gloves if you have a bandage, skin infection, cut or sore.

7. Wash, rinse and sanitize reusable heavy-duty safety gloves after each use; we do not recommend reusing or washing disposable gloves—wash hands and use new disposable gloves.

Glove use in itself does not guarantee food safety. For complete food safety, practice all facets of proper food preparation.

FoodHandler®
risk nothing®

A Perfect Fit For Any

FOODSERVICE TASK

Latex Gloves

Ultra formfitting glove for tasks requiring ultimate dexterity. Use for delicate work requiring fingertip sensitivity.

Operators should use poly, vinyl, nitrile, or hybrid gloves for workers sensitive to latex.

Nitrile Gloves

Latex-free gloves that offer excellent resistance to chemicals and animal fats. Premium material provides strength, comfort, and elasticity similar to Latex. Comfortable, yet more resistant to puncturing than latex or vinyl. Appropriate for delicate tasks and perfect for general foodservice and food preparation.

Synthetic Vinyl Gloves

Formfitting gloves for tasks requiring flexibility and dexterity. Use for delicate work requiring fingertip sensitivity, like slicing, handling ready-to-eat foods, cracking eggs, prepping appetizer or veggie platters, slicing or grating cheese, plate garnishing and more. Feels and acts like Latex. Ideal for latex sensitive workers.

Vinyl Gloves

Regular Vinyl: More durable, closer-fitting glove for medium-duty food tasks requiring good dexterity like handling sliced cheese, cracking eggs, fresh squeezed juice prep, prep of cream-filled pies, etc.

Blue Vinyl: Color-coded to avoid cross-contamination, especially when handling raw meats and seafood.

Hybrid Gloves

Cost-effective synthetic poly gloves that represent a significant upgrade over Poly. Positioned by performance and cost between poly and vinyl. Provide the fit, precision, and strength needed for a variety of foodservice applications when the heat resistance of vinyl is not required. Common applications are light food preparation and food serving /delivery.

Poly Gloves

Regular: Low-cost, loose-fitting gloves made for light tasks that require changing gloves often, such as making sandwiches, plate garnishing and bagging bagels.

Elbow Length: Low-cost, loose-fitting gloves perfect for mixing large containers of salad, breading chicken, handling bakery dough, reaching into deep food containers, etc.

Additional Protection:

WE'VE GOT YOU COVERED

Apparel

FoodHandler has a full line of disposable protective apparel to protect food from contamination, while keeping employees safe from spills, splashes and stains.

- *Poly Aprons*
- *Hair Nets & Bouffants*
- *Bibs*

Cut Protection

Avoid the most common foodservice accidents with FoodHandler's patented line of cut-resistant BladeBlocker® gloves.

- *BladeBlocker® Gloves*

Food Storage

We help you stay organized and keep food fresh with food storage, rotation, and cooking bags.

- *Sandwich, Deli, & Snack Bags*
- *Flat Pack and Roll Pack Storage Bags*
- *Reclosable Storage Bags*
- *Bun Pan & Rack Cover Bags*
- *High Heat Pan Liners & Oven Bags*
- *Poly Pan Liners*

Chemical Protection

Our line of heavy-duty JobSelect® gloves protects employees from a variety of dangerous cleaning chemicals and situations.

- *Natural Rubber Cleaning Gloves*
- *Nitrile Scouring Gloves*
- *Thermal-Lined Neoprene Degreasing Gloves*