**PREVENTION**

**TAKE ACTION**

**Know your suppliers.**
Source Listeria-sensitive foods from suppliers who implement valid Listeria controls.

**Keep prep areas clean.**
Thoroughly wash and sanitize kitchen work surfaces and utensils according to product labels immediately after contact with high risk foods.

**Avoid cross contamination.**
Keep raw and cooked products separate, especially raw eggs, milk, meat and poultry.

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**PREPARE FOOD CAREFULLY**

**Rinse fruits & vegetables**
Thoroughly before preparing and serving unless it’s been commercially pre-washed.

**Appropriate cook times.**
Cook food thoroughly. Do not serve foods containing raw eggs or raw (unpasteurized) milk.

**FACT:** Unheated hot dogs are ONE of the HIGHEST RISK ready-to-eat foods for Listeriosis.
Please reference the Food Code for specific cooking temperature guidelines.

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**CLEAN THOROUGHLY & ROUTINELY**

**Wash hands frequently.**
Hands should be washed BEFORE handling food and BETWEEN handling different food items.

**Clean and sanitize food centric objects and surfaces in the back of the house with an EPA-registered, food-safe sanitizer.**

**Focus especially** on prep surfaces and high-touch objects: utensils, prep and serving ware, cookware, etc.

**Clean and disinfect storage areas, restrooms, and breakrooms using an EPA-registered sanitizer or disinfectant.**

**Focus especially** on high-touch areas: chairs, door knobs, menus, etc.

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Learn more: ecolab.com/listeria

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**FACT:** Listeriosis accounts for 43% of the food poisoning deaths in the United States.¹

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**RESPONSE**
Simple steps to keep you safe

1. **Report** any suspected incidents to management

2. **Use** safe sources. Contact suppliers and confirm that they are aware of suspected incidents

3. **Use** appropriate personal protective equipment (PPE)

4. **Discard** any food items that may have been contaminated

5. **Clean** contaminated area following appropriate biohazard protocol for food contact and non-food contact surfaces; follow warewashing standards for contaminated ware

6. **Clean** “high-touch” surfaces using approved sanitizers and/or disinfectants at appropriate concentration levels

7. **Carefully** remove and discard PPE following biohazard procedures

8. **Wash hands** thoroughly

9. **Use gloves and utensils** when handling ready-to-eat foods

10. **Test area** to ensure suspected areas are safe

*Reference specific cleaning & disinfecting procedures for each step*

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