



FoodHandler® risk nothing.®

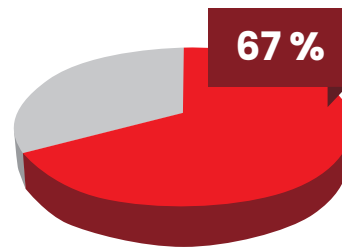
FOOD SAFETY
DOESN'T HAPPEN BY ACCIDENT

PROTECT YOUR
OPERATION FROM
**FOODBORNE
ILLNESS**

THE FACTS ABOUT **FOOD SAFETY**

Food safety is one of the most critical issues facing the foodservice industry today with **poor personal hygiene** being the number one contributing factor in as much as **67% of foodborne illness outbreaks**

The potential cost of a food safety mistake in liability lawsuits and loss of reputation can be devastating to foodservice operations. In order to mitigate foodborne illness outbreaks, the FDA Food Code requires “no bare hand” contact with ready-to-eat-foods. FoodHandler® always strongly recommends hand washing in combination with proper glove use.



Poor personal hygiene accounts for nearly 67% of all foodborne disease outbreaks.

FOODHANDLER®: THE RIGHT TOOLS FOR YOU

Protect your business and your customers with the professional food safety support your business deserves. FoodHandler®, a leader in foodservice gloves, bags, pan liners, and apparel, offers a complete lineup of safe food handling products, training materials, and merchandising aids.

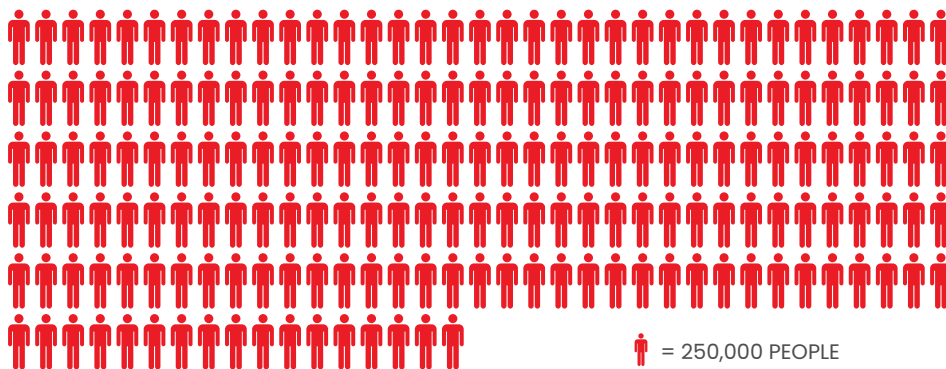
FOODBORNE ILLNESS: A REAL THREAT

Food safety when dining out has never been more important. Nearly 50 billion meals are eaten in restaurants and cafeterias each year. It is crucial for all restaurant employees to be adequately trained in safe food handling practices. A single outbreak of foodborne illness can have devastating consequences on the success and reputation of a foodservice operation.



 = 1 BILLION MEALS

The Centers for Disease Control and Prevention (CDC) estimates that **48 million people suffer from foodborne illnesses in the United States each year.** Among those 48 million people, 128,000 are hospitalized and **3,000 will die**¹. The cost to the economy is expected to be as high as \$152 billion.

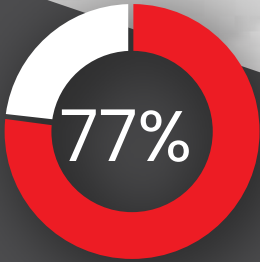


RISK FACTORS FOR FOODBORNE ILLNESS

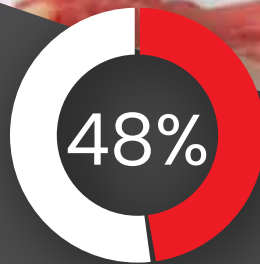
CDC identified the most significant contributing factors to foodborne illness. FDA refers to them as five broad categories of foodborne illness risk factors:

- 1. FOOD FROM UNSAFE SOURCES**
- 2. INADEQUATE COOKING**
- 3. IMPROPER HOLDING TEMPERATURES**
- 4. CONTAMINATED EQUIPMENT**
- 5. POOR PERSONAL HYGIENE**

