

PREVENTION

▶ TAKE ACTION

**Know your
E. coli facts.**

Get access to educational
& procedural information.



FACT: A person can carry the bacteria for **two weeks or more** even after symptoms subside.

Source: <http://www.cdc.gov/ecoli/general/>



Frequent handwashing.

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



Wash for at least **seconds.**



Use designated handwashing sink.



No bare hand contact.

Use utensils & disposable gloves.

WEAR GLOVES



▶ PREPARE FOOD CAREFULLY

Rinse fruits & vegetables



before preparing and serving unless it has been commercially pre-washed.

Appropriate cook times.

Cook food and ready-to-eat items thoroughly.



COOK



poultry, ground beef and eggs thoroughly. Do not serve foods containing raw eggs or raw (unpasteurized) milk.



Please reference the Food Code for specific cooking temperature guidelines.¹

▶ CLEAN THOROUGHLY & ROUTINELY

CLEAN & SANITIZE food contact surfaces in back and front of the house.

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



CLEAN & DISINFECT storage areas, restrooms and breakrooms using **EPA-registered products** with claims against *E. coli*.

FOCUS ESPECIALLY on high-touch areas: chairs, door knobs, menus, etc.



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¹ <http://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>

RESPONSE

Simple steps to keep you safe

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. Clean "high-touch" surfaces using approved sanitizers and/or disinfectants at appropriate concentration levels



8. Carefully remove and discard PPE following biohazard procedures



9. Change into clean clothes and **wash hands** thoroughly before reentering the area



Reference specific cleaning & disinfecting procedures for each step



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