

DID YOU KNOW?



- Ill food handlers are a major cause of foodborne illness.
- Food handlers who experienced diarrhea or vomiting within the last 48 hours can pass their illness on to customers and co-workers - even though they feel fine now.
- People can spread many different types of illnesses to others before they even know they are sick themselves.
- Proper hand washing, including proper hand drying, only removes about 1/2 of the disease-causing germs present on your hands. That is why no bare hand contact with ready-to-eat food is so important.
- Food service managers are required by law to monitor the health of their employees.
- Food managers and handlers are required by law to report certain illnesses to the Department of Health.
- Viruses can live on surfaces, such as refrigerator door handles and food preparation tables, for up to 48 hours.
- Viruses are responsible for more than 50% of all foodborne illness outbreaks (symptoms include acute diarrhea, nausea and vomiting) in the United States.
- Some bacteria produce toxins (poisons) that can not be destroyed by cooking or freezing.
- Approximately 76 million Americans suffer from a foodborne illness each year. That is about 1 in every 4 people.
- **You** can prevent the spread of foodborne illness by following good hygienic practices and not working with food or clean dishware when you are ill or have been in close contact with someone who is ill.