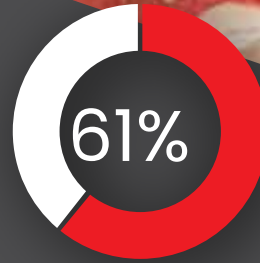
WEAR GLOVES YOUR CUSTOMERS APPRECIATE IT



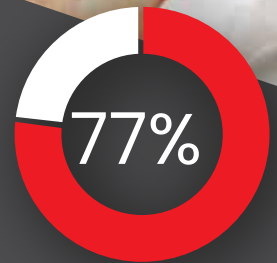
77% of consumers believe that hand washing alone is not enough



48% of customers claim to have better than expected satisfaction with their restaurant visit when gloves are used



61% of patrons are much more likely to revisit a restaurant where workers wear gloves



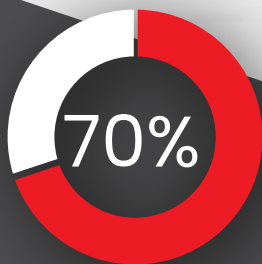
77% would select a restaurant that uses gloves over one that does not

“Using gloves is one of the most important things you can do for your business.”

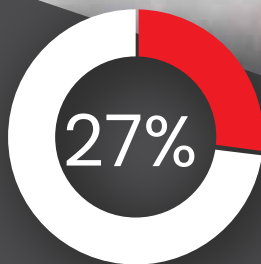
Few things are more important than your patrons' overall impression of your operation. Consumers give very high approval ratings to establishments where foodservice workers wear gloves.

² CDC Study: Factors Related to Food Worker Hand Hygiene Practices, October 24, 2006

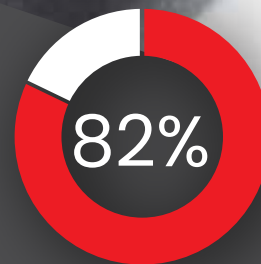
³ Consumer Perceptions of Foodservice Protective Gloves - An independent study conducted by NPD Foodworld. Research available upon request.



70% of customers are willing to pay more to visit restaurants that use gloves



Restaurant workers wash hands appropriately for 27% of all activities²



82% of consumers give very high approvals of establishments where foodservice workers wear gloves³



CRITICAL FACTORS FOR ENSURING **SAFE FOOD**

PRACTICE GOOD PERSONAL HYGIENE

Establishing good, easy to follow personal hygiene standard operating procedures can go a long way toward eliminating foodborne illness outbreaks in your operation. Here are some valuable tips to follow:

BE SURE TO WASH HANDS PROPERLY

Scrub hands and fingertips with friction for 20 seconds, bending fingertips into opposite palms, using soap and hot water. Rinse thoroughly and dry with single-use paper towel.



WASH HANDS AFTER ANY ACTIVITY THAT CAN CONTAMINATE THEM

- Using the restroom
- Handling raw meat, poultry, fish, etc.
- Changing tasks
- Taking out trash
- Handling dirty dishes
- Sneezing or coughing, touching wounds, etc.

Be sure to cover cuts on hands with clean bandages and wear a single-use glove. Wear gloves over artificial nails and fingernail polish.

Change gloves each time you move onto a new task.

Always wash and dry hands before putting on a new pair of gloves.

Do not prepare food if you are ill.

MAINTAIN PROPER TIME AND TEMPERATURE

Making sure that food is stored, prepared and held at the appropriate time and temperature is a key factor in controlling the risk of foodborne illness.

RECEIVING

- Frozen foods should stay frozen at 0°F
- Milk and raw eggs should be kept at 45°F or below
- Other cold foods should remain at 41°F or below
- Hot time/temperature control for safety foods must be 135°F or above
- Check that packaging is intact

STORAGE

- Keep raw fish, beef and poultry on different shelves to avoid cross-contamination
- Segregate food, if possible, in the refrigerator
- Maintain proper temperatures

THAWING (USE ONE OF THESE METHODS)

- In the refrigerator (best method)
- Under cold running water
- In the microwave (cook immediately after thawing)
- Cook from frozen state

COOKING REQUIREMENTS FOR SPECIFIC FOODS

PRODUCT	MIN. INTERNAL COOKING TEMPERATURES
Poultry	165°F (74°C) for 15 seconds
Stuffing, Stuffed Meats, Casseroles and dishes combining raw and cooked food	165°F (74°C) for 15 seconds
Pork	145°F (63°C) for 15 seconds
Ground or Flaked Meats	155°F (68°C) for 15 seconds
Beef and Pork Roasts	145°F (63°C) for 3 minutes
Beef Steaks, Veal, Lamb, Commercially Raised Game Animals	145°F (63°C) for 15 seconds
Fish	145°F (63°C) for 15 seconds
Shell Eggs (holding)	155°F (68°C) for 15 seconds
Shell Eggs (immediate service)	145°F (63°C) for 15 seconds
Vegetables	135°F (60°C)
Potentially Hazardous Foods Cooked in Microwave: Meat, Poultry, Fish, Eggs	165°F (74°C); Let stand for 2 minutes after cooking

COOKING

Cook all food to its required minimum internal temperature.

