





# Food Safety for Frontline Staff

Food-borne germs like to hide in unsafe food conditions, and unclean hands. Food safety practices apply not only to dietary trained staff members but all staff and visitors.

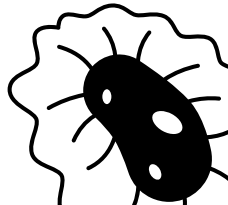


Food safety practices focus on the following areas:

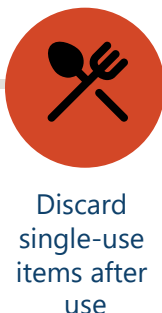
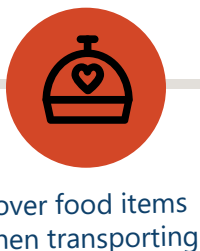
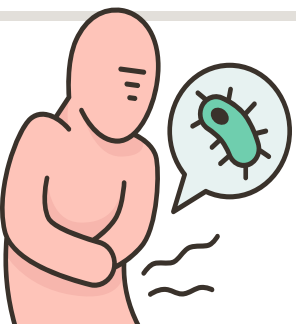
-  01 Perform hand hygiene.
-  02 Keep foods at the correct temperature.
-  03 Recognizing who is at risk.
-  04 Cleaning and disinfecting food service areas.

## Why is food safety important?

Every year, an estimated 1 in 6 Americans (or 48 million people) get sick, 128,000 are hospitalized, and 3,000 die from food-borne infections (also called food-borne disease or **food poisoning**).



## Steps to improve food safety



## Who is at risk for food-borne illness?

- People 65 and older
- People with a weakened immune system
- Pregnant women
- Children under 5

