Improper Storage

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Block 2

First In, First Out

The first in first out rule means that you should use food in the order that it is delivered. Date goods and put the newer foods to the back of the shelves.

When in Doubt, Throw it out

If food seems questionable, throw it out immediately. Go through your refrigerator regularly and get rid of spoiled foods.

Situation where food illness occurred (improper storage)

Subway Salmonella food poisoning outbreak in Illinois:

Subway restaurants in 28 countries

Illnesses started between May 14 and May 25, 2010, and cases ranged in 2-79.

Oven- roasted chicken subs are thought to be the cause. With the way that subway stores their food,there may have been a chance that the cooked meat came in contact with uncooked meat juices.

Situation where food illness occurred

(Aug.5,2010) Recently, steak has been the cause of E coli poisoning. It is possible that this outbreak could have been prevented if the food storage area had the meats separated from one another.

Improvement Idea:Hand sanitizer

Put hand sanitizer through-out restaurant for customer use.

Improvement idea 2: Non-latex gloves

When cutting food non-latex gloves could help prevent germs/bacteria.

Improvement Idea 3: Antibacterial Wipes

Using antibacterial wipes around the restaurant can help eliminate bacteria on the most used surfaces.

Food Borne Illnesses

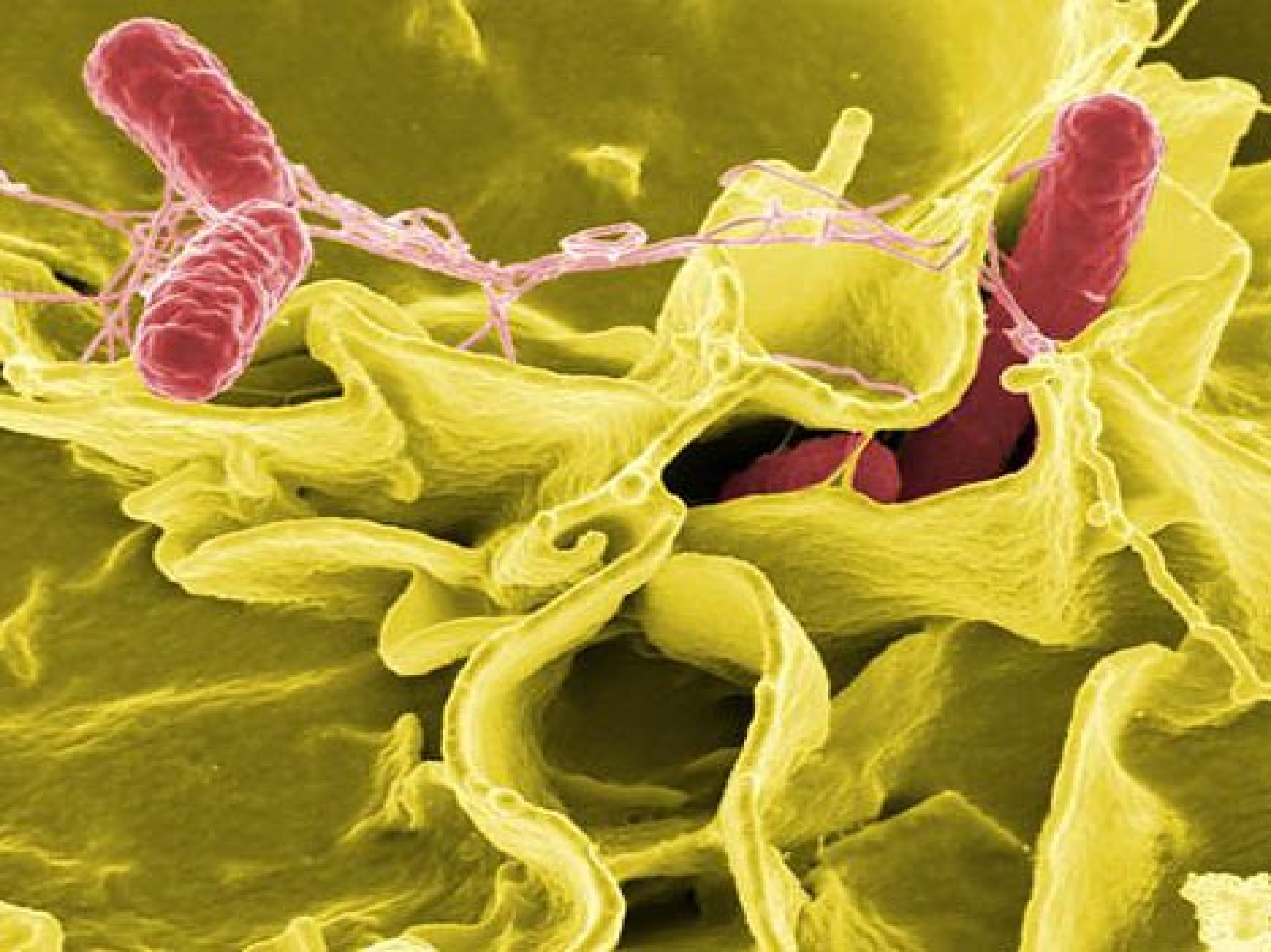
Food borne illness usually arises from improper handling, preparation, or food storage. Good hygiene practices before, during, and after food preparation can reduce the chances of contracting an illness. Experts agree that regular hand washing is the best way to get eliminate bacteria. Some examples of food borne illnesses are Salmonella,E Coli,Campylobacter,and Staphylococcus Aureus.

