Reducing Foodborne Illness Risk Factors

1. Poor Personal Hygiene
   - Improper hand washing and/or not washing hands when necessary
   - Bare hand contact with ready-to-eat foods
   - Food service employees working while ill with symptoms, such as vomiting, diarrhea, sore throat with fever, jaundice, or exposed infected wounds or boils

2. Food from Unsafe Sources
   - Food received from unapproved food sources and/or prepared in unpermitted locations
   - Receipt of adulterated food

3. Improper Cooking Temperatures/Methods
   - Cooking
   - Reheating
   - Freezing (kill step to eliminate parasites in fish)

4. Improper Holding, Time and Temperature
   - Improper hot and cold holding of time and temperature control for safety foods (TCS)
   - Lack of date/time marking for ready-to-eat TCS
   - Improper use of time as a control
   - Improper cooling of TCS

5. Food Contamination
   - Use of contaminated/improperly constructed equipment
   - Poor employee practices
   - Improper food storage/preparation
   - Exposure to chemicals