



Topic: Food Safety

Food safety is everyone's responsibility. Keeping your food preparation area clean is the first rule to preventing serious illness.

Could your kitchen pass the restaurant test?

Fewer than one percent of households surveyed by *Audits International* would have passed inspection standards developed for the *National Restaurant Association*.

In U.S. and Canadian kitchens, these were the most common faults:



1. Food contaminated by unclean pans, or by utensils that had come into contact with an unclean surface.
2. Failure to wash hands before touching food or after using the telephone or handling other materials.
3. Not using separate sponges or towels for wiping hands or counters and drying clean dishes.
4. Not checking the temperature of cooked foods to make sure they were hot enough to kill bacteria.
5. Failing to transfer leftovers to shallow containers before refrigeration in order to speed cooling.

Food safety is the responsibility of each person who comes in contact with edibles. It begins with farms and moves to food processors and supermarkets. Then the responsibility passes to the consumer who must take cleanliness, proper cooking and proper storage very seriously.