

Prevention of food poisoning

U.S.

2- Separate

Separate raw meat, poultry, seafood, and eggs from ready-to-eat foods.

3- Cook

Cook food to the right internal temperature to kill harmful bacteria.

4- Chill

Keep your refrigerator 4°C (40°F) or below.

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1- Clean (food handling)

Wash your hands and work surfaces before, during, and after preparing food. Make sure to offer high risk groups clean food (**infants, adults** aged **65 and older**)

In a study in South Africa revealed that (68%) of food handlers in 15 hospices had not taken basic food safety training.

The knowledge, attitude, and practices of food handlers in central South African hospices. Jane Sebolelo Nkhebenyane, Ryk Lues. Food Sci Nutr. 2020 Jun; 8(6): 2598–2607. Published online 2020 May 12. doi: 10.1002/fsn3.1499



Salmonella Newport

Most often associated with turkey products.



Salmonella Javiana

Watermelon, lettuce, tomato



Salmonella Heidelberg



5 most common serotypes in order of prevalence in relation to foodborne illnesses

Salmonella Enteritidis

Enteritidis is the most common strain of Salmonella in our food supply especially in poultry products.



Salmonella Typhimurium

This serotype is also linked to ground beef, pork and other poultry products.

Epidemiology

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A food poisoning case refers to an incident in which **(2) two** or **more** persons experience a similar illness after ingestion of a common food, and epidemiological analysis implicates the food as the source of the illness.