Salmonella

It is widespread in the intestines of birds, reptiles and mammals. The illness it causes, salmonellosis, typically includes fever, diarrhea and abdominal cramps. In persons with poor underlying health or weakened immune systems, it can invade the bloodstream and cause life-threatening infections.

Salmonella Continued....

Since only about 3% of salmonella cases are officially reported nationwide, and many milder cases are never diagnosed, the true incidence is undoubtedly much higher. Approximately 31% of all food-related deaths are caused by salmonella infections in the U.S. every year.



E. Coli

is a negative rod-shaped bacterium that is commonly found in the lower intestine of warm-blooded organisms. Most E. Coli strains are harmless, but some can cause serious food poisoning in humans, and are occasionally responsible for product recalls.

E. Coli Continued....

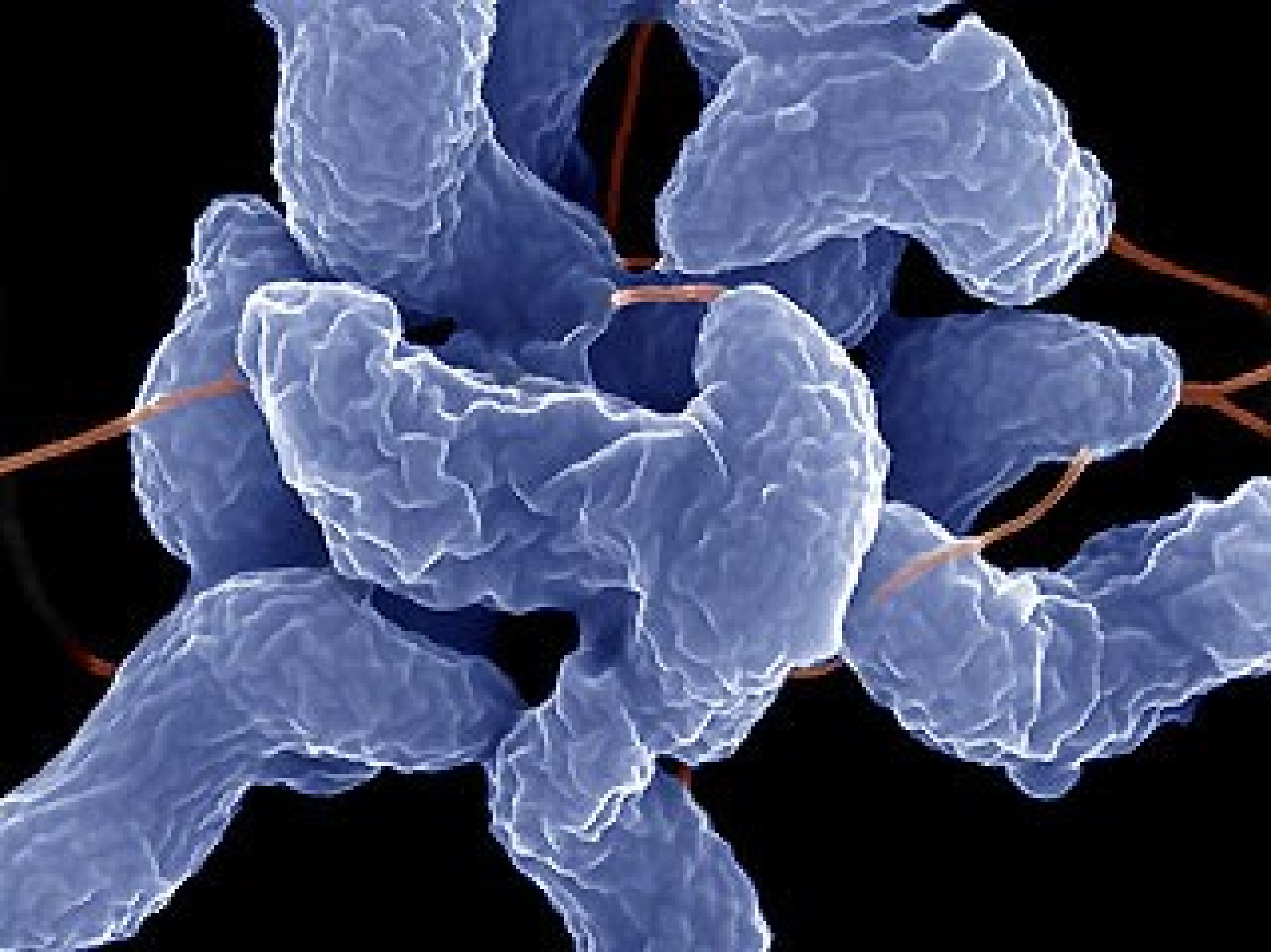
As of May 20, 2010, a total of 26 confirmed and 7 probable cases related to this outbreak have been reported from 5 states since March 1, 2010.Among the 30 patients with available information, 12 were hospitalized. Three patients have developed a type of kidney failure known as hemolytic uremic syndrome. No deaths have been reported.

Campylobacter

bacterial pathogen that causes fever, diarrhea, and abdominal cramps. These bacteria live in the intestines of healthy birds, and most raw poultry meat has Campylobacter on it. Eating undercooked chicken, or other food that has been contaminated with juices dripping from raw chicken is the most frequent source of this infection.

Campylobacter Continued....

In the United States, 2 million symptomatic enteric Campylobacter infections are estimated per year. Incidence in the rural population is 5-6 times higher because of increased consumption of raw milk.

