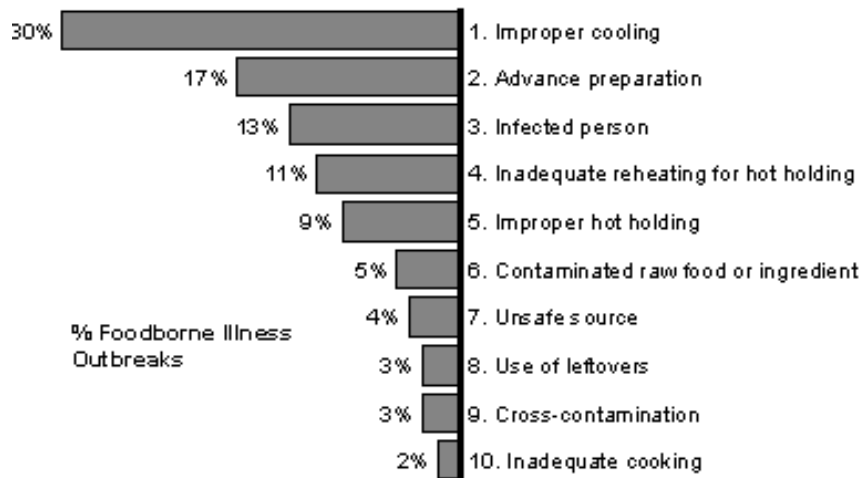




TOP IMPROPER FOOD HANDLING PRACTICES & COMMON JOB HAZARDS

TOP TEN IMPROPER FOOD HANDLING PRACTICES THAT CAUSE FOODBORNE ILLNESS

The Top Ten chart illustrates the improper food handling practices that cause over 95% of all foodborne illness outbreaks in foodservice establishments.

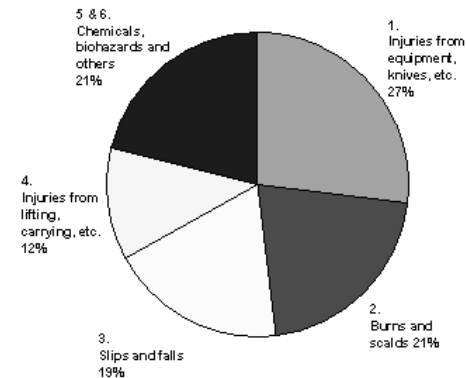


Wilcott, Lynn (2001) BC Restaurant News, Vancouver, BC

TOP SIX COMMON JOB HAZARDS IN FOOD PREPARATION & HANDLING

While foodservice workers prepare and serve food, their jobs can put them at risk if safety precautions are not taken seriously. Many hazards exist in the food handling industry. The top six hazards are:

- Tools and equipment such as knives, fryers, and mixers;
- Hot materials/surfaces such as oil, liquids, steam, grills, urns, and ovens;
- Slippery floors due to water, grease spills, or loose flooring;
- Manual handling: lifting, carrying, and moving heavy objects;
- Chemicals such as bleach, oven cleaners, and degreasers; and
- Biohazardous materials: handling sharp items and discarding waste.



Source: FOODSAFE Level 1 Student Workbook
Province of British Columbia, 2002

www.foodsafe.ca