



Reducing Foodborne Illness Risk Factors

1. Poor Personal Hygiene

- Improper hand washing and/or not washing hands when necessary
- Bare hand contact with ready-to-eat foods
- Food service employees working while ill with symptoms, such as vomiting, diarrhea, sore throat with fever, jaundice, or exposed infected wounds or boils

2. Food from Unsafe Sources

- Food received from unapproved food sources and/or prepared in unpermitted locations
- Receipt of adulterated food

3. Improper Cooking Temperatures/Methods

- Cooking
- Reheating
- Freezing (kill step to eliminate parasites in fish)

4. Improper Holding, Time and Temperature

- Improper hot and cold holding of time/temperature control for safety foods (TCS)
- Lack of date/time marking for ready-to-eat TCS
- Improper use of time as a control
- Improper cooling of TCS

5. Food Contamination

- Use of contaminated/improperly constructed equipment
- Poor employee practices
- Improper food storage/preparation
- Exposure to chemicals