

# LOSS CONTROL

## *Policyholder Training Series*

### Policy Training Series (PTS) Important Points:

- ◆ Foodborne illness can be reduced with proper handling and food preparation.
- ◆ Thoroughly wash all fruits and vegetables to kill harmful bacteria.
- ◆ Practice good employee hygiene, i.e., hand washing.
- ◆ Ensure specific foods are cooked to the proper internal temperature.

For information about any of FirstComp's Loss Control Services, please call (888) 500-3344 or email [losscontrol@firstcomp.com](mailto:losscontrol@firstcomp.com).

## Preventing Foodborne Illness

Properly handling and preparing foods are the key factors to decreasing foodborne illness. When handling food, either raw ingredients or prepared platters, there are a few simple practices that greatly reduce the risk of food poisoning.

Always follow manufacturers' operating manuals for detailed instructions on commercial fryer operation. In addition, check out the following suggestions to create a safer kitchen environment in your restaurant:

### Clean all produce:

All produce, even organic, can have dirt, pathogens and pesticides on its exterior. Most fruits and vegetables are served raw, either in salads or whole, so harmful bacteria are not killed. It is important to thoroughly wash all produce before serving. As with meat, do not cross-contaminate clean and dirty produce.

### Wash your hands:

The leading cause of food poisoning in restaurants is poor employee hygiene. Health departments require that food handlers wash their hands repeatedly throughout the day or whenever switching tasks. Developing proper hand washing practices can save your customers, your business and your reputation.

### Properly cook all foods:

Foods cooked to the proper internal temperature will assure that all bacteria are dead. Follow the guidelines below:

Food	Minimum Internal Temperature
Beef, pork veal and lamb	160° F
Turkey and chicken	165° F
Egg dishes	160° F
Ground meat	160° F
Seafood	145° F
Leftovers and casseroles	165° F
Holding temperature for prepared foods	140° F

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