Preventing Foodborne Illness Outbreaks

**Contamination**
Occurs when pathogens get in contact with food.

**Proliferation**
Occurs when pathogens grow in food.

**Survival**
Occurs when pathogens survive a process intended to kill them.

**Best Practice:**
Practice good hand washing. Don’t handle food when sick.

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

**Best Practice:**
Cook food to appropriate internal cooking temperature.

Report suspected foodborne illness to your local health department.
health.ny.gov/EnvironmentalContacts