NATIONAL
ENVIRONMENTAL
HEALTH
ASSOCIATION

PROFESSIONAL FOOD MANAGER POWERPOINT PRESENTATION

Chapter 2 | Foodborne Illness



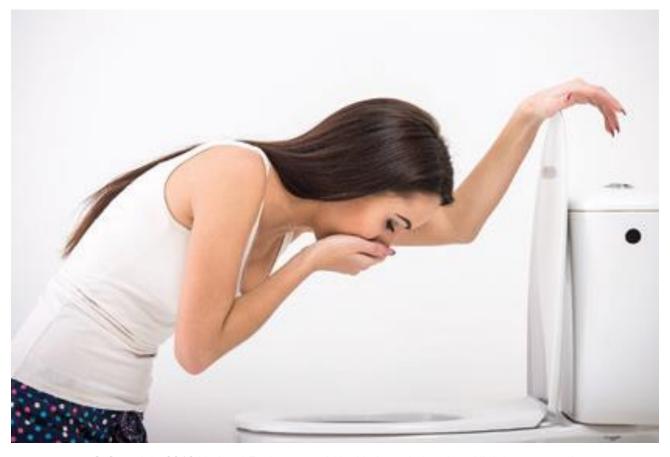
Overview

After completing this lesson, you should be able to:

- Identify ways that a person could contract a foodborne illness.
- •Discuss high-risk populations and best practices for protecting them.



Lesson 1: Foodborne Illness Vs. Foodborne Illness Outbreak

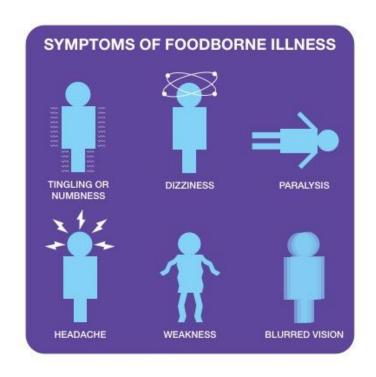






Lesson 1: Foodborne Illness Vs. Foodborne Illness Outbreak

- Symptoms from toxins include:
 - Headache
 - Tingling or numbness of the skin
 - Blurred vision
 - Weakness
 - Dizziness
 - Paralysis





Lesson 1: Foodborne Illness Vs. Foodborne Illness Outbreak

CDC Five Risk Factors:

- Improper hot/cold holding temperatures of potentially hazardous food
- 2. Improper cooking temperatures of food
- 3. Dirty and/or contaminated utensils and equipment
- 4. Poor employee health and hygiene
- 5. Food from unsafe sources



CDC RISK FACTORS



IMPROPER COOKING TEMPERATURES



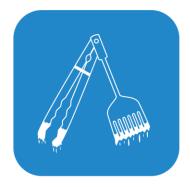
POOR EMPLOYEE HEALTH & HYGIENE



IMPROPER HOT/COLD HOLDING TEMPERATURES



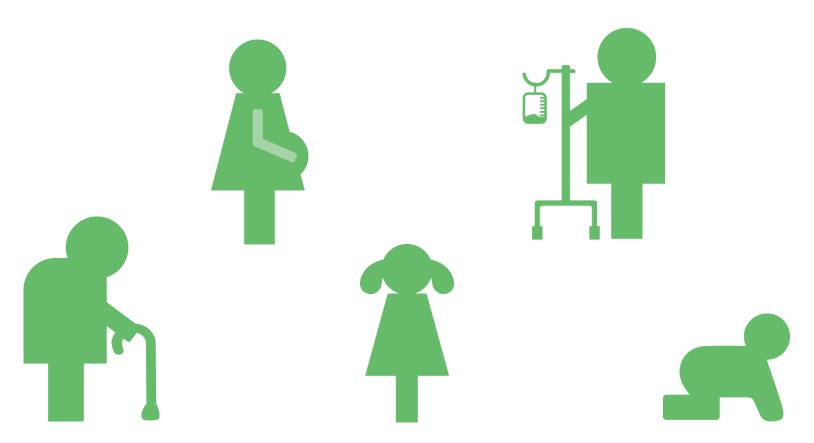
FOOD FROM UNSAFE SOURCES



DIRTY AND/OR CONTAMINATED UTENSILS & EQUIPMENT



Lesson 2: High-Risk Populations





Lesson 2: High-Risk Populations

High-risk populations should avoid:

- Raw or undercooked meat or poultry
- Raw fish, partially cooked seafood, and refrigerated smoked seafood
- Raw shellfish
- Unpasteurized milk and products
- Soft cheeses made from unpasteurized milk
- Raw or undercooked eggs



Lesson 2: High-Risk Populations

High-risk populations should avoid:

- Unwashed fresh vegetables
- Unpasteurized fruit or vegetable juices
- Hot dogs, luncheon meats, fermented and dry sausage, and other deli-style meats
- Salads prepared on site in a deli-type establishment
- Unpasteurized, refrigerated pâtes or meat spreads
- Raw sprouts



Questions



