

Preventing Foodborne Illness Outbreaks

Contamination

Occurs when pathogens get in contact with food.



Best Practice:

Practice good hand washing. Don't handle food when sick.

Proliferation

Occurs when pathogens grow in food.



Best Practice:

Minimize time out of temperature. Keep hot foods at 140° F or above. Keep cold foods at 40° F or below.

Survival

Occurs when pathogens survive a process intended to kill them.



Best Practice:

Cook food to appropriate internal cooking temperature.

Report suspected foodborne illness to your local health department.

health.ny.gov/EnvironmentalContacts