

MANAGE *RISK* for Food Safety

Food Poisoning *10* Contributing Factors



Preparation of food

- Use of an unsafe food source
- Inadequate cooking of food
- Inadequate thawing of food before cooking
- Preparation of food too far in advance
- Inadequate reheating of cooked food

Storage of food

- Contamination of cooked food
- Improper storage of cooked food
 - prolonged storage of cooked food between 4°C and 60°C

Personnel and consumption practices

- Infected food handlers
- Consumption of raw food
- Use of leftovers

