SALMONELLA
PREVENTION

TAKE ACTION
People with salmonellosis should not prepare food or serve beverages for others until their symptoms have resolved.

Know your Salmonella facts.
Get access to educational & procedural information.

Locate spill kits & personal protective equipment (PPE).

Sick?
Stay home.

FACT: Approximately one million cases of foodborne salmonellosis occur every year in the U.S!

Frequent handwashing.
Hands should be washed BEFORE handling food and BETWEEN handling different food items.

Keep prep areas clean.
Thoroughly wash hands, kitchen work surfaces and utensils with soap and water immediately after contact with raw meat or poultry.

Avoid cross contamination.
Uncooked meats should be kept separate from produce, cooked foods and ready-to-eat foods.

PREPARE FOOD CAREFULLY
Appropriate cook times.
Cook poultry, ground beef and eggs thoroughly. Do not serve foods containing raw eggs or raw (unpasteurized) milk.

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

Discard contaminated food that may have come in contact with Salmonella or an infected person.

CLEAN THOROUGHLY & ROUTINELY
Clean and sanitize food centric objects and surfaces in the back of the house with an EPA-registered, food-safe sanitizer with claims against Salmonella.

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

Clean restrooms, waiting area and breakrooms using an EPA-registered sanitizer or disinfectant with claims against Salmonella.

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

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

2. **Send home** infected individuals

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

4. **Secure** the area

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

6. **Clean** contaminated area following appropriate biohazard protocol; follow warewashing standards for contaminated ware

7. **Disinfect** “high-touch” surfaces

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

9. **Wash hands** thoroughly

**Reference specific cleaning & disinfecting procedures for each step**

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Learn more: ecolab.com/salmonella