PREPARATION

Use batch preparation (smaller batches) so product does not remain in the danger zone for an extended period of time.

HOLDING

- Hold cold foods at 41°F or lower
- Hold hot foods at 135°F or higher

SERVING

Do not mix leftover and new products together.

COOLING

Cool food rapidly (from 135°F to 70°F in 2 hours and from 70°F to 41°F or lower in 4 additional hours).

REHEATING

Reheat rapidly to 165°F for 15 seconds within two hours.



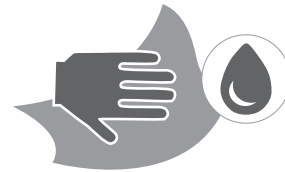
PREVENT CROSS-CONTAMINATION

Preventing cross-contamination begins with establishing both physical and procedural barriers between raw and ready-to-eat foods.

- Separate food in a walk-in cooler or refrigerator:
 - Cooked and ready-to-eat foods on top shelf
 - Place on shelves according to the final cooking temperature:
 - Raw fish and seafood on next shelf (145°F)
 - Raw whole meats on next shelf (145°F)
 - Raw ground meats on next shelf (155°F)
 - Raw poultry on the bottom shelf (165°F)



- Use specific, labeled containers for each type of food product
- Use color coded cutting boards and utensils. Use one color for red meat, one for poultry, another for fresh produce and a different color for fish and seafoods
- Prepare meat and poultry in an area away from cooked and ready-to-eat foods



- Clean and sanitize all work surfaces and food contact equipment after each use
- Store cloths used for wiping surfaces in a properly labeled container of sanitizing solution
- Check concentration of sanitizing solution and change frequently
- Cloth towels used for cleaning up spills should not be used for any other purpose





TOOLS TO ENHANCE YOUR FOOD SAFETY PROGRAM

SafeBites™ is a food safety webinar series that brings you relevant topics from professionals in the foodservice industry. SafeBites™ from FoodHandler® presents some of the most notable experts in the foodservice industry. Each presenter provides a wealth of knowledge and experience that will help foodservice operators address and overcome the challenges of food safety. Webinars are open for registration on: www.FoodHandler.com. A blog, published to provide current food safety information for practitioners, is available at www.FoodHandler.com/blog. Download White Papers on current food safety topics at www.oneSAFEsystem.com

CONTINUING EDUCATION CREDITS



The **Certifying Board for Dietary Managers (CBDM)** approves each SafeBites™ webinar for one continuing education (CE) credit. The **CBDM** is the credentialing agency of the **Association of Nutrition and Foodservice Professionals (ANFP)**.



The **School Nutrition Association (SNA)** pre-approves each SafeBites™ webinar for one continuing education unit (CEU). The **SNA** administers the **School Nutrition Specialists (SNS)** credentialing program.

A Certificate of Completion is issued after each completed webinar upon request.

MORE FROM FOODHANDLER.COM

Check out the latest informational videos and learn when and how to properly glove and wash your hands, the dos and don'ts in the kitchen, and which brand of glove material is the right fit for your needs!

- "How to Glove" video series
- "Glove Material" video series



ADDITIONAL PROTECTION FROM **FOODHANDLER®**

APPAREL

FoodHandler® offers a full line of disposable protective apparel to protect food from contamination, while keeping employees safe from spills, splashes, and stains:

- Poly Aprons
- Hair Nets
- Bibs
- Bouffants

FOOD STORAGE

FoodHandler® helps keep food fresh and organized with food storage, rotation, and cooking bags:

- Sandwich, Deli, & Snack Bags
- Flat and Roll Pack Storage Bags
- Reclosable Storage Bags
- Bun Pan & Rack Cover Bags
- High Heat Pan Liners & Oven Bags
- Poly Pan Liners