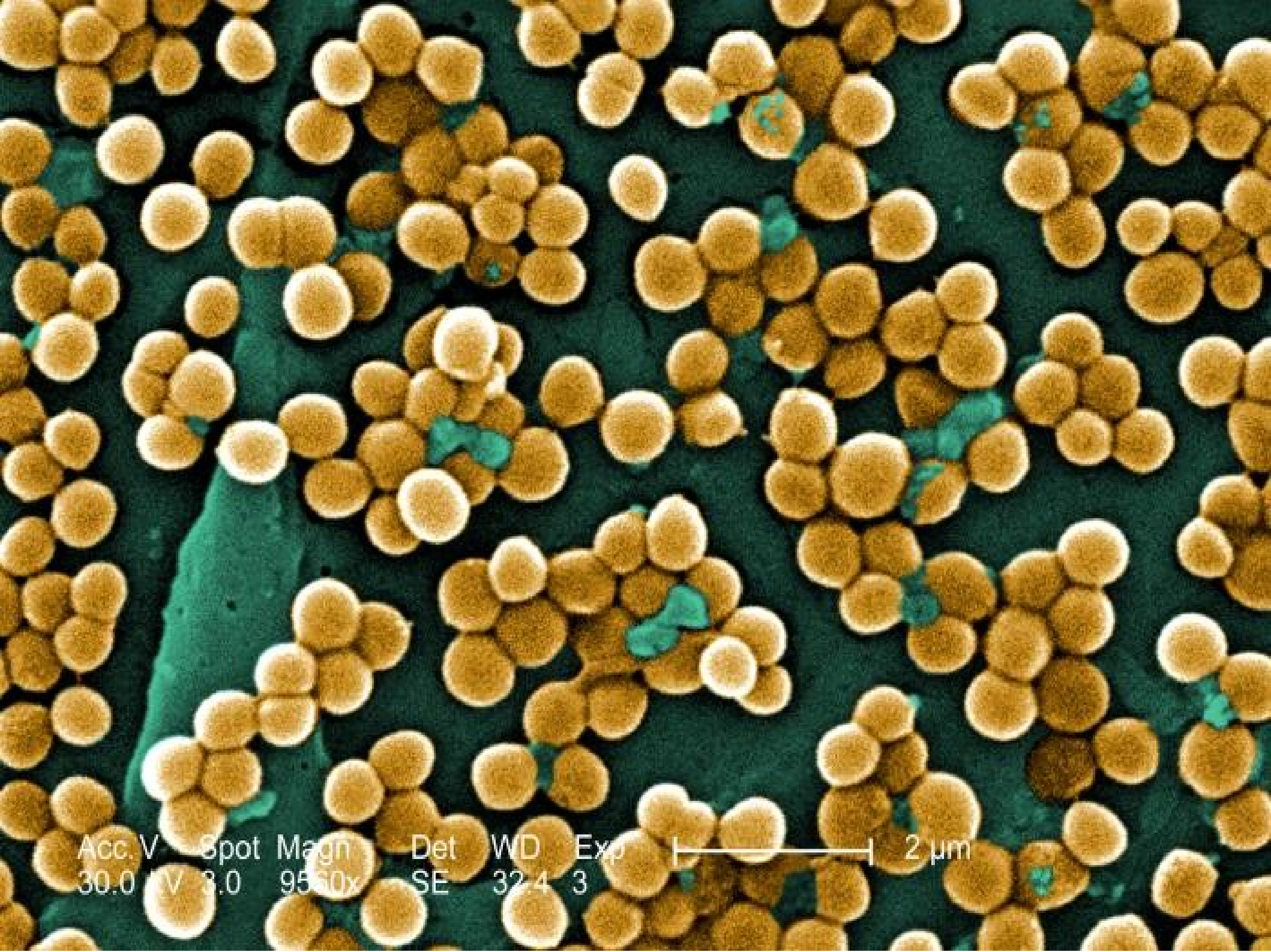


Staphylococcus Aureus

A species of bacteria that are commonly found on the skin and mucous membranes. These bacteria cause pus-producing infections, cellulitis, and life-threatening sepsis. In addition to disease caused by direct infection, some food borne diseases are caused by the presence of a toxin in the food that was produced by a microbe in the food.

S. Aureus Continued....

Of the bacterial pathogens causing food borne illnesses in the U.S. (127 outbreaks, 7,082 cases recorded in 1983), 14 outbreaks involving 1,257 cases were caused by S. Aureus. These outbreaks were followed by 11 outbreaks (1,153 cases) in 1984, 14 outbreaks (421 cases) in 1985, 7 outbreaks (250 cases) in 1986 and one reported outbreak (100 cases) in 1987.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