Foodborne illness usually arises from improper handling, preparation, or food storage. Good hygiene practices before, during, and after food preparation can reduce the chances of causing an illness. Regular hand-washing is one of the most effective defenses against the spread of foodborne illness. Foodborne illness can also be caused by contaminated surfaces and even common cleaning chemicals.

PERSONNEL:

- Hands should be washed before starting food preparation and at any other time the hands are contaminated. For example, wash hands after restroom use, smoking, sneezing, coughing, and after any facial contact.

- Hairnets, headbands, caps, or other effective hair restraints should be used by all individuals involved with food preparation, serving, or food handling.

- Clean clothes should be worn by all food handling employees.

- Individuals with any of the following: infected cuts or sores, colds, diarrhea, boils, communicable disease, etc., should not prepare or serve foods.

FOOD PREPARATION:

- Food items should only be prepared in an approved food preparation area that can be inspected by a health agency. These include University dormitory kitchens, fraternities, sororities, cooperatives, schools, churches, or commercial food preparation areas.

- Potentially hazardous foods are prohibited. These include food items such as egg salads, ham salads, cream pies, custards, meat pies, and meringues.

- Water used for cooking and drinking must be from an approved source.

- Keep all food items in storage, preparation, and on display covered with a non-porous material such as plastic wrap, foil, waxed paper, or lids.

- Proper equipment should be provided for maintaining foods at correct temperatures: cold foods, 41 degrees or below; and hot foods, 135 degrees or above.

- Utensils and food storage containers must be cleaned prior to use.

- All food items and/or food contact utensils such as single service plates, cups or silverware should be stored above the floor or ground, a minimum of six inches off the floor.

- If there are any questions, please contact Robert Golden: rwgolden@purdue.edu or call 765-494-1496. For IPFW, Kate Grote 481-5744.