CUT PROTECTION

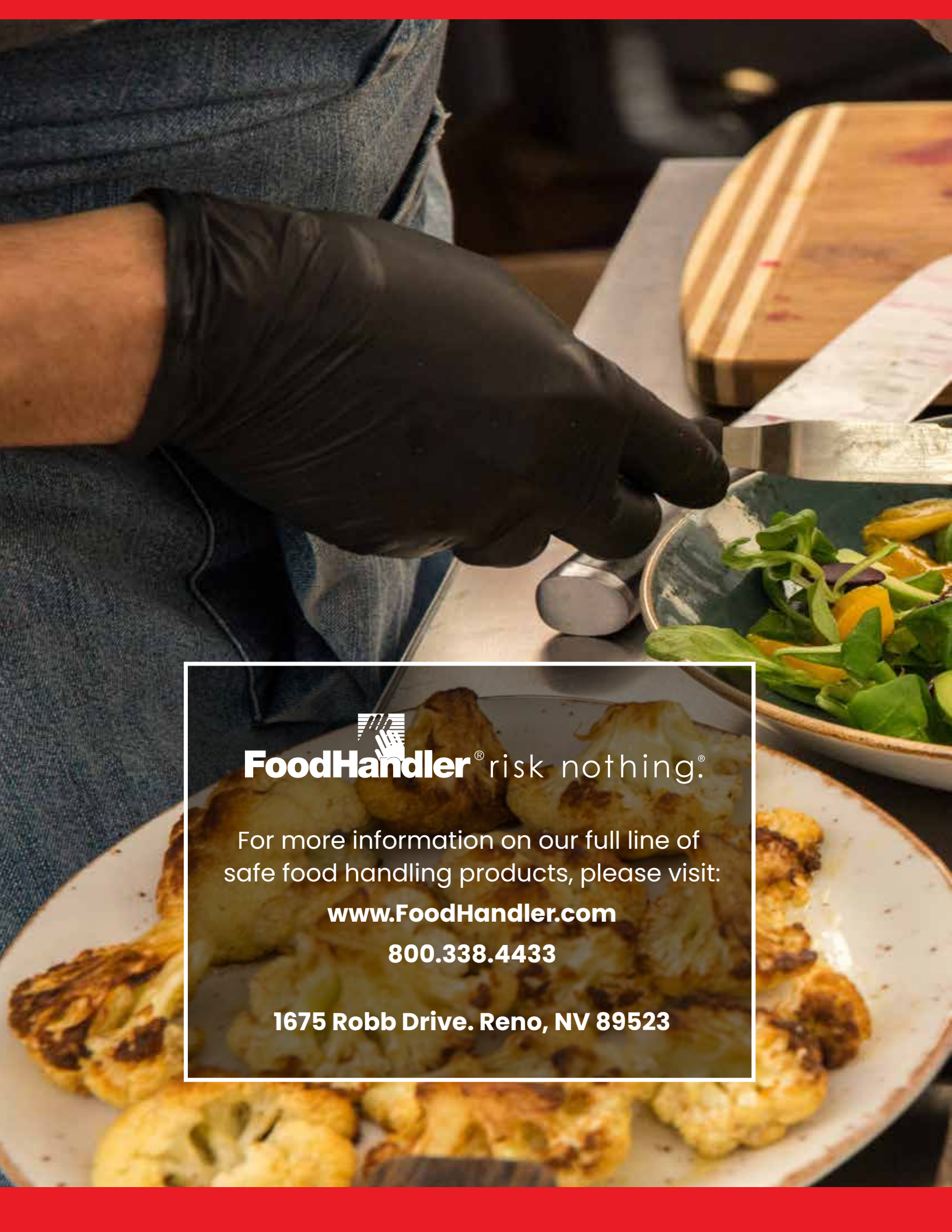
Avoid the most common foodservice accidents with patented cut-resistant gloves by FoodHandler® :

- BladeBlocker® Gloves

CHEMICAL PROTECTION

Heavy-duty JobSelect® gloves by FoodHandler® protects employees from a variety of dangerous cleaning chemicals and situations:

- Natural Rubber Cleaning Gloves
- Nitrile Scouring Gloves
- Thermal Lined Neoprene Degreasing Gloves



FoodHandler[®] risk nothing.[®]

For more information on our full line of
safe food handling products, please visit:

www.FoodHandler.com

800.338.4433

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