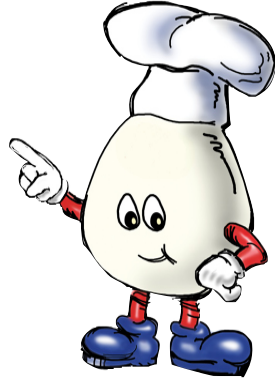


Salmonella: Who's At Risk?

Take-Out Points



- ▶ Salmonella is the number-one cause of foodborne illness in older adults.
- ▶ Three out of four Salmonella illnesses are caused by eating eggs.
- ▶ People most at risk for foodborne illness are the very young, very old, and people with weak immune systems or poor health.
- ▶ The FDA Food Code calls for special safety measures when serving groups at high risk, including use of pasteurized eggs.

You can help keep your customers safe!

- ▶ Keep cold foods cold and hot foods hot.
- ▶ Wash your hands.
- ▶ Separate raw foods from cooked or ready-to-eat foods.
Don't even allow indirect contact through equipment or utensils.
- ▶ Use utensils or clean gloves when handling food to be served.
- ▶ Don't touch food with bare hands.
- ▶ Package, label, and date-mark leftovers. Store them promptly in the refrigerator.